



# English Menu

# Welcome!

“Ufer - Restaurant. Café. Weinbar.” is the old house of the lightkeepers. A gem in Hamburg-Eimsbüttel with an inspired kitchen and carefully selected wines – a very special place.

## **The Food**

Genuine, local, and delicious.

We cook with passion! And we love to use ingredients from local producers.

## **The Drinks**

We offer fourteen wines by the glass and fifty different bottled wines. You will find everything from an easy to drink table wine to high quality wines. Just ask for advice!

## **The Location: House of the Lightkeepers**

Without this house the streets of Eimsbüttel would have been quite dark. Eighty years ago, when the neighborhood was lit by gas lamps, the lightkeepers of Eimsbüttel had their headquarters here. Every day they moved about the neighborhood maintaining the lamps. The team consisted of up to seven technicians who all loved wine, making this the perfect location for our wine bar.

**Unfortunately we do not accept credit or debit cards (including German EC-Karten).**

# Meals

## Appetizers and Snacks

<b>Rutabaga soup</b> 🌱 (vegan)	8.5
with coconut milk, fresh coriander, and sweet potato crostini	
<b>Bacon-wrapped prunes</b>	5.5
Prunes marinated in red wine, laurel, and clove wrapped in bacon and fried	
<b>Rillette</b>	7.6
Duck and pork pâté, mildly seasoned, served on roasted bread with mountain cranberry-fig-mustard	
<b>Sweet potato and fig salad</b>	8.5
Oven-roasted sweet potato with marinated figs. Served with roasted brown bread and red onion jam	
<b>Ziegen-Obazda</b>	6.8
Housemade herbed goat cheese spread, with baguette	
<b>Lángos with goat cheese</b>	8.9
Hungarian specialty: flat bread with arugula salad and fried goat cheese	
<b>Small bowl of olives</b> 🌱 (vegan)	2.8
Marinated in thyme, rosemary, and garlic	
<b>Sweet potato and sesame spread</b>	3.8
with brown bread crackers and pomegranate seeds	
<b>Hard cheese &amp; olives</b>	4.6
”Deichkäse Gold“ from Backensholz and small bowl of olives	

## Salads

<b>Arugula salad with sesame salmon</b>	14.8
Salmon with our housemade marinade of juniper, star anise, and sesame seeds with pomegranate-arugula salad and avocado	
<b>Goat cheese salad</b>	13.6
Fried goat cheese on a bed of mixed greens with prune and honey-mustard dressing	
<b>Roasted rutabaga salad</b> 🌱 (vegan on request / without Coppa ham)	14.4
Oven-roasted rutabaga, served warm with blood orange and hazelnut vinaigrette. Topped with caramelized pumpkin seeds and pine nuts and Coppa ham	

## Flammkuchen

A traditional southern German and Alsatian dish of fresh dough rolled very thin, drizzled with olive oil and topped with schmand (a thin sour cream like spread) and fresh toppings, made in house daily.

<b>Classic</b>	9.7
with bacon, leeks, sour cream	
<b>Mediterranean</b>	11.4
with tomatoes, olives, rosemary, goat cheese, and honey	
<b>Fig</b>	13.5
with fresh figs, balsamic onions, Coppa ham, and arugula	
<b>Forestière</b>	9.8
with chorizo, mushrooms, herbed oil, and arugula	
<b>Frisian Blue</b>	11.8
with blue cheese, walnuts, spinach, and tomatoes	

## Brotzeiten

A traditional German savory snack of bread, cheese, and/or cold cuts.

<b>Cheese platter</b> from cheese maker Backensholz (organic)	11.8
Deichkäse, Husumer, Little Goat, Hofkäse, Frisian Blue, and housemade herbed goat cheese spread	
with freshly baked bread, sliced apples, walnuts, and English chutney	
<b>Cheese and sausage platter</b>	13.5
Three types of cheeses from cheesemaker Backensholz (organic) (Husumer, Hofkäse, Frisian Blue) and housemade herbed goat cheese spread, Coppa ham, chorizo, and housemade rilette. With freshly baked bread, English chutney, butter, and grainy mustard	

*Organic cheesemaker Gut Backensholz is situated by the North Sea next to the town of Husum. They have received multiple awards for their cheese specialties that outshine many internationally renowned cheeses.*

## Fresh Spätzle

A traditional South German pasta dish of small, round noodles. Prepared according to an original recipe - with lots of eggs, hand-pressed through a Spätzle press. Served with a small side salad.

