

Heimattiebe

WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



UT DE OVEN

€ 28,90

Whole baked trout with potato-cucumber salad and horseradish-herb cream

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish¹²-herb cream with chopped egg.

Fresh, delicate, northern.

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

VORWEG AUS FELD & GARTEN



AANT & HOHN

€ 9,40

**Clear chicken broth with duck, vegetables,
noodles & the classic "golden fat pearls"**

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

Honest, hearty, warming.

Heimattiebe

SOUP POT & STARTERS

HUMMER-SÖÖP

€ 10,80

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

Intense, savoury, full-bodied.

KEES, KNUST & RODE ROOV



€ 16,20

Goat cheese with walnuts, honey, and marinated beetroot salad

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

Modern, relaxed, delicious .

Heimattiebe

FIELD & SEA

GRÖÖNKOHL HOLSTEINER ART

€ 21,90

Kale stew with smoked sausage & fried potatoes

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth^{2,12}, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage^{2,12,14} and golden-brown fried potatoes dusted with a pinch of sugar.

Rustic, traditional, hearty.

And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL

Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

Rustic, warming, good.

PEPPRIGES RIND

Beef steak on browned onions, served with jacket potato with chive quark, colorful bean salad and a choice of delicious steak sauce or aromatic herb butter

Our heifer rump steak is first seared hot, then gently cooked to perfection – juicy, aromatic, simply good. It rests on golden-brown onion rings before being sliced – the perfect bed for true flavor. Served with a colorful North German sweet-and-sour bean salad¹² and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

Traditional classics – small & fine,
for those with a lighter appetite.



UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade **Rundstück** filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.¹²

Juicy, hearty, perfectly rounded.

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UT`N TOPF



€ 15,00 -

Pasta with lentil-tomato ragout

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

Satisfying, juicy, harmonious.

UT` DE PAN

€ 17,00

Stuffed bell pepper with minced meat, tomato rice & roasting jus

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

Hearty, rustic, comforting.

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NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

Red Berry Compote with Vanilla Ice Cream & Cream



€ 7,90

The classic northern German dessert – and everyone makes it a little different. Ours combines currants, blackberries and raspberries in a silky strawberry sauce. Served with creamy vanilla ice cream and freshly whipped cream. That's all it needs – plus a spoon.

WINTER IN A JAR

Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet



€ 10,50

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

.... choice of various flavours: vanilla cream, maple walnut, macadamia-nut, strawberry cream, chocolate chips, lemon sorbet

Portion of whipped cream

€ 1,20

RUSTIC CRUMBLE TRAYBAKED CAKE

€ 4,50

Made from an old family recipe by "Grandma Henni"

with seasonal fruit on a moist potato sponge, covered with thick butter crumble with a pinch of salt, for a little extra (...really delicious with walnut ice cream....)

HOF GEDECK

€ 5,80

Half a piece of fruit crumble cake made from a family recipe with either a cup of coffee or a scoop of Mövenpick ice cream

1 with artificial colour

9 with sweeteners

2 with preservative

12 with antioxidant

3 with caffeine

14 with enhancer

6 with phosphate

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UT`N TOPF



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Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

Satisfying, juicy, harmonious.

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Hearty, rustic, comforting.

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NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

Red Berry Compote with Vanilla Ice Cream & Cream



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Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

.... choice of various flavours: vanilla cream, maple walnut, macadamia-nut, strawberry cream, chocolate chips, lemon sorbet

Portion of whipped cream

€ 1,20

RUSTIC CRUMBLE TRAYBAKED CAKE

€ 4,50

Made from an old family recipe by "Grandma Henni"

with seasonal fruit on a moist potato sponge, covered with thick butter crumble with a pinch of salt, for a little extra (...really delicious with walnut ice cream....)

