



Welcome, dear guests!

For more than 100 years, the Homburger Hof has been an Apfelwein-pub and as such we would like to take it to the future. In extraordinary times, creative solutions and a mindful cooperation are required. Through various activities we try to offer you and ourselves the best possible protection: For example with a mobile air filter system in all rooms or disinfectant dispenser. In the end, we can only master the current challenge together.

My team and I wish to experience the Frankfurt way of life with you by offering traditional cuisine and a largeselection of Apfelwein-types. It is all about combining the well-proven old and the promising new. That is why our cuisine includes seasonal and regionalproducts that simply taste great. Should you have questions regarding allergens, we will be happy to help and prepare a dish according to your wishes.

I grew up living in Hattersheim. After my education as a hotel specialist, I gained lots of gastronomic experience in many places all over the world. After having fallen in love with Apfelwein and all that comes along, I started looking for my own gastronomic business. So here I am and together with my team I am looking forward to beautiful days and cosy evenings with you. Be our guest and enjoy the Bembelkultur in the middle of Eckenheim!

Welcome!

Andreas Kimmel and team



bembelkultur.de



homburger_hof



season menu

..... soup

Asparagus and potato cream soup   
with wild garlic pesto and baguette
7,50€

..... salad

Mixed seasonal salad with fried vegetable dumplings   
with marinated green and white asparagus, cherry tomatoes and tzatziki
19,90€

..... vegan

Vegan Pasta   
in wild garlic almond milk sauce, green and white asparagus, cherry tomatoes
and roasted pine nuts
18,90€

..... fish

Fried pike perch fillet 
with wild garlic mashed potatoes and white wine sauce
22,90 €

..... asparagus.....

Portion of German asparagus  
with homemade hollandaise sauce or melted butter
and boiled potatoes
(See daily price on the board)

plus cooked ham €4, plus small schnitzel "Viennese style" €5,
plus small rump steak €12, plus small veal Viennese schnitzel €8

..... dessert

Kaiserschmarrn with vanilla sauce  
and plum compote
8,90



Frankfurt Cuisine



Wetterau Handkäse „Classic“

regional cheese specialty with red onions, vinaigrette, bread and butter

6,50 € single/ 11,90 € double

Wetterauer Handkäse „Spicy“ ⁴

regional cheese specialty with a spicy herb pesto, bread and butter

6,90 € single/ 12,00 € double

Homemade Veggie Lasagne

gratinated with fine cheese, layered with vegetables of the season and herb sauce

Vegan:

with Eckenheim fire sauce ⁴  

19,90 €

Cheese Noodles ^{1 2}

with fried onions  

14,90 €

Wetterauer Handkäse ¹

„Something Different“

regional cheese specialty with an onion mustard sauce, bread and butter

6,90 € single/ 12,00 € double

Hombis Handkäse-Trilogy

one Handkäse

„Spicy“, „Something Different“
and „Classic“ each

18,90 €

Ribs (300 gr) ^{1 2 8}

boiled or grilled ribs with sauerkraut, homemade mashed potatoes and homemade mustard relish

21,90 €

Green Sauce ^{1 2 5}

with 2 boiled eggs and boiled potatoes

15,90 €

Filled Frankfurt potato dumpling ^{2 4 5}

filled with liver sausage and leek
on sauerkraut and bacon sauce

20,90 €

We serve all main courses as well as senior specials

 vegetarian  vegan  gluten-free |  without pork

We are also happy to prepare some of our vegetarian dishes vegan for you.
Just talk to us!



Appetizers



Snow Flurry

seasoned camembert with onions, salt sticks and crusty bread
12,90 €

Frankfurt Sausage ^{2 3 8}

with mustard and bread
9,90 €
with fries, ketchup and mayo
11,90 €

Pretzel ^{1 4}

with butter
5,40 €

Hombi's Appetizer Mix ^{1 2}

single handkäse „Classic“, green sauce with egg in a glass, Snow Flurry, bread and butter
20,90 €

Appetizer or side salad ^{1 2}

small mixed salad
8,50 €
with a main course
5,90 €



Salads

Salad „Homburger Hof“ ^{1 2}

with cheese, bell peppers, tomatoes, cucumbers and fresh herbs
18,90 €

„Colorful Schnitzel Plate“ ^{1 2}

colorful mix of seasonal salads served with a schnitzel
19,90 €

Salad with baked

Camembert
with cranberries, white bread
18,90 €

Salad „Rump Steak Skewers“ ^{1 2}

colorfull salad plate with rump steak skewers and Frankfurt green sauce
23,90 €

Salad with fish fillet ^{1 2}

and green sauce
24,90 €

Salad plate with baked sheep cheese ^{1 2}

with bread
18,90 €

Additives: 1 = „with coloring“, 2 = „with preservatives“, 3 = „with antioxidants“, 4 = „contains caffeine“, 5 = „contains a source of phenylalanine“, 6 = „with sulphides“, 7 = „with chinine“, 8 = „with sucrose“

