

heimat

philosophy

THE RESTAURANT ONLY SERVES THE BEST THAT GERMAN, AUSTRIAN AND SWISS CUISINE HAS TO OFFER. FROM THE NORTH SEA TO THE ALPS – ALL OF THE DISHES HAVE THEIR ROOTS IN GERMAN-SPEAKING COUNTRIES.

SEASONALITY IS TOP PRIORITY HERE. THE CORNER STONE OF THE CULINARY CONCEPT IS A THREE-COURSE MENU – THE SO-CALLED HERZSTÜCK MENU.

IF YOU HAVE ANY QUESTIONS ABOUT OUR DISHES OR PRODUCTS, YOU ARE WELCOME TO ASK US AT ANY TIME.



herzstück

MENU

GOOD FOOD SHOULD BE ENJOYED
TOGETHER. OUR HERZSTÜCK IS
SERVED AS A WHOLE IN THE MIDDLE
OF THE TABLE AND WILL BE SHARED –
JUST LIKE AT HOME.

herzstück

MENU FROM 2 PEOPLE PP | 45

TO START

ASSORTMENT OF APPETISERS

THEN

WHOLE BOCKELHOLME DUCK
CRANBERRY JUS | RED CABBAGE WITH APPLES |
POTATO DUMPLINGS

OR

FISH OF THE DAY BAKED WHOLE
RIESLING FROTH | BRAISED ROOT VEGETABLES | BABY POTATOES

TO FINISH

CARAMELISED "KAISERSCHMARRN"
VANILLA FOAM | APPLE COMPOTE | RUM RAISINS

with

FROM 2 PEOPLE PP | 15

WATER

MINERAL WATER
STILL | SPARKLING

WINE

2019 GRAUER BURGUNDER 0.75 l
STEFAN MEYER, PFALZ

OR

2018 CUVÉE NO.1 0.75 l
WINERY KLUMPP, BADEN

COFFEE

SELECTION AVAILABLE

This offer can only be booked in conjunction with the
herzstück menu.

FRESH FROM susländer pork

SUSLÄNDER OFFERS 'PURE' PORK – NATURALLY REARED
AND BUTCHERED IN SCHLESWIG-HOLSTEIN.
REGIONAL AND TRANSPARENT.

SMOKED HAM	9.50
SMOKED BACON	8.50
BAUERN SALAMI	9.50
MIXED SELECTION	13.50

SERVED WITH GHERKINS | WHIPPED BUTTER |
FRESH RUSTIC BREAD

heimat menu | styria

PP | 37

THE HOME OF THIS MENU IS STYRIA. CHEF DE CUISINE KOLIN KRÜGER-HEYDEN AND HIS TEAM COOK A SELECTION OF THE REGIONAL AND SEASONAL SPECIALITIES OF THIS WINE-GROWING REGION.

OUR RESTAURANT MANAGER TOBIAS WICHERS HAS SELECTED A MATCHING, FAMILY-RUN WINERY, WHICH REFLECTS THE SPECIALITIES OF THE WINES FROM THIS REGION.

TO START

CREAM OF PUMPKIN SOUP 🍷

TOASTED PUMPKIN SEEDS | HOKKAIDO PUMPKIN | CROUTONS

THEN

FEATHER BLADE STEAK BRAISED IN ZWEIGELT

RUNNER BEAN RAGOUT | CREAMY POLENTA | VULCANO BACON

TO FINISH

PLUM CRUMBLE CAKE

QUARK CREAM | VANILLA ICE CREAM WITH PUMPKIN SEED OIL

wine recommendation

STYRIA IS DIVIDED INTO THE THREE WINEGROWING REGIONS: SOUTHERN STYRIA, VULKANLAND AND WESTERN STYRIA.

STYRIA'S SPECIAL CLIMATE IS CHARACTERISED BY WARM DAYS AND COOL NIGHTS. THIS IS COMPLEMENTED BY DIFFERENT SOILS CONSISTING OF SLATE, CRYSTALLINE PRIMARY ROCKS AND BASALTIC VOLCANIC ROCK.

IN THE FAMOUS STEEP SLOPES OF STYRIA SOME OF THE BEST QUALITY WHITE WINES IN AUSTRIA ARE PRODUCED - THE SAUVIGNON BLANC AT THE TOP.

WINERY MUSTER.GAMLITZ, SOUTHERN STYRIA

A SMALL FAMILY-RUN WINERY IN THE SOUTHERN STYRIA, WHICH KNOWS VERY WELL HOW TO BRING OUT THE SPECIAL CLIMATE AND THE TYPICITY OF THE DIFFERENT SOILS.