HOF GEDECK

€ 5,80

Half a piece of fruit crumble cake made from a family recipe with either a cup of coffee or a scoop of Mövenpick ice cream

1 with artificial colour

9 with sweeteners

2 with preservative

12 with antioxidant

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UT`N TOPF



€ 15,00 -

Pasta with lentil-tomato ragout

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

Satisfying, juicy, harmonious.

UT` DE PAN

€ 17,00

Stuffed bell pepper with minced meat, tomato rice & roasting jus

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

Red Berry Compote with Vanilla Ice Cream & Cream



€ 7,90

The classic northern German dessert – and everyone makes it a little different. Ours combines currants, blackberries and raspberries in a silky strawberry sauce. Served with creamy vanilla ice cream and freshly whipped cream. That's all it needs – plus a spoon.

WINTER IN A JAR

Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet



€ 10,50

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

.... choice of various flavours: vanilla cream, maple walnut, macadamia-nut, strawberry cream, chocolate chips, lemon sorbet

Portion of whipped cream

€ 1,20

RUSTIC CRUMBLE TRAYBAKED CAKE

€ 4,50

Made from an old family recipe by "Grandma Henni"

with seasonal fruit on a moist potato sponge, covered with thick butter crumble with a pinch of salt, for a little extra (...really delicious with walnut ice cream....)

HOF GEDECK

€ 5,80

Half a piece of fruit crumble cake made from a family recipe with either a cup of coffee or a scoop of Mövenpick ice cream

1 with artificial colour

9 with sweeteners

2 with preservative

12 with antioxidant

3 with caffeine

14 with enhancer

6 with phosphate

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



UT DE OVEN

€ 28,90

Whole baked trout with potato-cucumber salad and horseradish-herb cream

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish¹²-herb cream with chopped egg.

Fresh, delicate, northern.

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

VORWEG AUS FELD & GARTEN



AANT & HOHN

€ 9,40

Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

Honest, hearty, warming.

Heimattiebe

SOUP POT & STARTERS

HUMMER-SÖÖP

€ 10,80

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

Intense, savoury, full-bodied.

KEES, KNUST & RODE ROOV



€ 16,20

Goat cheese with walnuts, honey, and marinated beetroot salad

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

Modern, relaxed, delicious .

Heimattiebe

FIELD & SEA

GRÖÖNKOHL HOLSTEINER ART

€ 21,90

Kale stew with smoked sausage & fried potatoes

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth^{2,12}, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage^{2,12,14} and golden-brown fried potatoes dusted with a pinch of sugar.

Rustic, traditional, hearty.

And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL

Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

Rustic, warming, good.

PEPPRIGES RIND

Beef steak on browned onions, served with jacket potato with chive quark, colorful bean salad and a choice of delicious steak sauce or aromatic herb butter

Our heifer rump steak is first seared hot, then gently cooked to perfection – juicy, aromatic, simply good. It rests on golden-brown onion rings before being sliced – the perfect bed for true flavor. Served with a colorful North German sweet-and-sour bean salad¹² and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

Traditional classics – small & fine,
for those with a lighter appetite.



UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade **Rundstück** filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.¹²

Juicy, hearty, perfectly rounded.

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

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UT`N TOPF



€ 15,00 -

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Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

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WINTER IN A JAR

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Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

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Portion of whipped cream

€ 1,20

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€ 4,50

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with seasonal fruit on a moist potato sponge, covered with thick butter crumble with a pinch of salt, for a little extra (...really delicious with walnut ice cream....)

HOF GEDECK

€ 5,80

Half a piece of fruit crumble cake made from a family recipe with either a cup of coffee or a scoop of Mövenpick ice cream

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9 with sweeteners

2 with preservative

12 with antioxidant

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Heimattiebe

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Fresh, delicate, northern.

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Heimattiebe

VORWEG AUS FELD & GARTEN



AANT & HOHN

€ 9,40

Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

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Heimattiebe

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KEES, KNUST & RODE ROOV



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Heimattiebe

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Rustic, traditional, hearty.