 vegetarian  vegan  gluten-free  without pork



Main Dishes

Schnitzel Sandwich

toasted farmhouse bread, green sauce
with lettuce and a small schnitzel
18,50 €

Schnitzel „Vienna Style“

pork schnitzel with french fries,
ketchup and mayonnaise
17,50 €

Schnitzel „Eckenheim Fire“⁴

pork schnitzel with fiery pepper sauce,
pearl onions and french fries
18,90 €

Original veal wiener schnitzel

with cranberries and fried potatoes
28,90 €

Cream Schnitzel⁴

pork schnitzel with a creamy
mushroom sauce and french fries
18,90 €

Frankfurt Schnitzel^{1 3}

pork schnitzel with green sauce and
boiled potatoes
20,90 €

Cordon-Bleu^{1 2}

pork schnitzel filled with cheese and
ham, served with french fries, ketchup
and mayonnaise
21,90 €

„Hessen-Schnitzel-Deluxe“^{1 2}

pork schnitzel gratinated with Snow
Flurry, green sauce and larger salad
21,90 €

Steaks

Rump Steak (200 gr)

with fried potatoes, onions and
homemade herb butter
29,90 €

Frankfurt Escapade^{1 2 5}

duett of rump steak and half a dozen
prawns, fried potatoes and green sauce
38,90 €

We would be happy to serve you a fresh side salad
of the season for a main dish

5,90 €

All schnitzel also from turkey 
plus 2,70 €

We serve all main courses as well as senior specials

 vegetarian  vegan  gluten-free  without pork

We are also happy to prepare some of our vegetarian dishes vegan for you.
Just talk to us!



Desserts

Hombi's Colorful Sundae ^{1 2}

mixed ice cream with whipped cream

7,90 €

Cassis-Sorbet in a glass ^{1 2 3}

filled with apple secco

9,50 €

Apple Strudel ^{1 2 3}

with Vanilla Ice Cream

9,50 €

Apple in a Garment ^{1 2 3}

apple fritter with vanilla sauce

9,50 €

1x1 Ice Cream ^{1 2 3}

1 scoop of strawberry, chocolate, or vanilla ice cream

3,20 €

Homemade chocolate pudding

with vanilla sauce

7,50 €



Hot Beverages

Coffee ⁴

cup

3,60 €

Espresso ⁴

the classic way: dark roast with few tannins

3,20 € single/ 5,90 € double

Cappuccino ⁴

cup

4,50 €

Latte Macchiato ⁴

glass

4,90 €

Hot Chocolate

cup

4,90 €

Tea Specialties: Althaus Tee, Bremen

Various high-quality tea types

English Superior (black), Mild Mint (peppermint), Toffee Rooibush,
Green Matinee (green tea), Fancy Chamomile, Fruit Berry

cup – 4,50 €

Additives: 1 = „with coloring“, 2 = „with preservatives“, 3 = „with antioxidants“, 4 = „contains caffeine“,
5 = „contains a source of phenylalanine“, 6 = „with sulphides“, 7 = „with chinine“, 8 = „with sucrose“

vegetarian vegan gluten-free without pork



Bembelkegelbahn

Four bowling alleys in original 50's style with separate team rooms – and each alley is dedicated to an original VIP-resident of Frankfurt:

Liesel Christ, Rosemarie Nitribitt, "Dr. Hammer" Bernd Nickel and
"Dynamit-Rudi" Arndt.

Bembel-bowling is great for spending a fun evening with friends as well as for adult and children's birthday parties, corporate events and team building measures.

And if you wish for the bowling alley to come to you – "Hombi's Mobile Outdoor Bowling alley" can be rented for your personal events at home or at your company.

The first hour includes a „6er Bembel“ of apple wine or apple juice 35,00 €

First hour without „6er Bembel“ 25,00 €

Every further hour costs 19,00 €



Beverages

Bembel Team Lineup

4er Bembel (1l) UNSERN 11,80 €

6er Bembel (1,5l) UNSERN 17,70 €

8er Bembel (2l) UNSERN 22,90 €

12er Bembel (3L) UNSERN 33,90 €

20er Bembel (5L) UNSERN 56,00 €



Apple Wine

UNSERN Apfelwein

In-House Manufacture, Vintage 2021

Mild and strong in taste.