2020 SAUVIGNON BLANC CLASSIC
STRONG FRUIT | FINELY SPICY
FLORAL | GOOD LENGTH

0.2 | 10
0.75 | 35

to start

FRANCONIAN SAUSAGE SALAD	small 9.50
RED ONIONS GHERKINS PRETZEL ROLL	large 13.50
CELERY "STEM CELERY AND CELERIAC" ☺ APPLE WALNUT	12.50
"MUSTARD EGG" ☺ BAKED ORGANIC EGG IN A MUSTARD SAUCE SPINACH SALAD MUSTARD VINAIGRETTE CREAMED POTATO WITH BROWN BUTTER	13.50
BEEF TARTARE FROM A GERMAN HEIFER	small 14.50
BRAISED AND PICKLED PUMPKIN PUMPKIN SEED OIL VINAIGRETTE HERB SALAD	large 17.50
PICKLED NORTH SEA HALIBUT	15.50
BEETROOT BROTH SOUR CREAM DILL	
BADEN "FLÄDLE" SOUP	9.50
BEEF BRISKET LEEK CARROT PARSLEY	
STYRIAN CREAM OF PUMPKIN SOUP ☺	9.50
TOASTED PUMPKIN SEEDS HOKKAIDO PUMPKIN CROUTONS	

mains

COLOURFUL ROASTED ROOT VEGETABLES 🍷 VEGETABLE JUS ROASTED LEEKS PURÉED POTATOES WITH LEMON	17.50
VIENNESE CABBAGE PASTA WITH AUTUMN TRUFFLES 🍷 POINTED CABBAGE MUSHROOMS GRUYÈRE CHEESE	22.50
HAMBURG-STYLE PAN FISH MUSTARD SAUCE FRIED POTATOES	23.50
COD "VINTNER STYLE" RIESLING SAUCE CREAMED SAUERKRAUT GRAPES MASHED POTATO	26.50
FEATHER BLADE STEAK BRAISED IN ZWEIGELT RUNNER BEAN RAGOUT CREAMY POLENTA VULCANO BACON	25.50
SWABIAN "ZWIEBELROSTBRATEN" ROAST BEEF FROM A GERMAN HEIFER ONION JUS SPÄTZLE PASTA	32.50

to finish

PLUM CRUMBLE CAKE QUARK CREAM VANILLA ICE CREAM WITH PUMPKIN SEED OIL	9.50
CARAMELISED "KAISERSCHMARRN" VANILLA FOAM APPLE COMPOTE RUM RAISINS	9.50
BAVARIAN CREAM RED WINE PEAR COMPOTE CHOCOLATE	9.50

with

2018 RIESLING AUSLESE 'HALLGARTENER JUNGFER' 0.1 l	9.50
RIPE EXOTICISM FINE ACIDITY FLORAL NOTES	



drinks

beverages

HEIMAT WATER FLAT STILL SPARKLING	PP	4
VÖSLAUER STILL SPARKLING	0.25 l 0.75 l	3 7.50
HEIMAT LEMONADE LEMON AND GINGER	0.4 l	4
HEIMAT ICED TEA LIME GINGER MINT AND TEAM SPIRIT TEA	0.4 l	4
FRITZ-KOLA KOLA SUGAR-FREE	0.2 l 0.4 l	3 5.50
FRITZ-LIMO ORANGE LEMON	0.2 l 0.4 l	3 5.50
MISCHMASCH FRITZ-KOLA WITH ORANGE	0.2 l 0.4 l	3 5.50
SCHNICK SCHMACK RED GRAPE JUICE SPRITZER WHITE GRAPE JUICE SPRITZER	0.33 l	4
JUICES CLOUDY APPLE RHUBARB TOMATO	0.2 l 0.4 l	3.50 5
FRITZ-SPRITZ APPLE SPRITZER RHUBARB SPRITZER	0.33 l	4.50

THOMAS HENRY BITTER LEMON TONIC WATER SODA WATER GINGER ALE	0.2 l	3.50
SAVE-WATER-DRINK-RIESLING FREE SPRITZER NON-ALCOHOLIC WINE SPRITZER WINERY ALLENDORF, RHEINGAU	0.33 l	4.50

beer

HOLSTEN FROM DRAUGHT PILSENER SHANDY	0.3 l 0.5 l	4 5.50
DUCKSTEIN ORIGINAL	0.5 l	6
BAYREUTHER WHEAT BEER	0.5 l	6
LAMMSBRÄU ORGANIC BEER NON-ALCOHOLIC	0.33 l	4
MAISEL'S WEISSE WHEAT BEER NON-ALCOHOLIC	0.5 l	5.50