And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL

Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

Rustic, warming, good.

PEPPRIGES RIND

Beef steak on browned onions, served with jacket potato with chive quark, colorful bean salad and a choice of delicious steak sauce or aromatic herb butter

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Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

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Traditional classics – small & fine,
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UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

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Juicy, hearty, perfectly rounded.

Heimattiebe

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UT`N TOPF



€ 15,00 -

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€ 17,00

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Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

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€ 7,90

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Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

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Portion of whipped cream

€ 1,20

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€ 4,50

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HOF GEDECK

€ 5,80

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1 with artificial colour

9 with sweeteners

2 with preservative

12 with antioxidant

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UT DE OVEN – less fuss, more flavour..



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Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish¹²-herb cream with chopped egg.

Fresh, delicate, northern.

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Heimattiebe

VORWEG AUS FELD & GARTEN



AANT & HOHN

€ 9,40

Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

Honest, hearty, warming.

Heimattiebe

SOUP POT & STARTERS

HUMMER-SÖÖP

€ 10,80

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Intense, savoury, full-bodied.

KEES, KNUST & RODE ROOV



€ 16,20

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FIELD & SEA

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Rustic, traditional, hearty.

And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

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Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

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PEPPRIGES RIND

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Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

Traditional classics – small & fine,
for those with a lighter appetite.



UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade **Rundstück** filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.¹²

Juicy, hearty, perfectly rounded.

Heimattiebe

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UT`N TOPF



€ 15,00 -

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Satisfying, juicy, harmonious.

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Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

Red Berry Compote with Vanilla Ice Cream & Cream



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Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

.... choice of various flavours: vanilla cream, maple walnut, macadamia-nut, strawberry cream, chocolate chips, lemon sorbet

Portion of whipped cream

€ 1,20

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€ 4,50

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HOF GEDECK

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2 with preservative

12 with antioxidant

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Heimattiebe

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UT DE OVEN – less fuss, more flavour..



UT DE OVEN

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Fresh, delicate, northern.

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Heimattiebe

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Juicy Heifer Rump Steak

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NIBBLES & BAKED GOODS

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Portion of whipped cream

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SOUP POT & STARTERS

HUMMER-SÖÖP

€ 10,80

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

Intense, savoury, full-bodied.

KEES, KNUST & RODE ROOV



€ 16,20

Goat cheese with walnuts, honey, and marinated beetroot salad

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

Modern, relaxed, delicious .

Heimattiebe

FIELD & SEA

GRÖÖNKOHL HOLSTEINER ART

€ 21,90

Kale stew with smoked sausage & fried potatoes

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth^{2,12}, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage^{2,12,14} and golden-brown fried potatoes dusted with a pinch of sugar.

Rustic, traditional, hearty.

And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL

Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

Rustic, warming, good.

PEPPRIGES RIND

Beef steak on browned onions, served with jacket potato with chive quark, colorful bean salad and a choice of delicious steak sauce or aromatic herb butter

Our heifer rump steak is first seared hot, then gently cooked to perfection – juicy, aromatic, simply good. It rests on golden-brown onion rings before being sliced – the perfect bed for true flavor. Served with a colorful North German sweet-and-sour bean salad¹² and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

Traditional classics – small & fine,
for those with a lighter appetite.



UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade **Rundstück** filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.¹²

Juicy, hearty, perfectly rounded.

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

**Traditional classics – small & fine,
for those with a lighter appetite.**

UT`N TOPF



€ 15,00 -

Pasta with lentil-tomato ragout

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

Satisfying, juicy, harmonious.

UT` DE PAN

€ 17,00

Stuffed bell pepper with minced meat, tomato rice & roasting jus

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

Red Berry Compote with Vanilla Ice Cream & Cream



€ 7,90

The classic northern German dessert – and everyone makes it a little different. Ours combines currants, blackberries and raspberries in a silky strawberry sauce. Served with creamy vanilla ice cream and freshly whipped cream. That's all it needs – plus a spoon.

