Høfde

MENU



WHAT DOES

happiness mean?

Do you know which vacation question we from the Hamburg *Mein Schiff* ® gourmet team agree on?

We love Scandinavia. A region with its wide beaches, warm hospitality and rugged coastline. When we “northern lights” are there, we are drawn to a groyne, known as a “Høfde” in Danish.

The word means a row of stones that lead from a beach out into the sea. It represents a fascinating symbol of stability, beauty and nature, and it is precisely this image that we brought into this restaurant – Høfde – during the design phase to create a place where you can relax, enjoy and feel the moment.

Choose the delicacies that will be a feast for your senses. Good food is a wonderful way to feel happiness in the moment.
We hope that our question cards will tempt you to reminisce with your loved ones, chat about life and get to know each other again.
We wish you a wonderful time here.



Høfde

OUR SALTS

HAVSNØ

Havsnø salt is a premium sea salt from Vestlandet in Norway. The name “Havsn” (“sea snow”) reflects its light, fluffy crystals. The salt is obtained by natural evaporation from clear fjord water and therefore retains its valuable minerals such as magnesium and calcium. With a delicate bite and subtle saltiness, it adds the perfect finishing touch to dishes such as fish, meat, vegetables or desserts.

CORNISH SEA SALT

This mild sea salt combines lemony reshness with notes of thyme and adds an aromatic finish to dishes. Sourced from the clear waters off Cornwall’s coast, the hand-harvested crystals are created using a gentle process that preserves over 60 minerals and trace elements. The delicate texture literally melts on your tongue. Perfect for fish, seafood, poultry, vegetables, salads and grilled cheese. The focus is on sustainability: The seawater is cooled and recycled in an environmentally friendly way.

TRUFFLE SALT

The truffle salt from Plantin combines fine sea salt with aromatic summer truffles and gives dishes an elegant touch. The earthy, nutty aromas of the truffles harmonise perfectly with the mild salt and turn simple dishes into gourmet creations. Made in Provence, the salt is the epitome of the highest quality and authentic taste – perfect for gourmets who want to add luxury and sophistication to their cuisine.

FUERU WAKAME

This sea salt with wakame seaweed combines a mild taste with mineral-rich aromas with a hint of umami. The dried algae develop their full aroma and soft texture when moist. Ideal for soups, salads, fish and vegetables, it gives dishes a special depth. Rich in minerals and vitamins, the salt not only has a delicious taste but also nutritional value. Its sustainable production preserves natural resources and brings the diversity of seafood cuisine to the plate.

Høfde

NORDIC START

BEEF*TARTARE SANDWICH - prepared at the table -	Roasted home-made, savoury farmhouse bread with pickled red onions and herb salad in berry vinaigrette	17.50 €
CEVICHE	Halibut and north sea crabs with lime, chervil, sesame oil and chilli	14.20 €
SMOKED DUCK BREAST	with sesame seeds, nut oil and lime, with fennel, avocado and cranberries, kohlrabi, radishes and beetroot and berry salsa	13.80 €
NORDIC SALAD	Tossed lettuce in a light skyr yoghurt dressing with dijon mustard, quail egg*, young mountain cheese and crispbread	7.60 €
	optionally with:	
	Herring	+5.00 €
	Chicken breast	+7.50 €
	Fried prawns	+7.00 €
ROASTED HERBS SAITLING	with celery-potato cream and sage crumble	10.50 €

vegan | vegetarian

* These foods can be cooked to order. Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Høfde

SOUP HAPPINESS

NORTH GERMAN CREAM OF POTATO SOUP	with smoked salmon, North Sea crab, leek, dill oil and crispy crisps from the clover pig	7.50 €
RED BEETROOT FOAM SOUP	with cumin, pearl onions and cress	6.50 €
DANISH “LOGSOPPER” ONION SOUP	Beef bouillon with thyme, dijon mustard, tarragon and farmer's bread croûton with hay meadow cheese	6.90 €

A MOMENT JUST FOR YOU:

"MAKE YOURSELF COMFORTABLE,
FEEL THE SOFT CUSHION IN YOUR
BACK AND SAVOUR THE MOMENT.
HERE, HYGGE -
DANISH FOR COSINESS - IS MORE THAN
JUST A WORD, IT'S A PROMISE."