aperitif

SWEET WINE TONIC RIESLING AUSLESE TONIC LIME	9.50
MARITIVO SODA MARITIVO APERITIF SODA WATER ORANGE	8.50
MONDINO SPRITZ BITTERS SECCO SPARKLING WINE SODA WATER	9.50
MONDINO BITTER ORANGE SODA	9.50

sparkling wines

2018 BLANC DE NOIRS BRUT KRACK SEKT & WEINHAUS	0.1 l	8.50
	0.75 l	58
2018 CRÉMANT ROSÉ BRUT WINERY JÜLG, PFALZ	0.1 l	8
	0.75 l	52
2018 TRAUBENSECCO NON-ALCOHOLIC CHRISTIANE KOEBERNIK, NAHE	0.1 l	5
	0.75 l	33

wines by the glass

WOULD YOU LIKE A LITTLE MORE THAN JUST A GLASS?
A LARGE SELECTION OF BOTTLED WINES CAN BE FOUND IN
OUR WINE LIST.

WHITE | 0.2 l

2020 SCHEUREBE	8.50
WINERY MAX MÜLLER I, FRANKEN	
TROPICAL FRUITS ANIMATING ACIDITY FRESH FINE BODY	
2019 GRAUBURGUNDER	8
WINERY STEFAN MEYER, PFALZ	
FINE BODY PLEASANT ACIDITY YELLOW FRUITY LIGHT MELTING	
2020 WEISSBURGUNDER KAISERSTUHL	8.50
WINERY JOHANNES LANDERER, BADEN	
POMACEOUS FRUIT DEEP ANIMATING STRONG BODY	
2020 CHARDONNAY	8
WINERY LAUERMANN & WEYER, PFALZ	
FRUITY FRESH AROMATIC FINE MELTING	
2020 SILVANER	8
WINERY CHRISTINE PRÖSTLER, FRANKEN	
DRY SPICY PLEASANT ACIDITY	

2020 RIESLING 8
WINERY WALTER, MOSEL

ACIDIC | CRISP | CITRUS FRUITS

2020 SAUVIGNON BLANC KLASSIK 10
WINERY MUSTER, STEIERMARK (AUT)

STRONG FRUIT | FINELY SPICY | FLORAL |
GOOD LENGTH

ROSÉ | 0.2 l

2020 WEYER ROSÉ 8.50
WINERY LAUERMAN & WEYER, PFALZ

BERRY | WELL INTEGRATED ACIDITY | VIBRANT

2020 HÜGELIG ROSÉ WEINGUT EPELMANN 8.50
WINERY EPELMANN, RHEINHESSEN

FRESH | FRUITY | LIGHT BODIED

RED | 0.2 |

2017 SPÄTBURGUNDER WINERY RETTIG, RHEINHESSEN STRIKING STRONG FINE ACID STRUCTURE	9
2018 FRÜHBURGUNDER DAHLHEIMER WINERY GRÖHL, RHEINHESSEN POWERFUL EXPRESSIVE VELVETY	8.50
2018 NAKED FRIDAY DORNFELDER WINERY FREITAG, RHEINHESSEN FRESH STRONG RED BERRY	9
2018 CUVÉE NO.1 WINERY KLUMPP, BADEN BERRY AROMAS FINE SPICE ELEGANT TANNINS	9.50
2019 ZWEIGELT WINERY WAGENTRISTL, BURGENLAND (AUT) JUICY FRUIT RIPE TANNIN PLEASANT ACIDITY	9.50
2018 CUVÉE ROT HANDWERK WINERY AXEL BAUER, BADEN SPICY FRUITY LOTS OF PRESSURE	11
2018 BLAUFRÄNKISCH LEITHABERG DAC WINERY WAGENTRISTL, BURGENLAND (AUT) JUICY ELEGANT HERBAL SPICE WELL INTEGRATED TANNINS	10.50

Vintages are subject to change. Wines contain sulphites.

fortified wines

LIQUEUR WINE

S.HERRY WEISS SANDERS & SANDERS, MOSEL	5 cl	8.50
WEISSIMPORT SANDERS & SANDERS, MOSEL	5 cl	8.50
ROTIMPORT SANDERS & SANDERS, MOSEL	5 cl	8.50
ROTIMPORT BLACK LABEL SANDERS & SANDERS, MOSEL	5 cl	11.50

VERMOUTH

BELSAZAR WHITE BERLIN MEETS THE BLACK FOREST	4 cl	6.50
BELSAZAR RED BERLIN MEETS THE BLACK FOREST	4 cl	6.50

spirits

GIN

CLOCKERS GIN DRILLING, HAMBURG	4 cl	9.50
HANDS ON GIN DAVID GÖLLES, STEIERMARK	4 cl	9.50
KLUMPP GIN WEINGUT KLUMPP, BADEN	4 cl	9.50
20457 HAFENCITY GIN RENÉ WOLF, HAMBURG	4 cl	9.50