WINTER IN A JAR

Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet



€ 10,50

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

.... choice of various flavours: vanilla cream, maple walnut, macadamia-nut, strawberry cream, chocolate chips, lemon sorbet

Portion of whipped cream

€ 1,20

RUSTIC CRUMBLE TRAYBAKED CAKE

€ 4,50

Made from an old family recipe by "Grandma Henni"

with seasonal fruit on a moist potato sponge, covered with thick butter crumble with a pinch of salt, for a little extra (...really delicious with walnut ice cream....)

HOF GEDECK

€ 5,80

Half a piece of fruit crumble cake made from a family recipe with either a cup of coffee or a scoop of Mövenpick ice cream

1 with artificial colour

9 with sweeteners

2 with preservative

12 with antioxidant

3 with caffeine

14 with enhancer

6 with phosphate

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



UT DE OVEN

€ 28,90

Whole baked trout with potato-cucumber salad and horseradish-herb cream

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish¹²-herb cream with chopped egg.

Fresh, delicate, northern.

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

VORWEG AUS FELD & GARTEN



AANT & HOHN

€ 9,40

Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

Honest, hearty, warming.

Heimattiebe

SOUP POT & STARTERS

HUMMER-SÖÖP

€ 10,80

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Intense, savoury, full-bodied.

KEES, KNUST & RODE ROOV



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Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

Modern, relaxed, delicious .

Heimattiebe

FIELD & SEA

GRÖÖNKOHL HOLSTEINER ART

€ 21,90

Kale stew with smoked sausage & fried potatoes

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth^{2,12}, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage^{2,12,14} and golden-brown fried potatoes dusted with a pinch of sugar.

Rustic, traditional, hearty.

And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL

Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

Rustic, warming, good.

PEPPRIGES RIND

Beef steak on browned onions, served with jacket potato with chive quark, colorful bean salad and a choice of delicious steak sauce or aromatic herb butter

Our heifer rump steak is first seared hot, then gently cooked to perfection – juicy, aromatic, simply good. It rests on golden-brown onion rings before being sliced – the perfect bed for true flavor. Served with a colorful North German sweet-and-sour bean salad¹² and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

Traditional classics – small & fine,
for those with a lighter appetite.



UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade **Rundstück** filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.¹²

Juicy, hearty, perfectly rounded.

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

**Traditional classics – small & fine,
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UT`N TOPF



€ 15,00 -

Pasta with lentil-tomato ragout

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

Satisfying, juicy, harmonious.

UT` DE PAN

€ 17,00

Stuffed bell pepper with minced meat, tomato rice & roasting jus

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

Red Berry Compote with Vanilla Ice Cream & Cream



€ 7,90

The classic northern German dessert – and everyone makes it a little different. Ours combines currants, blackberries and raspberries in a silky strawberry sauce. Served with creamy vanilla ice cream and freshly whipped cream. That's all it needs – plus a spoon.

WINTER IN A JAR

Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet



€ 10,50

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

.... choice of various flavours: vanilla cream, maple walnut, macadamia-nut, strawberry cream, chocolate chips, lemon sorbet

Portion of whipped cream

€ 1,20

RUSTIC CRUMBLE TRAYBAKED CAKE

€ 4,50

Made from an old family recipe by "Grandma Henni"

with seasonal fruit on a moist potato sponge, covered with thick butter crumble with a pinch of salt, for a little extra (...really delicious with walnut ice cream....)

HOF GEDECK

€ 5,80

Half a piece of fruit crumble cake made from a family recipe with either a cup of coffee or a scoop of Mövenpick ice cream

1 with artificial colour

9 with sweeteners

2 with preservative

12 with antioxidant

3 with caffeine

14 with enhancer

6 with phosphate

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



UT DE OVEN

€ 28,90

Whole baked trout with potato-cucumber salad and horseradish-herb cream

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish¹²-herb cream with chopped egg.

