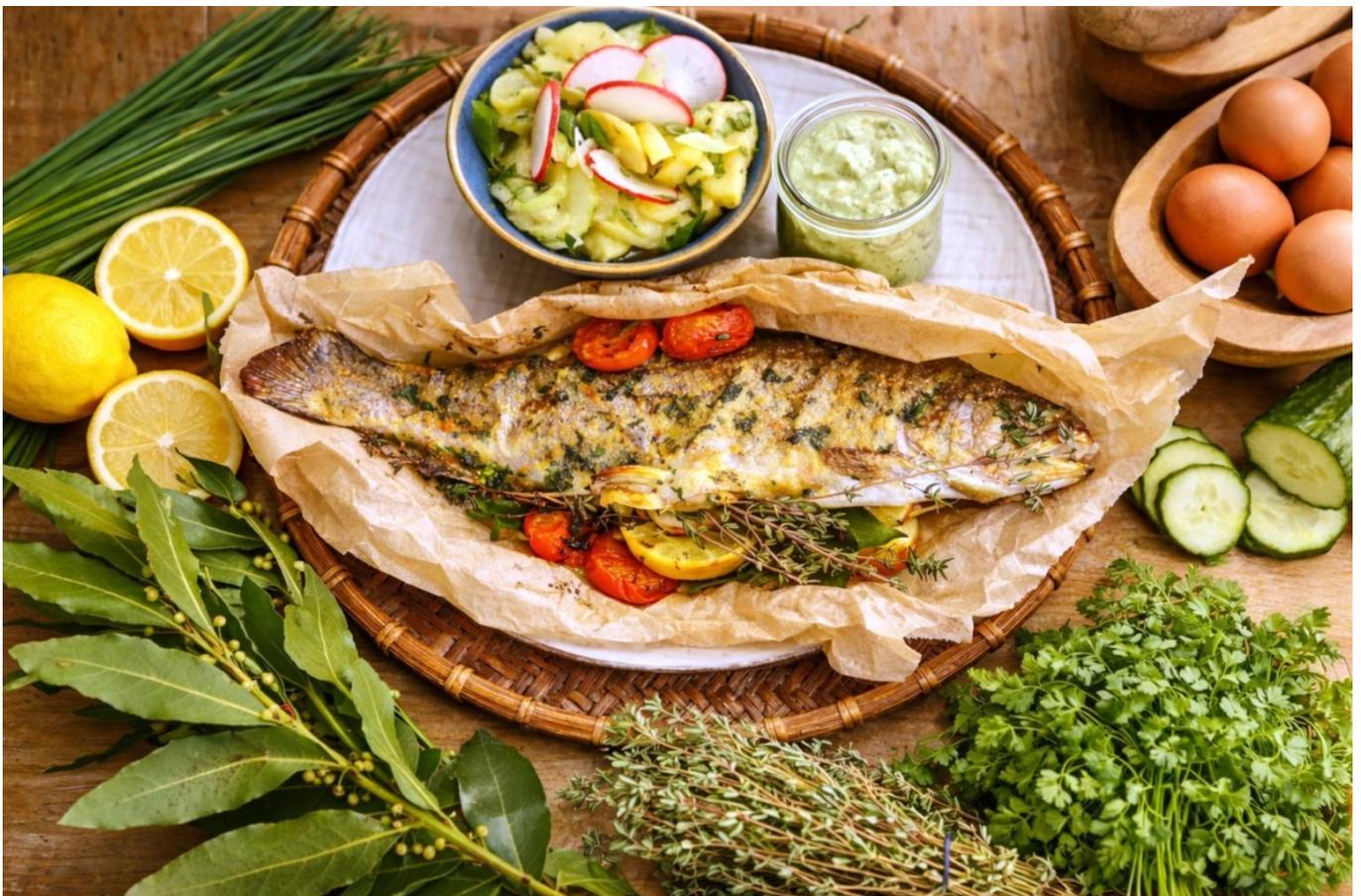


Heimatliebe

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 02/2026

Heimatliebe

SOUP POT & STARTERS

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.

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.

Heimatliebe

FIELD & SEA

FRÖHJAARS – LAMM

€ 29,50

Roast Leg of Lamb with Baby Roasted Potatoes, Grilled Vegetables and Herb Sauce

The first culinary messenger of spring: tender, juicy lamb, marinated in yogurt for full aroma, infused with fine herbs and warm spices that add depth and gentle warmth. A subtle fruity sweetness lingers – thoughtfully interpreted in a Northern German style. Served with golden roasted baby potatoes and crisp vegetables with spicy beef sausage^{2,12,14}, rosemary and garlic – savory and full of character. Tender, aromatic, full of spring.

OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL

€ 21,80

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

Prices include V.A.T. and service KSK 02/2026

Heimatliebe

„LÜTT`N HAPPEN“ SMALL BITES

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



FROM THE BEECHWOOD SMOKE

€ 18,00

Smoked Salmon on Rye Bread with Scrambled Eggs and Lamb's Lettuce

Delicate slices of smoked salmon, gently refined over beechwood smoke, served on our house-baked rye sourdough, lightly buttered and topped with creamy scrambled eggs and fresh lamb's lettuce. Clean in flavor, Nordic to the point – just right for a great start to the day or a relaxed evening bite.

Juicy, hearty, perfectly rounded.

Prices include V.A.T. and service KSK 02/2026

Heimatliebe

„LÜTT`N HAPPEN“ SMALL BITES

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

FROM THE OVEN



€ 16,00-

Oven-baked sweet potato

Fresh from the oven, a baked sweet potato filled with a savory tomato and lentil ragout, topped with melted “Deichkäse” cheese. Finished with a crisp salad and fresh passion fruit vinaigrette. Warm meets fresh, sweet meets savory – it just works.

Satisfying, juicy, harmonious.

FROM THE BRAISING POT

€ 18,00

Braised cabbage roll with minced meat, mashed potatoes and gravy

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.

Heimatliebe

NIBBLES & BAKED GOODS



HAMBORGER RODE GRÜTT – typisch noorddütsch

€ 7,90

Red Berry Compote with Vanilla Ice Cream & Cream

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.

Heimatliebe

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WINTER IN A JAR **€ 10,50**

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

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
2 with preservative

9 with sweeteners
12 with antioxidant

Prices include V.A.T. and service KSK 02/2026

Heimatl*ie*be

3 with coffein
6 with phosphate

14 with enhancer