VODKA

BAZIC HAMBURG	4 cl	8
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WHISKEY

FINCH CORN EDITION HANS-GERHARD FINK, SCHWÄBISCHE ALM	2 cl	8
RUOTKERS RÜDIGER I DAVID GÖLLES, STYRIA	2 cl	7
RUOTKERS 100% WHEAT DAVID GÖLLES, STYRIA	2 cl	9

RUM

RON JOHAN RUM WHITE DAVID GÖLLES, STYRIA	4 cl	8
RON JOHAN RUM DARK DAVID GÖLLES, STYRIA	4 cl	10
RON JOHAN RUM OLD PLUM DAVID GÖLLES, STYRIA	4 cl	12.50

brandies

FRUIT BRANDY & WINE BRANDY

CURRENT	2 cl	6.50
FRÄULEIN BRÖSELS SCHNAPSERWACHEN, BERLIN		
APRICOT	2 cl	6.50
FRÄULEIN BRÖSELS SCHNAPSERWACHEN, BERLIN		
ROWAN	2 cl	6.50
FRÄULEIN BRÖSELS SCHNAPSERWACHEN, BERLIN		
HAZELNUT	2 cl	6.50
FRÄULEIN BRÖSELS SCHNAPSERWACHEN, BERLIN		
ALMOND	2 cl	6.50
FRÄULEIN BRÖSELS SCHNAPSERWACHEN, BERLIN		
MIEZE SCHINDLER STRAWBERRY	2 cl	6.50
FRÄULEIN BRÖSELS SCHNAPSERWACHEN, BERLIN		
PEAR	2 cl	6
DAVID GÖLLES, STYRIA		
PLUM	2 cl	6
DAVID GÖLLES, STYRIA		
FRUIT BRANDY	2 cl	6
DAVID GÖLLES, STYRIA		
MARC VOM BURGUNDER POMACE BRANDY	2 cl	6
WEINGUT KLUMPP, BADEN		
WEISSBRAND	2 cl	9
THE WOLF, HAMBURG		

KORN & CO

HELBING KÜMMEL, HAMBURG	2 cl	4
HAMBURGER DOPPELKORN HEINRICH VON HAVE, HAMBURG	2 cl	4
NORDISCHER AQUAVIT HEINRICH VON HAVE, HAMBURG	2 cl	4
MR. SAM BUCCA'S WHITE COFFEE HEINRICH VON HAVE, HAMBURG	2 cl	4

liqueurs

EDELBITTER DAVID GÖLLES, STEIERMARK	4 cl	10
BORGMANN 1772 BORGMANN, BERLIN	4 cl	9
MONDINO AMARO BAVARESE BAYERN	4 cl	6

elbgold

COFFEE & CO

CAFÉ CREME 100 % ARABICA BEANS	3
ESPRESSO ALSO AVAILABLE AS A MACCHIATO OR A RISTRETTO	2.50
DOPPIO ALSO AVAILABLE AS A MACCHIATO OR A RISTRETTO	4
AMERICANO ESPRESSO HOT WATER	3.50
CAPPUCCINO EQUAL AMOUNTS OF ESPRESSO MILK FROTHY MILK	3.50
LATTE ESPRESSO LOTS MILK FROTHY MILK IN A LARGE CUP	3.50
LATTE MACCHIATO TIERS OF ESPRESSO MILK FROTHY MILK IN A GLASS	4
HOT CHOCOLATE MILK COCOA POWDER	3.50

Samova

SAMOVA TEA IS SERVED IN SMALL POTS (0.4 l)

HIGH DARLING (ORGANIC DARJEELING) SFTGFOP I SUNGMA PLANTATION TEA	4.50
EXTRA HOUR (ORGANIC HERBAL/BLACK TEA) 25HOURS HOTELS – HERE COMES THE SUN.	4.50
ORANGE SAFARI (ORGANIC ROOIBOS/VANILLA/ORANGE) WITH SAFFLOWER LEAVES	4.50
MASTER MINT (PURE ORGANIC PEPPERMINT) ORGANICALLY CULTIVATED	4.50
LOW RIDER (ORGANIC CHINESE GREEN TEA) PURE GREEN TEA GROWN ON CERTIFIED ORGANIC PLANTATIONS	4.50
TEAM SPIRIT (HERBAL/GREEN TEA) WITH LEMONGRASS, JATоба AND GINKGO	4.50
MAYBE BABY (ORGANIC FRUIT MIX) COMBINATION OF PINEAPPLE AND STRAWBERRY	4.50

Prices in euros, including VAT.
Please ask our staff for information about allergens and
additives.