Fresh, delicate, northern.

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

VORWEG AUS FELD & GARTEN



AANT & HOHN

€ 9,40

Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

Honest, hearty, warming.

Heimattiebe

SOUP POT & STARTERS

HUMMER-SÖÖP

€ 10,80

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Intense, savoury, full-bodied.

KEES, KNUST & RODE ROOV



€ 16,20

Goat cheese with walnuts, honey, and marinated beetroot salad

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

Modern, relaxed, delicious .

Heimattiebe

FIELD & SEA

GRÖÖNKOHL HOLSTEINER ART

€ 21,90

Kale stew with smoked sausage & fried potatoes

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth^{2,12}, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage^{2,12,14} and golden-brown fried potatoes dusted with a pinch of sugar.

Rustic, traditional, hearty.

And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL

Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

Rustic, warming, good.

PEPPRIGES RIND

Beef steak on browned onions, served with jacket potato with chive quark, colorful bean salad and a choice of delicious steak sauce or aromatic herb butter

Our heifer rump steak is first seared hot, then gently cooked to perfection – juicy, aromatic, simply good. It rests on golden-brown onion rings before being sliced – the perfect bed for true flavor. Served with a colorful North German sweet-and-sour bean salad¹² and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

Traditional classics – small & fine,
for those with a lighter appetite.



UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade **Rundstück** filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.¹²

Juicy, hearty, perfectly rounded.

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

**Traditional classics – small & fine,
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UT`N TOPF



€ 15,00 -

Pasta with lentil-tomato ragout

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

Satisfying, juicy, harmonious.

UT` DE PAN

€ 17,00

Stuffed bell pepper with minced meat, tomato rice & roasting jus

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

Red Berry Compote with Vanilla Ice Cream & Cream



€ 7,90

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WINTER IN A JAR

Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet



€ 10,50

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

.... choice of various flavours: vanilla cream, maple walnut, macadamia-nut, strawberry cream, chocolate chips, lemon sorbet

Portion of whipped cream

€ 1,20

RUSTIC CRUMBLE TRAYBAKED CAKE

€ 4,50

Made from an old family recipe by "Grandma Henni"

with seasonal fruit on a moist potato sponge, covered with thick butter crumble with a pinch of salt, for a little extra (...really delicious with walnut ice cream....)

HOF GEDECK

€ 5,80

Half a piece of fruit crumble cake made from a family recipe with either a cup of coffee or a scoop of Mövenpick ice cream

1 with artificial colour

9 with sweeteners

2 with preservative

12 with antioxidant

3 with caffeine

14 with enhancer

6 with phosphate

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



UT DE OVEN

€ 28,90

Whole baked trout with potato-cucumber salad and horseradish-herb cream

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish¹²-herb cream with chopped egg.

Fresh, delicate, northern.

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

VORWEG AUS FELD & GARTEN



AANT & HOHN

€ 9,40

Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

Honest, hearty, warming.

Heimattiebe

SOUP POT & STARTERS

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€ 10,80

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Intense, savoury, full-bodied.

KEES, KNUST & RODE ROOV



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Heimattiebe

FIELD & SEA

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Kale stew with smoked sausage & fried potatoes

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Rustic, traditional, hearty.

And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL

Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling

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Rustic, warming, good.

PEPPRIGES RIND

Beef steak on browned onions, served with jacket potato with chive quark, colorful bean salad and a choice of delicious steak sauce or aromatic herb butter

Our heifer rump steak is first seared hot, then gently cooked to perfection – juicy, aromatic, simply good. It rests on golden-brown onion rings before being sliced – the perfect bed for true flavor. Served with a colorful North German sweet-and-sour bean salad¹² and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

Traditional classics – small & fine,
for those with a lighter appetite.



UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

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Juicy, hearty, perfectly rounded.

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

**Traditional classics – small & fine,
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UT`N TOPF



€ 15,00 -

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Satisfying, juicy, harmonious.

