

MOIN! NICE TO SEE YOU!



HÖGERS

ALWAYS ONE OF OUR STARTERS - SINCE 2010

HÖ.BREAD

Sourdough bread from GAUES BAKERY.
Tomato jam and apple-pear-chutney.

ALONE 8.5 | FOR TWO 15

AND FOREVER GOOD IN ADDITION TO THAT

ROAST.BEEF

Freshly sliced (100g). Perfectly cooked.
Best German beef from „Nordfriesland“.
Olive oil. Coarse pepper and baked capers.

16

FOR MORE HÖLIGHTS PLEASE JUST TURN THE PAGE!



Delicious right from the beginning

POTATO.SOUP

Since 2008. Our long runner .
With homemade potato chips.
Parsley pesto. Grilled bread.

9.5 / WITH BACON 11

COAST.CHEESE 🌱

An appetizer with flavor explosions.
Coast cheese. Grilled nectarine.
Beluga lentile. Olive oil. Red cabbage jus.
Parsley. Radicchio. Coarse pepper.

13.5

THE.MUSTARD.EGG 🌱

Like mom would do it. Only different.
Poached organic egg. Young spinach.
Mashed potatoes. Buttery crunch.
Mustard foam.

ALONE 12 / FOR TWO 21.5

SALMON.CARPACCIO

Homemade HÖ-marinade. Cut by hand.
Børnlo fresh salmon - sashimi style.
Potato crumbles. Baked capers.
Red onion pickles. Grapefruit-dip.

ALONE 15.5 / FOR TWO 27

LAMB.CROQUETTES

An appetizer sensation.
Pulled lamb. Mashed potatoes.
Cream cheese.
Tomato jam. Lamb jus.

14

BAKED.ROTWURST

A incredibly good dish!
Baked in panko crumbs. Mashed potatoes.
Crispy onions. Braised pear.
Best beef jus. Parsley straw.

ALONE 14.5 / FOR TWO 26

MATIE.TATAR

Coast ahead!
Creamy homemade apple-onion-dip.
Red onion pickles.
Grilled bread.

16.9

BEEF.TATAR

Fine beef lag.
Pieters spice marinade.
Baked capers. Chives.
Grilled bread.

19.9

WITH TRUFFLES & POACHED EGG 25

CEASAR.SANDWICH 🌱

The classic on bread!
Grilled sweet bread. Arugula & romain
lettuce. Ceasars dressing. Baked capers.
Planed mountain cheese. Poached egg.

18.5

WITH CHICKEN 25

A TABLE FOR TWO

A long running favorite - a colorful starters mix for sharing.

Optional matie OR beef tatar. Roast beef cold cut. Salmon Sashimi. Lamb croquettes. Coast cheese. Grilled bread.

PER PERSON 24.9

IT DOES NOT ALWAYS HAVE TO BE CAVIAR - BUT IT COULD BE!

Our additional caviar portion for „a table for two“.

AKI salmon trout caviar [50g]

15

PLEASE - if you have any questions regarding ingredients or allergens - talk to us!

STARTERS



Homemade. Kitchen

STUFFED.CABBAGE 🌱

Hand-rolled veggie power.

White cabbage. Pasta dough. Creamy mushroom sauce. Parsley oil. Celery straw. Marinated radicchio.

25.9

BAKED.EGGPLANT 🌱

Veggie perfection.

Eggplant baked in panko crumbs. Sweet potato creme. Parsley straw. Homemade red cabbage jus.

23

VEGGIE.DUMPLING 🌱

Veggie. Simple. One of a kind.

Homemade dumpling. Planed mountain cheese. Baked onions. Truffled beetroot jus.

24.5

BRAISED.CHICKEN

A chicken dream.

Beluga lentil-apple-ragout. Tomato-chutney. Green asparagus. Potato rösti. Creamed chicken-meat-stock.

27.5

RINDER.ROULADE

Welcome to stew-heaven!

Beef lag. Sweet mustard. White cabbage cream. Little grilled potatoes. Tepid red cabbage salad. Seasalt. Best beef jus.

29.9

PEAR.BEAN.LAMB

A sensational dish.

Stewed lamb. Various beans. Sweet potato cream. Rosemary-lamb jus. Pear chutney and stewed pear topping.

32

GRILLED.STEAK

Eiderstedter pork & apple. Yes!

Apple-herb butter. Coarse pepper. Compote. Green asparagus. Cannellini bean-mashed potatoes.

27.5

BEEF.SHORT.RIB

300g of free-range beef.

12-hour braised beef. Super glazed. Mashed roasted cauliflower and potatoes. Homemade coleslaw.

37

CRISPY.TROUT

Pure coastlife.

Trout fillet. Crispy butter. Potato cream. Arugula. Fried with paprika sausage.

29.9

THE GOOD OLD SCHNITZEL

Our customers say: the best in town ...

Eiderstedter pork. Panko crumbs. Clarified butter. Fried potatoes. Cucumber salad. Cranberries. Lemon.

27.5

WITH

HOLLANDAISE-SAMBAL-SAUCE +3.9

CREAMY MUSHROOM SAUCE +4.9

THE HÖ SALMON BÖRGER

Burger on the beach.

Grilled bømlo fresh salmon. Green asparagus. Coast cheese. Leaf salads. Tomato chutney. Herb. Rhubarb raspberry duet. Rustic burger bun.

18.5

WITH

HÖ.FRIES +6.5

TRUFFLED-PARMESAN-FRIES +10.9

AKI SALMON TOUT CAVIAR [50g] +15

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MAIN COURSES



Nice to sweet you!

APPLE CRUMBLE

Danger of addiction!

Apple compote. Sweet cream cheese.
Butter cinnamon crumbs.
Let's go!

9.5

PISTACHIO&ALMOND 🌱

Sweets gone mad!

Pistachio ice cream.
Roasted almond-crunch.
Warm chocolate sauce.

14.5

„QUARK.BÖLLCHEN“ 🌱

Simply North German.

„Cheese curd balls“ rolled
in panko crumbs.
Rhubarb-raspberry-compote.

11.9

AFFOGATO

A classic from Italy.

Espresso. Buttercrumbles.
A scoop of our HÖ.ICE - choose from
VANILLA or SALTED CARAMEL

7.9

ICE.AGE

A scoop of ice never harms!

Homemade.
VANILLA or SALTED CARAMEL.

SCOOP 3.5 / CREAM +1

CHOCOLATE.CAKE

A king of cakes!

A nice chunk of chocolate
joins a scoop of salted caramel ice
and some HÖ-popcorn aside.

13

Bean & Leaf

HOT BEANS

Espresso	cup	3.0
Espresso (double)	cup	5.5
Cafe Crema	cup	4.0
Cappuccino	cup	4.5
White coffee	cup	5.0
Latte Macchiato	glass	5.0

CHOCOLATE THINGS

Hot chocolate	mug	4.5
Hot chocolate with cream	mug	5.0

FROSTY

Cold chocolate	glass	7.9
Iced coffee	glass	7.9

HOT LEAFS

Chai Latte with rock candy and honey	mug	6.5
Frische mint with rock candy and honey	glass	6.5
Frischer ginger with rock candy and honey	glass	6.5
ORGANIC assam	mug	4.5
ORGANIC berry fruits	mug	4.5
ORGANIC green sencha	mug	4.5

HOT WITH AN EXTRA ...

Baileys Latte	17% vol.	glass	7.9
Jameson Irish Coffee	40% vol.	glass	6.5
Hot Amaretto Disaronno	28% vol.	glass	6.5

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SWEET & HOT