



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).

Seasonal Specials (5 pm - 10 pm)

Appetizers

- Capiscum lemongrass soup** 8.5
with coconut milk, and Muhammara crostini
- Marinated Salmon with cucumber** 9.5
Salmon marinated in our marinade of beetroot and garden herbs.
Served with cucumber salad, roasted pumpernickel bread and creamy horseradish
- Goat cheese with hazelnut-crust and mixed cauliflower** 🌿 (vegan upon request) 11.8
Pan-fried goat cheese with a honey-hazelnut-crust, served with three kinds of cauliflower, walnut pesto, dried tomatoes and smoked almonds
as a main dish 16.8
- Vitello tonnato** 12.5
Veal (eye of round), cooked sous-vide with bay leaves, white wine and vegetables
Served with tuna mousseline, crispy capers, and parsley
as a main dish 17.8

Main dishes

- Königsberger Klopse** 18.5
Veal meat balls, served with anchovies, beetroot potatoe mash, deep-fried capers and beetroot-apple-chutney
- Swabian raviolis with walnut pesto** 16.5
Homemade ravioli, with ricotta tomato filling, served with walnut pesto, parsley and arugula
- Skrei cod** 19.5
Cod coming from the Barents Sea, cooked sous-vide with thyme and orange
Served with northern german turnip-stew, chorizo and mushrooms
- Couscous biryani with capiscum** 🌿 (vegan) 17.5
Capiscum, filled with couscous biryani and braised in the oven, served with lime-coconut-dal and caramelized cashew nuts

Cakes and Desserts

- Zwetschgenknödel** 6.8
Austrian plum dumplings, served with vanilla-schmand
- Brioche French toast with pears, thyme and caramel** 7.5
Brioche, pan-fried with caramelized pears, thyme vanilla ice-cream, and homemade dulce de leche

Regular Menu

Appetizers

Turnip Muhammara 🌱 (vegan)	8.4
Oriental walnut and bell pepper spread with turnips, served on roasted brown bread with salted almonds and parsley	
Bacon-wrapped prunes	5.5
Prunes marinated in red wine, laurel, and clove, wrapped in bacon and fried	
Rillettes	7.6
Duck and pork pâté, mildly seasoned, served on roasted bread with mountain cranberry-fig-mustard and seasalt	

Snacks are available at any time

Snacks

Herbed grapes 🌱 (vegan)	3.8
Oven roasted grapes with thyme, lavender, and rosemary	
Salted almonds 🌱 (vegan)	3.8
Small bowl of roasted salt-baked almonds	
Hard cheese & grapes	5.6
"Deichkäse Gold" from Backensholz and small bowl of herbed grapes	
Ziegen-Obazda	6.8
Housemade herbed goat cheese spread, with baguette	

Salads

Arugula salad with sesame salmon	14.8
Salmon with our housemade marinade of juniper, star anise, and sesame seeds with pomegranate-arugula salad and avocado	
Goat cheese salad	13.6
Fried goat cheese on a bed of mixed greens with prune and honey-mustard dressing	

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	
Beetroot and goat cheese	14.5
with beetroot, goat cheese, herbed grapes, balsamico onions, and arugula	
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 raw milk 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 raw milk 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

Tomato and sage 16.8

with sage butter, dried tomatoes and crispy capers

Cakes and Desserts

Kaiserschmarrn (Austrian dessert pancake) 7.4

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

Small crème brûlée 3.8

a French classic with Bourbon vanilla

English scones 5.5

with vanilla schmand and housemade jam

Apple crumble 6.5

served warm with walnut crumbles 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

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

2018 "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.

2018 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.

2018 Sauvignon blanc, Weingut Enk, Nahe glass 0.2 6.7
Dry, sophisticated wine. Flavors of gooseberry and white currant. Scent of elderflower. Animating, fresh acidity.

2018 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.

2018 Weißburgunder, Eckehart Gröhl, Rheinhessen glass 0.2 5.4
Pinot blanc with lively fruit flavors, vivid, and fresh. Beautiful minerality and subtle acidity.

2018 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

2018 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

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|-------------|---|-----------|-----|
| 2018 | “Eimsbütteler Nacht“, Dornfelder, Weingut Enk, Nahe | glass 0.2 | 5.7 |
| | <i>Well-rounded, barrel-matured wine with flavors of cherry, blackberry, and elderberry. Rich, smooth, and harmonic.</i> | | |
| 2012 | Domaine des Tourelles, Vallée de la Bekaa, Libanon | glass 0.2 | 7.8 |
| | <i>Cabernet Sauvignon, Syrah, and Cinsault.
Bold, ripe, and full-bodied like a classy southern French wine.</i> | | |
| 2016 | Rioja Crianza Finca de la Villa, Bodegas Muriel, Spain | 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> | | |
| 2016 | Zweigelt “Ufer“, Malat, Kremstal, Austria | glass 0.2 | 6.2 |
| | <i>Strong flavors of blueberry and blackberry.
Long finish with essence of smoked wood.</i> | | |
| 2017 | Merlot & St. Laurent “Little Bear“, Oliver Zeter, Pfalz | glass 0.2 | 6.5 |
| | <i>Well-rounded and full flavors of cherry, plum, and elderberry.
Pleasantly aromatic and semi-dry finish.</i> | | |
| 2018 | Primitivo, Terre di Campo Sasso, Puglia | glass 0.2 | 5.8 |
| | <i>Spirited southern Italian wine. Deep red in color,
both full-bodied and fruity. Sensual and charming.</i> | | |

Dessert Wine

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|-------------|---|------------|-----|
| 2015 | Beerenauslese, Weingut Stiegelmar, Austria | glass 5 cl | 6.8 |
| | <i>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.</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
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	3.6
Rhubarb juice with sparkling water	0.4 l	3.6
Housemade apple-ginger lemonade	0.4 l	3.8
Housemade grape-rosemary lemonade	0.4 l	3.8
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)		4.2
Grape-rosemary (housemade)		4.2
	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
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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.

Ufer Café Weinbar
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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