



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

Cream of asparagus soup with potato-bread, schmand and chive	8.5
Bacon-wrapped prunes Prunes marinated in red wine, laurel, and clove wrapped in bacon and fried	5.5
Rillette Duck and pork pâté, mildly seasoned, served on roasted bread with mountain cranberry-fig-mustard	7.6
Small asparagus strawberry salad 🌿 (vegan) with white asparagus, basil pesto, young spinach, and sunflower seeds	6.8
Ziegen-Obazda Housemade herbed goat cheese spread, with baguette	6.8
Artichoke 🌿 (vegan upon request) Whole artichoke with lemon-caper-schmand, tomato-salsa and cocktail-vinaigrette	8.4
Herbed grapes 🌿 (vegan) Roasted grapes with thyme, rosemary, and lavender	3.8
Hard cheese & herbed grapes "Deichkäse Gold" from Backensholz and small bowl of olives	5.6

Salads

Arugula salad with sesame salmon Salmon with our housemade marinade of juniper, star anise, and sesame seeds with pomegranate-arugula salad and avocado	14.8
Goat cheese salad Fried goat cheese on a bed of mixed greens with prune and honey-mustard dressing	13.6
Panzanella with artichoke and burrata Italian breadsalad with arugula, dried tomatoes and marinated artichoke hearts With caramelized burrata and potato bread croutons.	15.6
Caesar Salad with lemon chicken With melted tomatoes, hard cheese, crispy capers and Caesar-dressing. Served with chicken marinated in lemon-thyme.	15.8

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.

Classic	9.7
with bacon, leeks, sour cream	
Mediterranean	11.4
with tomatoes, olives, rosemary, goat cheese, and honey	
BBQ	14.5
with homemade pulled pork, roasted pearl onions and corn	
Forestière	9.8
with chorizo, mushrooms, herbed oil, and arugula	
Frisian Blue	11.8
with blue cheese, walnuts, spinach, and tomatoes	

Brotzeiten

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

Cheese platter 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	
Cheese and sausage platter	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 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

Asparagus 15.4

with white asparagus, arugula and cherry tomatoes

Currywurst 14.5

German classic. Sausage with strawberry ketchup, our own curry spice blend and jalapenos. Served with sesame-potatoes and young spinach salad

Ramson-Gnocchi with asparagus 15.8

Fried white asparagus, arugula and lemon-schmand

Pulled pork 16.6

Homemade pulled pork on potato bread with chipotle-schmand, roasted pearl onions, corn and pointed cabbage salad

Set menu 23.5

Goat cheese plum canapé or small cream of asparagus soup
Currywurst or gnocchi or pulled pork
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

Fresh strawberries 5.8

With elderflower-schmand and crunchy meringue crumbs

Small crème brûlée 3.8

a French classic with Bourbon vanilla

English scones 5.5

with vanilla schmand and housemade jam

Apricot crumble 6.5

served warm with butter crumbles, almonds and 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

Golden Holi <i>Sunshine to drink: Elderflower syrup from Eimsbüttel, Riesling, ice cubes, and lemon thyme!</i>	glass 0.15	6.2
Prosecco, Casa Vinicola Zonin <i>Lively prosecco with intense fruit flavors. Perfect as an aperitif for two!</i>	bottle 0.2	7.8
Aperol Spritz <i>Aperol liqueur mixed with our Eimsbütteler Gold, a shot of sparkling water, ice cubes, and an orange slice.</i>	glass 0.15	6.2
Lillet blanc <i>Classic French blend of Semillon and citrus liqueurs. Served with ice cubes and an orange slice</i>	glass 0.1	5.8

White

2017 "Eimsbütteler Gold" Riesling, Weingut Enk, Nahe <i>Mellow and full-bodied, slightly minerally with a harmonic balance of fruits and acidity and a touch of ripe pear and apple.</i>	glass 0.2	5.7
2017 Grüner Veltliner "Ufer", Malat, Kremstal, Austria <i>Light and fruity. Flavors of litchi and wild flowers with a peppery finish. Made by our winemaker Michael Malat.</i>	glass 0.2	6.2
2017 Scheurebe, Hofmann, Rheinhessen <i>Dry, sophisticated wine. Flavors of peaches and ripe pears - a perfect refreshment, ideal with summery salads.</i>	glass 0.2	6
2017 Grauburgunder, J. Heger, Kaiserstuhl, Germany <i>Dry pinot grigio, grown on volcanic rock and spoiled by the sun of Southern Germany. Flavors of ripe pear, long finish.</i>	glass 0.2	6.4
2017 Weißburgunder, Eckehart Gröhl, Rheinhessen <i>Pinot blanc with lively fruit flavors, vivid, and fresh. Beautiful minerality and subtle acidity.</i>	glass 0.2	5.4
2017 Luberon AOP blanc, famille Perrin, Côtes du Rhône <i>Grenache blanc, Bourboulenc, Ugni blanc, and Roussanne. Full flavors of green fruits and nuts. Elegant structure.</i>	glass 0.2	6
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

- 2016 “Eimsbütteler Nacht“, Dornfelder, Weingut Enk, Nahe** glass 0.2 5.7
*Well-rounded, barrel-matured wine with flavors of cherry,
blackberry, and elderberry. Rich, smooth, and harmonic.*
- 2013 Domaine des Tourelles, Vallee de la Bekaa, Lebanon** glass 0.2 7.8
*Powerful red wine. Cabernet Sauvignon, Syrah, Cinsault and
Carignan. Intense, ripened – like a noble wine from southern france*
- 2015 Rioja Crianza de la Villa, Bodegas Muriel, Spain** glass 0.2 6.4
*100% Tempranillo. Matured for 12 months in American oak barrels.
Elegant and animated, fragrances of plum and coffee bean.*
- 2015 Zweigelt “Ufer“, Malat, Kremstal, Austria** glass 0.2 6.2
*Strong flavors of blueberry and blackberry.
Long finish with essence of smoked wood.*
- 2016 Merlot & St. Laurent “Tapps“, Oliver Zetter, Pfalz** glass 0.2 6.5
*Well-rounded and full flavors of cherry, plum, and elderberry.
Pleasantly aromatic and semi-dry finish.*
- 2017 Primitivo, Terre di Campo Sasso, Puglia** glass 0.2 5.8
*Spirited southern Italian wine. Deep red in color,
both full-bodied and fruity. Sensual and charming.*

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
Helles Lager, Landgang Brauerei	0.33 l	4.2
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

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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