

Heimattiebe

ASPARAGUS SEASON

It's finally time for asparagus again — the proper way.



Tender, mild, almost sweet...

This is the season we look forward to every year. Our asparagus comes fresh from Spargelhof Bolhuis, just outside Hamburg, straight to your plate without any detours. Enjoy it with melted butter, our homemade hollandaise or green sauce — all made in-house, just the way it should be. Served with potatoes and, if you like, a generous portion of ham or something from the grill.

Northern German. Honest. Seasonal. And at its very 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 05/2026

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.



€ 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

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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.

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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.

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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.

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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.

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LITTLE BITES

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



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.

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LITTLE BITES

LECKER NUDEL ETEN



€ 16,00

Wild garlic spätzle, mushrooms, braised onions and feta cheese

Soft and tender, with plenty of flavour: wild garlic spätzle tossed with mushrooms and braised onions. Topped with a little feta that gives the whole dish its finishing touch.

Warm, satisfying and properly made.

Savoury. Comforting. Balanced.

SEEFÄHRER ETEN UT'N NOORDEN

€ 18,00

Labskaus, matjes herring, pickles, radish, onion and apple

It hardly gets more Northern German than this: Labskaus^{2,12}, slow-cooked until soft and full of flavour, made with beef, potatoes, beetroot and gherkin^{2,9} – nice and creamy, just the way it should be. Topped with matjes herring fillets, plus a touch of freshness from radish, apple and onion. A plate straight from the coast.

Rich. Hearty. Northern German.

MAY PLAICE – A TRUE COASTAL CLASSIC

€ 19,00

Plaice fillet, potato and cucumber salad, bacon, egg and dill

When plaice comes back into season along the coast, you know it's time.

Two fillets, coated in breadcrumbs and fried until golden brown: crisp on the outside, juicy within. Served with potato and cucumber salad, gently tangy with a touch of mustard. Topped with bacon, onions and browned butter – rich and full of flavour.

Homemade remoulade⁹ with egg, dill and pickles^{2,12} rounds it all off.

That's what the coast tastes like.

A true favourite on our menu – traditional and crispy.

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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.

OPWAKEN – AufgeWECKt € 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 definitely leaves you wanting more.

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

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