**Classic** 14.5

with sautéed onions and thinly sliced hard cheese

**Rutabaga and chorizo** 15.5

with roasted rutabaga, chorizo, and sage schmand (a thin sour cream like spread)

**Poulet Vallée d’Auge** 18.9

a Normandy specialty: chicken legs braised with calvados and thyme, served with apples and roasted potatoes

**Szegedin goulash** 16.8

Hungarian goulash with housemade Czech bread dumplings, sauerkraut, and herbed schmand

**Tomato and ricotta ravioli** 15.8

German ravioli (Maultaschen) filled with tomato and ricotta, drizzled in sage butter, served with arugula salad and Deichkäse Gold

**Set menu** 23.5

Fig and goat cheese canapé or small rutabaga soup  
Poulet Vallée d’Auge or goulash or ravioli  
Small crème brûlée

## Cakes and Desserts

**Kaiserschmarrn (Austrian dessert pancake)** 7.4

Tyrolean style with rum-soaked raisins, powdered sugar and our housemade prune compote

**Kärtner Zimtbucheln (Austrian cinnamon rolls)** 7.4

served warm with a blood orange-and-walnut-salad

**Small crème brûlée** 3.8

a French classic with Bourbon vanilla

**English scones** 5.5

with vanilla schmand and housemade jam

**Pear crumble** 6.5

served warm with vanilla ice cream

**California cheesecake** 3.6

with bourbon vanilla and crème fraîche

with prune compote + 0.7

# Wine

Please ask your server about the wine of the week or check our specials board!

For more wines see our full wine list with over 30 bottled wines

## Aperitif

**Prosecco, Casa Vinicola Zonin** bottle 0.2 7.8  
*Lively prosecco with intense fruit flavors. Perfect as an aperitif for two!*

**Aperol Spritz** glass 0.15 6.2  
*Aperol liqueur mixed with our Eimsbütteler Gold, a shot of sparkling water, ice cubes, and an orange slice.*

**Lillet blanc** glass 0.1 5.8  
*Classic French blend of Semillon and citrus liqueurs. Served with ice cubes and an orange slice*

## White

**2017 "Eimsbütteler Gold" Riesling, Weingut Enk, Nahe** glass 0.2 5.7  
*Mellow and full-bodied, slightly minerally with a harmonic balance of fruits and acidity and a touch of ripe pear and apple.*

**2017 Grüner Veltliner "Ufer", Malat, Kremstal, Austria** glass 0.2 6.2  
*Light and fruity. Flavors of litchi and wild flowers with a peppery finish. Made by our winemaker Michael Malat.*

**2017 Scheurebe, Hofmann, Rheinhessen** glass 0.2 6  
*Dry, sophisticated wine. Flavors of peaches and ripe pears - a perfect refreshment, ideal with summery salads.*

**2017 Grauburgunder, J. Heger, Kaiserstuhl, Germany** glass 0.2 6.4  
*Dry pinot grigio, grown on volcanic rock and spoiled by the sun of Southern Germany. Flavors of ripe pear, long finish.*

**2017 Weißburgunder, Eckehart Gröhl, Rheinhessen** glass 0.2 5.4  
*Pinot blanc with lively fruit flavors, vivid, and fresh. Beautiful minerality and subtle acidity.*

**2017 Luberon AOP blanc, famille Perrin, Côtes du Rhône** glass 0.2 6  
*Grenache blanc, Bourboulenc, Ugni blanc, and Roussanne. Full flavors of green fruits and nuts. Elegant structure.*

**Spritzer (white wine and sparkling mineral water)** glass 0.2 4.8

## Rosé

**2016 Rosé, Weingut Stiegelmar, Burgenland, Austria** glass 0.2 6  
*Vibrant red-orange, fruity and fresh, light and well-balanced. Summer feelings all year long!*

## Red

<b>2016</b>	<b>“Eimsbütteler Nacht“, Dornfelder, Weingut Enk, Nahe</b>	glass 0.2	5.7
	<i>Well-rounded, barrel-matured wine with flavors of cherry, blackberry, and elderberry. Rich, smooth, and harmonic.</i>		
<b>2015</b>	<b>Rioja Crianza de la Villa, Bodegas Muriel, Spain</b>	glass 0.2	6.4
	<i>100% Tempranillo. Matured for 12 months in American oak barrels. Elegant and animated, fragrances of plum and coffee bean.</i>		
<b>2015</b>	<b>Zweigelt “Ufer“, Malat, Kremstal, Austria</b>	glass 0.2	6.2
	<i>Strong flavors of blueberry and blackberry. Long finish with essence of smoked wood.</i>		
<b>2016</b>	<b>Merlot &amp; St. Laurent “Tapps“, Oliver Zetter, Pfalz</b>	glass 0.2	6.5
	<i>Well-rounded and full flavors of cherry, plum, and elderberry. Pleasantly aromatic and semi-dry finish.</i>		
<b>2017</b>	<b>Primitivo, Terre di Campo Sasso, Puglia</b>	glass 0.2	5.8
	<i>Spirited southern Italian wine. Deep red in color, both full-bodied and fruity. Sensual and charming.</i>		

## Our wines for Eimsbüttel

### Eimsbütteler Gold (white) and Eimsbütteler Nacht (red)

Eimsbütteler Gold deserves its name: carefully composed Riesling from the family business Weingut Enk, with classic fruit flavors and lively acidity. Its red counterpart, Eimsbütteler Nacht, is a well-rounded Dornfelder with fruit flavors.