Høfde

MAIN DELIGHTS

PRIME RIB FROM THE BEEF	- braised at a low temperature - with port wine sauce, smoked mashed potatoes, marinated tossed lettuce and a dip of your choice	27.50 €
PINK ROASTED LAMB CHOPS*	with carrot-ginger puree, buckwheat risotto with nordic hard cheese, olive-lemon salsa and grainy pale ale thyme mustard	32.00 €
COD AND MUSSEL RAGOUT	on pearl barley risotto with horseradish sauce, pea puree, pickled pumpkin and crispy bacon	26.90 €
GENTLY COOKED TURBOT FILLET	on sea buckthorn beurre blanc, apple & fennel vegetables, confit capers, malt breadcrumbs and potato-truffle puree	28.60 €
MEIN SCHIFF® SIGNATURE	Premium fillet steak* grass-fed beef with grilled pulpo, dirty fries and homemade sweet and sour relish	47.00 €
ROASTED CAULIFLOWER STEAK	with maple syrup and lemon balm, served with carrot-ginger puree, Hasselback potato, vegetable-crisps and soil	17.50 €
BUCKWHEAT-RISOTTO	and root vegetables in buttermilk with grilled king oyster mushrooms, lime-kefir and cress-rocket salad	16.80 €

Høfde

GLÆDE VED AT GRILLE

We will also serve you two side dishes of your choice.

VEAL TOMAHAWK STEAK* Director's Cut	matured on the bone, for two people, Preparation time: approx. 45 minutes, approx. 900 g	59.90 €
FLANK STEAK*	Sous-vide cooked, for two people, Preparation time: approx. 30 minutes, approx. 600 - 650 g	44.80 €
T-BONE-STEAK*	from Pomeranian beef Preparation time: approx. 30 minutes approx. 550 - 600 g	42.90 €
FILETSTEAK*	from Pomeranian beef	
	150 g	22.50 €
	250 g	37.50 €
	400 g	60.00 €
RIB-EYE STEAK*	from Pomeranian beef	
	250 g	32.50 €
	400 g	52.00 €
SIRLOIN-STEAK*	from Pomeranian beef	
	250 g	32.50 €
	400 g	52.00 €
HEIFER SIRLOIN STEAK*	from Meadow beef	
	250 g	35.00 €
	400 g	56.00 €
FILETSTEAK*	from Chianina beef	
	250 g	45.00 €
	400 g	72.00 €

Høfde

GLÆDE VED AT GRILLE

CUTLET	from the Fläming clover pig 300 g	 24.00 €
GRILLED LAMB CHOPS*	approx. 200 g	32.00 €
ENTRECÔTE*	from the Canadian bison 250 g 400 g	 40.00 € 64.00 €
BARBECUE PLATTER	with Pomeranian beef fillet*, entrecôte from Canadian bison*, chops of Clover pork, Lamb chop*, fillet of Chianina beef*	39.00 €
***MEIN SCHIFF®* SURF & TURF**	Beef fillet steak with ½ langoustine* or lobster tail* (depending on the region)	47.00 €
GRILLED LOBSTER* OR LOBSTER TAIL*	depending on the travel area	39.90 €
In addition to your steak	Fried prawns Goose liver with truffle butter Caviar* from sturgeon ½ Lobster	+7.00 € +10.00 € +20.00 € +24.50 €

All weights refer to the raw weight before preparation.

Please select your cooking level:

rare	brown on the outside, red on the inside, raw in the centre
medium rare	brown on the outside, red on the inside
medium	brown on the outside, wide pink stripe on the inside
medium well	brown on the outside, with a light pink stripe on the inside
well done	brown on the outside, cooked through on the inside

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SIDE DISHES

Dirty fries with a dip of your choice	5.00 €
Steakhouse fries with a dip of your choice	5.00 €
Smoked mashed potatoes	5.00 €
Apple, fennel and vegetables	5.00 €
Hasselback potato	5.00 €
Oven vegetables	5.00 €
Green beans	5.00 €
Green beans with crispy bacon	5.00 €
Picking lettuce	5.00 €
Sautéed spinach leaves	5.00 €
Buckwheat risotto with nordic hard cheese	5.00 €

SUPPLEMENTS included

Herb butter

Garlic butter

Chilli butter

Truffle butter

„WHAT ARE YOU CURRENTLY GRATEFUL FOR?“



Høfde

DIPS & CHUTNEY included

Roasted garlic dip

Pear and sea buckthorn chilli chutney

Barbecue dip

Sour cream with buttermilk and lime

SAUCES

Cognac and pepper jus	5.00 €
Béarnaise sauce	5.00 €
Chilli cheese sauce	5.00 €



YOU CAN TASTE HAPPINESS:

"OUR DISHES ARE LIKE A
WARM EMBRACE - THE BEST
INGREDIENTS,
CAREFULLY PREPARED AND WITH
GREAT FLAVOUR."

Høfde

FOR THE SOUL

MEIN SCHIFF® SIGNATURE THE VEILED FARM GIRL	Cream cheese with a hint of orange, apple compote, apple jelly, breadcrumbs and coffee ice cream	9.50 €
WHITE LIQUORICE CHOCOLATE MOUSSE	with chocolate sauce and pear-fennel sorbet	9.50 €
RED-GREEN ALMOND TART	with vanilla cream and buttermilk ice cream	9.50 €
HOMEMADE SORBETS 1 scoop	Pear-fennel Raspberry-redcurrant Sea buckthorn-orange	1.60 € 1.60 € 1.60 €

HAPPINESS LIES IN SIMPLICITY:

"A GLASS OF WINE, A GOOD CHAT AND
A HEARTY LAUGH - WE CELEBRATE THE
LITTLE PLEASURES IN LIFE."



