

Heimatl*ie*be

ASPARAGUS SEASON

When the first asparagus lands on your plate, you know: SPRING IS HERE.



Tender, mild, almost a little sweet...

It is exactly the season everyone waits for every year. With melted butter, our hollandaise or green sauce - all homemade and just as it should be.

Served with potatoes and, if you like, proper ham or something from the grill.

Northern German. Honest. Seasonal. Best right now.

Allergies? Menus with additive information are available from our service team!



VEGETARIAN



GLUTEN FREE



LACTOSE FREE



VEGAN

Prices incl. VAT & service SK 04/2026

Heimatliebe

Our recommendation for ASPARAGUS SEASON

Fresh Northern German white asparagus

- raw weight 400 g -

with melted butter, homemade lemon hollandaise

or our house green sauce  and sauteed parsley potatoes.



VEGAN



VEGETARIAN

€ 23,50

Make it complete:

Heide ham from the "Basendahl" smokehouse

from Pape - raw weight 120 g -

€ 11,90

Pork schnitzel

breaded, fried golden brown

- raw weight 180 g -

€ 13,90

Grilled rump steak

- raw weight 220 g -

€ 21,50

Allergies? Menus with additive information are available from our service team!



VEGETARIAN



GLUTEN FREE



LACTOSE FREE



VEGAN

Prices incl. VAT & service SK 04/2026

Heimatliebe

STARTERS FROM FIELD & GARDEN

BROTH WITH PANCAKE STRIPS

€ 9,00

Beef broth with vegetables, meat & pancake strips

Clear and hearty: that is what good broth should taste like. Slow-cooked for eight hours with beef rib, marrow bones and root vegetables until it has real depth. Served with tender meat, fine vegetables and strips of pancake.

Warming from within. Hearty. Properly good.

ASPARAGUS, BREAD & HERBS



€ 8,50

Asparagus soup with bread and herbs

Classic and just right - this is how asparagus should be. A mild, creamy soup with butter and a splash of cream, pieces of asparagus and fresh herbs.

Served with a piece of bread for one more dip.

Simple, but really good - always a winner.

Mild. Creamy. Springtime.

GRÖÖN SLAAT



€ 8,50

Green salad with cherry tomatoes, radishes, beetroot & chickpeas

Crisp leaves in our light house dressing with heather honey, mustard and herbs. With radishes, cherry tomatoes, beetroot and chickpeas for freshness and bite.

Crisp. Light. Juicy.

GORKESLAAT



€ 4,50

Cucumber salad

Fresh and bright, always a good fit - as a starter or simply on the table.

Finished with dill, fine onions, rapeseed oil and herb vinegar.

Naturally vegan.

Fresh. Clean. Green.

Allergies? Menus with additive information are available from our service team!



VEGETARIAN



GLUTEN FREE



LACTOSE FREE



VEGAN

Prices incl. VAT & service SK 04/2026

Heimatliebe

MAIN COURSES



PORK SCHNITZEL

€ 21,90

Schnitzel 180 g with potato-cucumber salad

Pounded by hand and breaded in fresh crumbs, then fried golden in clarified butter¹². Crisp outside, juicy inside: that is exactly how a schnitzel should be. Served with a fresh potato salad with cucumber, radishes and herbs, lightly seasoned with mustard¹².

A classic that never gets boring.

Crisp. Hearty. Well-rounded.

Allergies? Menus with additive information are available from our service team!



VEGETARIAN



GLUTEN FREE



LACTOSE FREE



VEGAN

Prices incl. VAT & service SK 04/2026

Heimatliebe

MAIN COURSES

FROM THE GARDEN



€ 24,90

Lentil patties, beetroot-chickpea salad, walnut, cranberry & sea buckthorn apple

Hand-shaped lentil patties made from red lentils and sweet potato, savoury and seasoned with fine herbs. A fresh, lightly tangy note of sea buckthorn² lifts the whole plate. Beetroot, chickpeas, walnut and cranberry add depth, a little sweetness and good bite. The garlic bread is warm and aromatic - just what is still missing. **Plant-based. Layered. Aromatic.**

ROLLED CABBAGE

€ 21,50

Stuffed cabbage roll in braising sauce and mashed potatoes

A dish that feels familiar straight away: heartily seasoned minced meat wrapped in cabbage leaves and slowly braised until everything is tender and rounded in flavour.

Seasoned with caraway, marjoram and a little bacon^{2,12}. It is just the way it used to come to the table. Served with creamy mashed potatoes and a good knob of butter. **Warming. Down-to-earth. Familiar.**

WOOD & FIELD

€ 28,40

Venison ragout, mushrooms, vegetables and potato dumpling

Generous pieces of venison leg, slowly braised with vegetables, mushrooms and a small splash of red wine - that takes time. The sauce is beautifully rounded, with a little fruitiness that brings everything together. Served with a large potato dumpling with herb crumbs^{2,12} and colourful vegetables. From the forest to the plate, cooked with heart - something special. **Rich. Characterful. Full-bodied.**

FROM THE GRILL

€ 28,90

Rump steak 220 g, baked potato, herb quark, grilled vegetables & gravy

Full-flavoured and juicy from the grill: exactly how a steak should be.

