



# English Menu

All prices in € including sales tax (MwSt.) Some meals contain food additives - please refer to last page.  
Allergen information available upon request.

# 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)

## July set menu 27

Pea and mint soup or Small Matjes tatar  
Lamb ragout or burrata with panzanella  
Small crème brûlée

### Appetizers

- Pea and mint soup** 🌱 (vegan) 8.5  
with coconut milk, mint, and cilantro, served with tomato focaccia
- Field greens with grated hard cheese** 6.5  
with honey-mustard dressing
- Small chanterelle salad with apricot and goat cheese** 🌱 (vegan upon request) 8.9  
Chanterelles fried with thyme and caraway seeds.  
Served with arugula salad, marinated apricots and goat cheese
- Matjes herring** 12.5  
Tatar of cured young herring with laurel and nut butter.  
Served with chives schmand, marinated radishes, and watercress

### Main dishes

- Burrata with chanterelle panzanella** 17.8  
Panzanella bread salad, marinated and fried chanterelles, arugula, dried tomatoes and tomato focaccia. And caramelized burrata
- Lamb ragout** 19.4  
with fresh apricots, rosemary, and a shallot and white wine sauce.  
Served with housemade Spätzle and aromatic schmand
- Spinach dumplings with nut butter** 16.8  
Three dumplings filled with cream cheese.  
Served with nut butter, grated hard cheese, and field greens

### Desserts

- Apricot crumble** 6.5  
served warm with vanilla ice cream

# Regular Menu

## Appetizers

<b>Rillettes</b>	7.6
Duck and pork pâté, mildly seasoned, served on roasted baguette with mountain cranberry-fig-jam and sea salt	
<b>Spinach dumpling with nut butter</b>	9
one dumpling filled with cream cheese. Nut butter, grated hard cheese, and field greens	
as a main dish (3 spinach dumplings)	16.8

## Snacks

<b>Herbed grapes</b>  (vegan)	3.8
Oven roasted grapes with thyme, lavender, and rosemary	
<b>Ziegen-Obazda</b>	6.8
Housemade herbed goat cheese spread, with baguette	
<b>Hard cheese &amp; grapes</b>	5.6
"Deichkäse Gold" from Backensholz and small bowl of herbed grapes	

Snacks are also available after the kitchen closes

## 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	

## 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.

<b>Classic</b>	14.5
with sautéed onions and thinly sliced hard cheese	
<b>Chanterelle</b>	16.8
with fried chanterelles, bacon, and diced tomatoes	
<b>Chorizo and bell pepper</b>	16.8
with chorizo, root vegetables, and housemade ajvar	

## 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, and schmand	
<b>Mediterranean</b>	11.4
with tomatoes, olives, rosemary, goat cheese, and honey	
<b>Chanterelle</b>	14.5
with roasted chanterelles, apricot, leeks, and herbed oil	
<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.

**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 rillettes. 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.*

## 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

**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 50 bottled wines

## Aperitif

<b>Prosecco, Casa Vinicola Zonin</b> <i>Lively prosecco with intense fruit flavors. Perfect as an aperitif for two!</i>	bottle 0.2	7.8
<b>Aperol Spritz</b> <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
<b>Lillet blanc</b> <i>Classic French blend of Semillon and citrus liqueurs. Served with ice cubes and an orange slice</i>	glass 0.1	5.8

## White

<b>2018 "Eimsbütteler Gold" Riesling, Weingut Enk, Nahe</b> <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
<b>2018 Grüner Veltliner "Ufer", Malat, Kremstal, Austria</b> <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
<b>2018 Sauvignon blanc, Weingut Enk, Nahe</b> <i>A wine of finesse and playfulness. Gooseberries and white currants, perfume of elderflowers. Vibrating acidity.</i>	glass 0.2	6.7
<b>2018 Grauburgunder, J. Heger, Kaiserstuhl, Germany</b> <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
<b>2018 Weißburgunder, Eckehart Gröhl, Rheinhessen</b> <i>Pinot blanc with lively fruit flavors, vivid, and fresh. Beautiful minerality and subtle acidity.</i>	glass 0.2	5.4
<b>2018 Luberon AOP blanc, famille Perrin, Côtes du Rhône</b> <i>Grenache blanc, Bourboulenc, Ugni blanc, and Roussanne. Full flavors of green fruits and nuts. Elegant structure.</i>	glass 0.2	6
<b>Spritzer (white wine and sparkling mineral water)</b>	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

- 2018 “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.*
- 2012 Domaine des Tourelles, Vallée de la Bekaa, Libanon** glass 0.2 7.8  
*Cabernet Sauvignon, Syrah, and Cinsault.  
Bold, ripe, and full-bodied like a classy southern French wine.*
- 2016 Rioja Crianza Finca 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.*
- 2016 Zweigelt “Ufer“, Malat, Kremstal, Austria** glass 0.2 6.2  
*Strong flavors of blueberry and blackberry.  
Long finish with essence of smoked wood.*
- 2017 Merlot & St. Laurent “Der kleine Bär“, Zeter, Pfalz** glass 0.2 6.5  
*Well-rounded and full flavors of cherry, plum, and elderberry.  
Pleasantly aromatic and semi-dry finish.*
- 2018 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.*

## Dessert Wine

- 2015 Beerenauslese, Weingut Stiegelmar, Austria** glass 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.*

### 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

Spätburgunder Trester, Weingut Salwey, 45% 5.8  
*A classic German pomace brandy, clear and straightforward.*

## 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.*

“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

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*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:

**Apple juice and apple ginger lemonade:** vitamin C (ascorbic acid)

**Cheesecake:** vitamin C (ascorbic acid)

**Coppa ham:** antioxidant potassium nitrate and sodium nitrate

**Olives** (e.g. Flammkuchen Medit.): black color stabilizer iron gluconate

**Bacon** (e.g. Flammkuchen classic): sodium nitrite as preservative

**Sausages** (e.g. cheese and sausage platter): Chorizo with sodium nitrate and potassium sorbate as preservatives, several stabilizers, antioxidants, and acidity regulators. More details available on the German version of the menu