Høfde

BEVERAGES

COFFEE SPECIALITIES

Caffè Crema	2.10 €
Decaffeinated coffee	2.10 €
Espresso	2.10 €
Double espresso	3.50 €
Espresso macchiato	2.20 €
Cappuccino	3.60 €
Latte macchiato	3.60 €

We also serve all our hot drinks with lactose-free milk, oat or soya milk, if you prefer.

TEA SORTS FROM FERNWEH HEIMWEH

Organic black tea Earl Grey [1,2]	2.90 €
Organic black tea Assam Breakfast [1,2]	2.90 €
Organic white tea Peach & Apricot [1,2]	2.90 €
Organic green tea China Original [1,2]	2.90 €
Organic green tea Tropical Fruit [1,2]	2.90 €
Organic herbal tea Camomile & Verbena [1,2]	2.90 €
Organic herbal tea Mint [1,2]	2.90 €
Organic herbal tea Verbena & Melissa [1,2]	2.90 €
Organic spiced tea Turmeric & Ginger [1,2]	2.90 €
Organic rooibos tea Bourbon Vanilla [1,2]	2.90 €
Organic fruit tea Blueberry & Elderflower [1,2]	2.90 €

RECOMMENDATION

Organic green tea Sea Buckthorn & Rose [1,2]	2.90 €

ANSICHT

[1] BIO-certified | [2] Rainforest Alliance-certified

SOFTDRINKS

Juices and Fruit nectars 0.2 l 2.50 €

Apple, pineapple, banana, cranberry, Strawberry, grapefruit, cherry, mango, passion fruit, orange, peach, blackcurrant, tomato

All fruit juice spritzers 0.2 l 2.50 €

Iced tea 0.2 l 2.50 €

Lemon

Coca-Cola 0.2 l 2.50 €

Coca-Cola, Coca-Cola Zero, Sprite, Fanta

Thomas Henry 0.2 l 4.50 €

Tonic Water, Botanical Tonic, Bitter lemon, ginger ale, Spicy Ginger Beer, Pink Grapefruit, Mystic Mango, Wild Berry

Waterkant 0.33 l 4.50 €

Kola, Kola sugar-free, Orange, lemon, rhubarb, Cloudy apple spritzer, Elderflower

Waterkant Flut / Ebbe 0.33 l 2.10 €

Natural mineral water 0.75 l 5.60 €
still / sparkling

Tau Spring Water 0.75 l 7.90 €

still / sparkling

BEER

Bitburger

Premium Pils on tap 0.3 l 3.70 €
Pilsener 0.0 %, non-alcoholic 0.33 l 3.00 €
Shandy 0.33 l 3.70 €

Paulaner

Wheat Beer, naturally cloudy 0.5 l 4.60 €
Wheat Beer, non-alcoholic 0.5 l 4.10 €
Wheat Beer, non-alcoholic 0.33 l 3.00 €
Shandy

ANSICHT

"MAKE ONE TODAY STRANGER A COMPLIMENT."



SPRIZZ & APERITIVO

RECOMMENDATION

Høfde Sprizz 6.90 €

Lysholm line Aquavit, Belsazar Rosé, lemon juice, sugar syrup, Thomas Henry Pink Grapefruit

Purple Berry Sprizz 11.30 €

Saltwater's sky blue magic Gin, Lillet Blanc, lime juice, Thomas Henry Wild Berry

Royal Sloe 11.30 €

Monkey 47 Black Forest Sloe Gin, Aperol, Champagne

Botanical Wine 7.90 €

Dreissigacker Pinot Gris, Bitter syrup, crème de cacao, Vanilla syrup, lime juice, Thomas Henry Botanical Tonic

No Lo Sprizz (non-alcoholic) 6.90 €

Martini Vibrante (non-alcoholic), Bitter syrup, lime juice, Thomas Henry Pink Grapefruit

PRISECCO (non-alcoholic)