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€ 17,00

Stuffed bell pepper with minced meat, tomato rice & roasting jus

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Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

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Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

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Portion of whipped cream

€ 1,20

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UT DE OVEN

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Fresh, delicate, northern.

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Heimattiebe

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Honest, hearty, warming.

Heimattiebe

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And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

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Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

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Traditional classics – small & fine,
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UT`N TOPF



€ 15,00 -

Pasta with lentil-tomato ragout

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

Satisfying, juicy, harmonious.

UT` DE PAN

€ 17,00

Stuffed bell pepper with minced meat, tomato rice & roasting jus

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

Red Berry Compote with Vanilla Ice Cream & Cream



€ 7,90

The classic northern German dessert – and everyone makes it a little different. Ours combines currants, blackberries and raspberries in a silky strawberry sauce. Served with creamy vanilla ice cream and freshly whipped cream. That's all it needs – plus a spoon.

WINTER IN A JAR

Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet



€ 10,50

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

.... choice of various flavours: vanilla cream, maple walnut, macadamia-nut, strawberry cream, chocolate chips, lemon sorbet

Portion of whipped cream

€ 1,20

RUSTIC CRUMBLE TRAYBAKED CAKE

€ 4,50

Made from an old family recipe by "Grandma Henni"

with seasonal fruit on a moist potato sponge, covered with thick butter crumble with a pinch of salt, for a little extra (...really delicious with walnut ice cream....)

HOF GEDECK

€ 5,80

Half a piece of fruit crumble cake made from a family recipe with either a cup of coffee or a scoop of Mövenpick ice cream

1 with artificial colour

9 with sweeteners

2 with preservative

12 with antioxidant

3 with caffeine

14 with enhancer

6 with phosphate

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



UT DE OVEN

€ 28,90

Whole baked trout with potato-cucumber salad and horseradish-herb cream

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish¹²-herb cream with chopped egg.

Fresh, delicate, northern.

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

VORWEG AUS FELD & GARTEN



AANT & HOHN

€ 9,40

Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

Honest, hearty, warming.

Heimattiebe

SOUP POT & STARTERS

HUMMER-SÖÖP

€ 10,80

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

Intense, savoury, full-bodied.

KEES, KNUST & RODE ROOV



€ 16,20

Goat cheese with walnuts, honey, and marinated beetroot salad

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

Modern, relaxed, delicious .

Heimattiebe

FIELD & SEA

GRÖÖNKOHL HOLSTEINER ART

€ 21,90

Kale stew with smoked sausage & fried potatoes

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth^{2,12}, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage^{2,12,14} and golden-brown fried potatoes dusted with a pinch of sugar.

Rustic, traditional, hearty.

And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL

Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

Rustic, warming, good.

PEPPRIGES RIND

Beef steak on browned onions, served with jacket potato with chive quark, colorful bean salad and a choice of delicious steak sauce or aromatic herb butter

Our heifer rump steak is first seared hot, then gently cooked to perfection – juicy, aromatic, simply good. It rests on golden-brown onion rings before being sliced – the perfect bed for true flavor. Served with a colorful North German sweet-and-sour bean salad¹² and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

Traditional classics – small & fine,
for those with a lighter appetite.



UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade **Rundstück** filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.¹²

Juicy, hearty, perfectly rounded.

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

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UT`N TOPF



€ 15,00 -

Pasta with lentil-tomato ragout

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

Satisfying, juicy, harmonious.

UT` DE PAN

€ 17,00

Stuffed bell pepper with minced meat, tomato rice & roasting jus

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

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MÖVENPICK scoop of ICE-CREAM



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Portion of whipped cream

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€ 4,50

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Fresh, delicate, northern.

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Heimattiebe

VORWEG AUS FELD & GARTEN



AANT & HOHN

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Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"

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Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

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Portion of whipped cream

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Fresh, delicate, northern.