0,3L – **3,90 €**

0,5L – **5,90 €**

4er Bembel (11) UNSERN **11,80 €**

6er Bembel (1,5l) UNSERN **17,70 €**

8er Bembel (2l) UNSERN **22,90 €**

12er Bembel (3L) UNSERN **33,90 €**

20er Bembel (5L) UNSERN **56,00 €**

Other Apple Wines

Rapps, Karben

Meisterschoppen, naturally cloudy⁶

our unfiltered mild apple wine

0,25L – **3,70 €**, 0,5L – **6,50 €**

Bembel available

Kelterei Höhl, Maintal-Hochstadt

Rosé-Apple Wine^{6 8}

tradition meets zeitgeist – an exclusive apple wine experience with a hint of black currant juice

0,25L – **3,90 €**, 4er glass Bembel – **14,90 €**

Press House, Frankfurt-Rödelheim

Apple Wine – alcohol-free^{3 6 8}

bitter and fresh in taste, low in calories!

0,25L – **3,50 €**, 0,5L – **6,50 €**

Genuine Apple Wines

Family-owned Press House Nöll, Frankfurt- Griesheim

Jonagold⁶

popular apple with a great fruit aroma, very tangy

0,2L – **8,30 €**, 0,75L Flasche – **27,50 €**

Braeburn⁶

delicious fruit, pleasantly sour and an unobtrusive sweetness

0,2L – **8,30 €**, 0,75L Flasche – **27,50 €**

Schöner von Boskoop⁶

fresh, light and lively

Yes, it makes you more prettier!

0,2L – **8,30 €**, 0,75L Flasche – **26,00 €**

Coxorange⁶

classically dry, stimulatingly tangy

0,2L – **78,30 €**, 0,75L Flasche – **27,50 €**

Sparkling Apple Wines

Apple Secco, dry⁶

light, sweet and mild, with refreshing acidity

0,11 – **6,50 €**

0,75L – **29,00 €**

Sparkling Apple wine, brut⁶

fine perlage, full aroma, dry on the palette – our „Premium Flag Ship“

0,75L – **34,00 €**

Additives: 1 = „with coloring“, 2 = „with preservatives“, 3 = „with antioxidants“, 4 = „contains caffeine“, 5 = „contains a source of phenylalanine“, 6 = „with sulphides“, 7 = „with chinine“, 8 = „with sucrose“



Beverages

Mineral Water

Hombis table water

Table water from our own production.

Tapped through a
carbon active filter:
still or sparkling.

0,25L – 2,80 €

0,5L – 4,20 €

1,0L – 5,90 €

Hassia, Bad Vilbel

0,75L sparkling – 6,20 €

Jucies / Milk

Apple Juice, in-house manufacture, „Our Eleventh“, Seulberg, Taunus

0,25L – 3,80 €

0,5L – 5,90 €

4er-Bembel – 11,80 €

6er-Bembel – 16,90 €

Orange Juice, Karben

100% fruit content

0,2L – 3,90 €

Grape Juice, Wöllstein

Weingut H.-J. & J. Müller

0,25L Spritzer / pur – 3,90 € / 4,50 €

0,5L Spritzer / pur – 7,50 € / 8,50 €

0,75L bottle – 12,90 €

Milk, green meadow

whole milk 0,2L – 2,70 €

Soft Drinks

Currant spritzer spritzer, Karben^{1 3 8}

0,25L – 3,70 €, 0,5L – 5,90 €

Spezi, Eckenheim^{1 3 4}

0,3L – 3,70 €, 0,5L – 5,50 €

Almdudler, Austria^{1 8}

0,35L – 4,90 €

Orangeade, Bad Vilbel^{1 3}

0,3L – 3,70 €, 0,5L – 5,50 €

Bizzl-Cola, Bad Vilbel^{1 3 4}

0,3L – 3,70 €, 0,5L – 5,50 €

Lemonade, Bad Vilbel^{1 3}

0,3L – 3,70 €, 0,5L – 5,50 €

Coca-Cola Zero, away^{1 3 4 5}

0,3L – 3,70 €, 0,5L – 5,50 €

Karamalz, Frankfurt

0,3L – 4,00 €

Additives: 1 = „with coloring“, 2 = „with preservatives“, 3 = „with antioxidants“, 4 = „contains caffeine“,
5 = „contains a source of phenylalanine“, 6 = „with sulphides“, 7 = „with chinine“, 8 = „with sucrose“



Wines

..... White Wines

Weißburgunder QbA, dry ⁶

my insider tip: full body, still inspiring
– simply delicious!