Red fruity 0.1 l 5.50 €

Meadow fruit, Blackcurrant, Sour cherry

Fragrant white 0.1 l 5.50 €

Meadow fruit, elderflower, Herbs

SECT

***Mein Schiff*® Sparkling wine,** 0.1 l 4.00 €
Special Cuvée 0.75 l 29.00 €

dry

CRÉMANT

L'extra par Langlois

Crémant Brut 0,75 l 48.00 €
Crémant Rosé 0,75 l 52.00 €

ANSICHT

CHAMPAGNE

Philippe Gonet

Roy Soleil Blanc de Blancs 0,1 l 10.70 €
0.75 l 75.00 €

Grand Cru Rosé Brut 0.1 l 10.70 €
0.75 l 75.00 €

Pommery

Brut Royal 0.1 l 10.00 €
0.75 l 70.00 €

Brut Rosé 0.1 l 10.00 €
0.75 l 70.00 €

Moët & Chandon

Impérial Brut 0,75 l 75.00 €

Rosé Impérial 0,75 l 75.00 €

WHITE WINE

Trittenheimer Apotheke Riesling "Alte Reben" 0.1 l 6.20 €
0.75 l 40.00 €
Franz-Josef Eifel, Mosel-Saar-Ruwer, Germany

Ried Kranach Gewürztraminer 0.1 l 8.20 €
0.75 l 53.00 €
Skoff, Southern Styria, Austria

Chablis (Chardonnay) 0,1 l 8.50 €
Christian Moreau, Burgundy, France 0,75 l 56.00 €

C.V (Chardonnay) 0.1 l 6.00 €
Clay Creek Vineyards, California, USA 0,75 l 39.00 €

The Ned Sauvignon Blanc 0,1 l 5.10 €
0,75 l 33.00 €
Marisco Vineyards, Marlborough, New Zealand

ROSÉ WINE

Wolkentanz Rosé 0.1 l 6.00 €
(Pinot Noir) 0,75 l 39.00 €
Liebieg, Moselle, Germany

Terre de Caudeval 0.1 l 5.00 €
(Syrah) 0,75 l 32.00 €
Caude Val, Languedoc, France

RED WINE

Ursprung 0.1 l 6.50 €
(Cabernet Sauvignon, Merlot & Syrah) Markus Schneider, Palatinate, Germany 0,75 l 42.00 €

Saint-Émilion Grand Cru 0.1 l 6.90 €
(Merlot, Cabernet Sauvignon & Cabernet Franc) Barton & Guestier, Bordeaux, France 0,75 l 45.00 €

Châteauneuf-du-Pape 0.1 l 8.80 €
(Grenache, Syrah, Mourvèdre & Cinsault) La Bastide Saint Dominique, Rhône, France 0,75 l 57.00 €

Syrah Rudi Schultz 0,1 l 6.90 €
Rudi Schultz, Stellenbosch, South Africa 0,75 l 45.00 €

Robert Mondavi Private Selection Pinot Noir 0,1 l 5.90 €
0,75 l 38.00 €
(Pinot Noir)
Robert Mondavi, California, USA

ANSICHT

AQUAVIT

Maltese Cross Aquavit	4 cl	4.80 €
Aalborg Anniversary Akvavit	4 cl	4.80 €
Lysholm Line Aquavit	4 cl	4.80 €

WHITE WINE

Vecchia Romagna Etichetta Nera	4 cl	4.50 €
Metaxa*****	4 cl	4.50 €
Carlos Primero	4 cl	4.80 €
Cardenal Mendoza Gran Reserva	4 cl	5.60 €

COGNAC & ARMAGNAC

Armagnac Janneau VSOP	4 cl	5.60 €
Larsen Cognac V. S.	4 cl	6.40 €
Bache-Gabrielsen Thomas XO Prestige, Réserve Edition	4 cl	10.00 €

GRAPPA

Il Merlot di Nonino	4 cl	6.30 €
Il Moscato di Nonino	4 cl	6.30 €
In barriques Lo Chardonnay di Nonino	4 cl	6.30 €



FRUIT BRANDIES

Aged Apple 40 %	4 cl	6.40 €
Cigar Bock Beer 45 %	4 cl	5.60 €
Dr Guyot Pear 40 %	4 cl	8.50 €
Aged Mirabelle Plum, Chestnut barrel 40 %	4 cl	8.50 €
Aged Damson 40 %	4 cl	8.50 €

SHERRY & PORT WINE

Tio Pepe Extra Dry Fino	5 cl	4.40 €
Dry Sack Medium Dry	5 cl	4.40 €
Sandeman White Porto	5 cl	4.40 €
Sandeman Ruby Porto	5 cl	4.40 €

VERMOUTH

Martini Extra Dry	5 cl	4.40 €
Martini Bianco	5 cl	4.10 €
Martini Rosso	5 cl	4.10 €
Noilly Prat	5 cl	4.40 €

HERBS, BITTER & ANISE DRINKS

Aperol	4 cl	4.30 €
Campari Bitter	4 cl	4.30 €
Averna Amaro	4 cl	4.70 €
Ramazzotti Amaro	4 cl	4.70 €
Fernet-Branca	4 cl	4.30 €
Jägermeister	4 cl	4.70 €
Sambuca Molinari	4 cl	4.70 €
Pernod	4 cl	5.00 €

ANSICHT