bottle “Gold” 1 liter: 25

bottle “Nacht” 0.75 liter: 19

# Beverages

## Beer

Ratsherrn	0.33 l	2.8
Jever	0.33 l	2.8
Jever fun (non-alcoholic)	0.33 l	2.8
<u>New</u> : Helles Lager, Landgang Brauerei	0.33 l	4.2
<u>New</u> : IPA, Landgang Brauerei	0.33 l	4.2

### *Landgang Brauerei*

*Craft beer from a brewery in Hamburg-Altona: beers with character and flavor!*

Hefeweizen Störtebeker (organic)	0.5 l	3.7
Franziskaner Hefeweizen (non-alcoholic)	0.5 l	3.5
Astra Alsterwasser (beer and lemonade)	0.33 l	2.6

## Mineral Water

Magnus Imperial (still or sparkling)	0.25 l	2.2
	0.75 l	5.6
Tap water – 100% of our proceeds will be donated to “Viva con Agua“	0.25 l	1

## Juices, Non-Alcoholic Spritzers, Lemonade

Apple juice (unfiltered) with sparkling water	0.4 l	3.4
Rhubarb juice with sparkling water	0.4 l	3.4
Housemade apple-ginger lemonade	0.4 l	3.6
Housemade grape-rosemary lemonade	0.4 l	3.6
Fritz Kola	0.33 l	2.7



# Hot Drinks

## Coffee

Espresso		1.6
	double	2.3
Cappuccino		2.8
Café au lait		3.2
Latte Macchiato		3.2
	with extra Espresso	+ 0.7
	with oat milk	+ 0.5
Americano (extended Espresso)		2.7

## Punch (with alcohol or non-alcoholic)

Apple-ginger (housemade)		3.8
Grape-rosemary (housemade)		3.8
	with rum (2 cl)	+ 0.8

## Tea

Fresh ginger tea		3
Fresh sage-lemongrass tea		3
Pot of tea		3.5
Black Thiele tea from Ostfriesland (East Frisia)		
Herb tea mix with ginger and lemongrass (organic)		
Green tea		

## Hot Chocolate

Hot chocolate "Pasciok" from Pascucci		2.9
Hot chocolate from Zotter (organic & fair trade)		4.2
<i>Zotter is a family owned chocolate maker in Austria. You may choose from the following flavors: nut-praline, honey-cinnamon, cashew-caramel, bourbon vanilla.</i>		

# Liquor

## Grappa / Pomace Brandy

4 cl

Marc vom Burgunder, Klump (organic), Baden, 40%

6.5

*Six years old, aged in barrique barrels. A smooth pomace brandy, a "German grappa".*

## Spirits

Cognac, Baron Otard, VSOP

5.9

*Mild, floral, with a hint of vanilla.*

Haselnussgeist, Edelbrennerei A. J. Dirker, Mömbrius, 40%

6.8

*A hazelnut schnapps with flavors of roasted nuts, praline, caramel, and chocolate.*

*Well-rounded, harmonic, and lasting. Suitable for those who usually do not drink spirits.*

Waldhimbeergeist, Edelbrennerei A. J. Dirker, Mömbrius, 40%

6.8

*Classic version of a wild raspberry schnapps. Fresh and lively bouquet. Enchanting!*

"Der milde Hoppenstedt", Buxtehude, 35%

8.5

*Double distilled pear brandy from our friend Hagen Hoppenstedt,*

*German sommelier of the year 2009. Flavorful and mild!*

Bodensee-Obstler, J. Lang, Wasserburg, 38%

2 cl 2.5

*We brought this fruit schnapps directly from Lake Constance to Hamburg.*

*Wonderfully fruity and natural. Our favorite Obstler!*

## Liqueur

Averna Amaro

3.8

*Flavorful Sicilian classic.*

# Dessert Wine

Beerenauslese, Weingut Stiegelmar, Austria

5 cl 6.8

*Beerenauslese, which literally means 'selected berries', denotes*

*a German late harvest wine whose grapes have been individually picked.*

*Our Beerenauslese comes from Muscat Ottonel grapes.*

*Bright golden color. Spicy nutmeg flavors. Honey and litchi.*

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[www.ufer-hamburg.de](http://www.ufer-hamburg.de)

You can also find news and information on our facebook page  
and follow us on Instagram @uferhamburg

#### **Food additives**

The following meals contain food additives:

**Cheese platter:** olives with black color stabilizer

**Cold cuts and cheese and sausage platter:** olives with black color stabilizer, ham and salami with color stabilizer

**Flammkuchen classic:** bacon with sodium nitrite as preservative

**Flammkuchen Mediterranean:** olives with black color stabilizer

**Spätzle:** partly bacon with sodium nitrite as preservative

**Hard cheese and olives:** olives with black color stabilizer

**Small bowl of olives:** olives with black color stabilizer