Served with grilled vegetables, lightly roasted, with herbs and a hint of garlic.

The baked potato is soft, the quark creamy and fresh. Then only one thing is left: your choice between savoury gravy^{2,3,9,14} or delicately melting herb butter.

Juicy. Savoury. Balanced.

Allergies? Menus with additive information are available from our service team!



VEGETARIAN



GLUTEN FREE



LACTOSE FREE



VEGAN

Prices incl. VAT & service SK 04/2026

Heimatliebe

MAIN COURSES



A HAMBURG ORIGINAL - HAMBURG PANFISH

€ 29,50

Cod 270 g, potatoes, mustard sauce & cucumber salad

A Northern classic, cooked with care.

Skin-on cod, pan-fried, juicy and delicate, served with small potatoes^{2,12} and oven onions. The mustard sauce is mild and rounded, with just a little sweetness.

Served with cucumber salad with dill, vinegar and oil for freshness. A plate with exactly the right play of savoury, sweet and lightly tangy.

Northern. Hearty. Timeless.

Allergies? Menus with additive information are available from our service team!



VEGETARIAN



GLUTEN FREE



LACTOSE FREE



VEGAN

Prices incl. VAT & service SK 04/2026

Heimatliebe

"LITTLE BITES"

**Not that big, but properly good.
Cooked by hand, just as it should be.
Put simply: IT DELIVERS.**

FROM THE OVEN



€ 16,00

Baked goat's cheese, beetroot bread, honey, onion and vegetables

Fresh from the oven: goat's cheese baked in beetroot bread, with heather honey and red onion marmalade² adding a touch of sweetness.

Herbs, tomatoes and green asparagus bring freshness and colour.

A small plate that does more than you might think.

Warm. Flavourful. For the soul.

FROM THE CAULDRON



€ 15,00

Pasta, wild garlic, tomatoes and feta cheese

Ridged pasta tossed in fragrant wild garlic and juicy tomatoes. Finished with a little feta cheese to round everything off.

Juicy. Savoury. No fuss.

FROM THE POT

€ 19,00

Königsberger meatballs, caper sauce, mashed potatoes & beetroot

Gently poached in seasoned broth, tender and rounded in flavour:
just the way you know them.

The caper sauce is mildly seasoned, lightly tangy and exactly right with it.

Served with creamy mashed potatoes and a little beetroot for freshness.

A classic that always works.

Rustic. Regional. Really good.

FROM THE OAK CASK

€ 17,00

Matjes herring, cucumber sour cream, mustard-dill sauce, baked potato and salad

Two mildly matured matjes fillets, pleasant to bite and clean in flavour.

Served with cucumber sour cream and mustard-dill sauce, fresh and lightly savoury.

With baked potato, salad leaves and onion rings, all well balanced.

**A true favourite on our menu - traditional,
but with that little something extra.**

Allergies? Menus with additive information are available from our service team!



VEGETARIAN



GLUTEN FREE



LACTOSE FREE



VEGAN

Prices incl. VAT & service SK 04/2026

Heimatliebe

SWEETS & BAKES

HAMBURG RED FRUIT COMPOTE - Northern German € 7,90

Red fruit compote, vanilla ice cream and whipped cream

The Northern dessert classic - and everyone makes it a little differently. Ours comes with whole currants, blackberries and raspberries in a silky strawberry sauce. On top? A scoop of creamy vanilla ice cream and freshly whipped cream.

You need nothing more - except a spoon.

SPRING AWAKENING - Wide Awake € 10,50

Skyr cheesecake, rhubarb, strawberry sorbet and chocolate crumble

Creamy cheesecake baked in a glass, a little different and beautifully light in texture. The base comes as a crisp crumble on top. Served with rhubarb, lightly stewed with a pleasant tang, and an airy strawberry sorbet with a hint of elderflower. A dessert that tastes like spring...

Fruity. Airy. Soft.

MÖVENPICK ICE CREAM per scoop € 2,80

.... various flavours

Portion of whipped cream € 1,20

RUSTIC CRUMB SHEET CAKE € 4,50

A real cake treasure based on Grandma Henni's old family recipe

- crisp on the outside, wonderfully moist inside.

Homemade with lots of love - that is what childhood tastes like.

FARMHOUSE COMBO € 5,80

Half a slice of juicy fruit crumb cake

based on a traditional family recipe

served either with a cup of coffee or a scoop of fine Mövenpick ice cream.

1 with colouring
2 with preservative
3 with caffeine
6 with phosphates

9 with sweetener
12 with antioxidant
14 with flavour enhancer

Allergies? Menus with additive information are available from our service team!



VEGETARIAN



GLUTEN FREE



LACTOSE FREE



VEGAN

Prices incl. VAT & service SK 04/2026