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FIELD & SEA

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Rustic, traditional, hearty.

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€ 21,80

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Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

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PEPPRIGES RIND

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Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

Traditional classics – small & fine,
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UT'N BACKOOVEN

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Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

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Juicy, hearty, perfectly rounded.

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UT`N TOPF



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Stuffed bell pepper with minced meat, tomato rice & roasting jus

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Hearty, rustic, comforting.

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NIBBLES & BAKED GOODS

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Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



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Portion of whipped cream

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Fresh, delicate, northern.

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€ 21,90

Kale stew with smoked sausage & fried potatoes

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth^{2,12}, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage^{2,12,14} and golden-brown fried potatoes dusted with a pinch of sugar.

Rustic, traditional, hearty.

And if you're still hungry – we've got an extra sausage for you.

€ 4,00



€ 21,80

OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL

Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

Rustic, warming, good.

PEPPRIGES RIND

Beef steak on browned onions, served with jacket potato with chive quark, colorful bean salad and a choice of delicious steak sauce or aromatic herb butter

Our heifer rump steak is first seared hot, then gently cooked to perfection – juicy, aromatic, simply good. It rests on golden-brown onion rings before being sliced – the perfect bed for true flavor. Served with a colorful North German sweet-and-sour bean salad¹² and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Heimattiebe

„LÜTT`N HAPPEN“ SMALL BITES

Traditional classics – small & fine,
for those with a lighter appetite.



UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade **Rundstück** filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.¹²

Juicy, hearty, perfectly rounded.

Heimattiebe

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UT`N TOPF



€ 15,00 -

Pasta with lentil-tomato ragout

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

Satisfying, juicy, harmonious.

UT` DE PAN

€ 17,00

Stuffed bell pepper with minced meat, tomato rice & roasting jus

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

Hearty, rustic, comforting.

Heimattiebe

NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddüütsch

Red Berry Compote with Vanilla Ice Cream & Cream



€ 7,90

The classic northern German dessert – and everyone makes it a little different. Ours combines currants, blackberries and raspberries in a silky strawberry sauce. Served with creamy vanilla ice cream and freshly whipped cream. That's all it needs – plus a spoon.

WINTER IN A JAR

Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet



€ 10,50

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

Sweet, cozy, wintery-good.

MÖVENPICK scoop of ICE-CREAM



€ 2,80

.... choice of various flavours: vanilla cream, maple walnut, macadamia-nut, strawberry cream, chocolate chips, lemon sorbet

Portion of whipped cream

€ 1,20

RUSTIC CRUMBLE TRAYBAKED CAKE

€ 4,50

Made from an old family recipe by "Grandma Henni"

with seasonal fruit on a moist potato sponge, covered with thick butter crumble with a pinch of salt, for a little extra (...really delicious with walnut ice cream....)

HOF GEDECK

€ 5,80

Half a piece of fruit crumble cake made from a family recipe with either a cup of coffee or a scoop of Mövenpick ice cream

1 with artificial colour

9 with sweeteners

2 with preservative

12 with antioxidant

3 with caffeine

14 with enhancer

6 with phosphate

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



UT DE OVEN

€ 28,90

Whole baked trout with potato-cucumber salad and horseradish-herb cream

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish¹²-herb cream with chopped egg.

Fresh, delicate, northern.

Prices include V.A.T. and service KSK 01/2026

Heimattiebe

VORWEG AUS FELD & GARTEN



AANT & HOHN

€ 9,40

Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

Honest, hearty, warming.

Heimattiebe

SOUP POT & STARTERS

HUMMER-SÖÖP

€ 10,80

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

Intense, savoury, full-bodied.

KEES, KNUST & RODE ROOV



€ 16,20

Goat cheese with walnuts, honey, and marinated beetroot salad

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

Modern, relaxed, delicious .

Heimattiebe

FIELD & SEA

GRÖÖNKOHL HOLSTEINER ART

€ 21,90

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