0,1L – 3,90 €

0,2L – 6,90 €

Müller-Thurgau, half dry ⁶

nice fruit, tasty finish,
lingering aftertaste

0,1L – 3,90 €

0,25L – 6,90 €

Weißherbst, half dry ⁶

salmon-colored,
full of aroma of ripe fruits

0,1L – 3,90 €

0,25L – 6,90 €

Pinot Blanc, dry

Ostermühle winery, Rheingau

fruity and fresh bouquet of pineapple,
apricots, mango and citrus

0,1L – 4,20 €

0,25L – 7,50 €

..... Red Wines

Spätburgunder, dry, QbA, 2016,

WG Königschaffausen ⁶

developed in a large oak barrel, captivating
with its richness, a velvety aftertaste
and a fantastic glaze on the lips

0,1L – 4,70 €

0,2L – 8,90 €

bottle 0,75L – 28,00 €

Spätburgunder, half dry ⁶

full berry bouquet paired with ruby red
color and a mild aftertaste

0,1L – 4,50 €

0,25L – 7,90 €

..... Sparkling Wine

Rheingau wine sparkling wine

Ostermühle winery, Rheinhau ⁶

great plant, bottle fermentation

great fruit, dry finish

bottle 0,75L – 36,00 €

Winegrower's Cooperative Hügelheim, Markgräflerland, Baden-Württemberg

Additives: 1 = „with coloring“, 2 = „with preservatives“, 3 = „with antioxidants“, 4 = „contains caffeine“,
5 = „contains a source of phenylalanine“, 6 = „with sulphides“, 7 = „with chinine“, 8 = „with sucrose“



On tap, Frankfurt

Homburger Hofbräu, naturally clouded

0,3L – 4,50 €

0,5L – 6,20 €

Homburger Hofbräu, lager

in cooperation with KaiserBräu, Neuhaus

0,3L – 4,30 €

0,5L – 5,90 €

Bottled, Hessen

Schöffelhofer Kristall

0,5L – 5,60 €

Clausthaler Pils, extra herb, alcohol free

0,3L – 4,30 €

Bottled, Kempten

Allgäuer Büble Helles

0,5L – 5,60 €

Allgäuer Büble Hefeweizen, light

0,5L – 5,60 €

Allgäuer Büble, dark

0,5L – 5,60 €

Allgäuer Büble Hefe, light, alcohol free

0,5L – 5,60 €

Party, "bembel" bowling & Meetings

at the Homburger Hof

Our premises and the four bowling alleys in the original style of the 1950s with separate team rooms are ideal not only for social groups, but also for adult and children's birthday parties, company celebrations and team-building measures:

"Bar" for up to 50 people

"Alte Stube/Kleines Kolleg" for up to 28 people

"Small ballroom/large college" for up to 45 people

"Big ballroom of the Bembelkegelbahn":

- up to 80 people with 4 bowling alleys
- Overbuilt for up to 80 people with 2 bowling alleys
- Built over 3 bowling alleys for up to 100 people
- up to 160 people built over all 4 lanes (without skittles)



Spirit Drinks

Brandies from regional Specialties

Apple Brandy

in-house manufacture
from our own apple wine
„Our Seventh“, vintage 2014

2cl – 3,90 €

4cl – 6,90 €

HS Apfelweinmanufaktur, Rüsselsheim

Apple Sherry

fine apple sherry from the oak
barrel, matured 36 months

with Whiskey note, 2cl – 4,90 €

with quince, 2cl – 4,90 €

Hazelnut

2cl – 4,20 € / 4cl – 7,00 €

Plum Brandy

2cl – 4,20 € / 4cl – 7,00 €

Mirabelle Brandy

2cl – 4,20 € / 4cl – 7,00 €

Williams-Christ

2cl – 4,20 € / 4cl – 7,00 €

Topinambur

2cl – 3,50 € / 4cl – 7,00 €

Calvados with "Mispelchen"

The Frankfurt vitamin drink!

4,80 €

Whiskey

„Best continental European
Whiskey 2004“

4cl – 7,50 €

Liqueurs & Spirits

Höhlis Cream Liqueur ^{2 4}

2cl – 4,20 €

Vineyard Peach Liqueur

2cl – 4,20 €, 4cl – 7,00 €

Raspberry Spirit

2cl je – 4,20 €, 4cl je – 7,00 €

Digestif Special

a Höhler brandy (2 cl) and
a single Espresso

7,00 €

Distillery Höhler, Hintertaunus,
Aarbergen-Kettenbach, Hessen

Weiteres

Jägermeister

2cl – 3,80 €

Ramazotti

4cl – 5,30 €

Averna

4cl – 5,30 €

Vodka

2cl – 3,80 €

Underberg

2cl – 3,80 €

Malteser

2cl – 3,80 €

Linie Aquavit

2cl – 3,80 €

Longdrinks

Gin-Tonic

4cl – 8,90 €

Jack-Daniels/Cola 1,3,4

4cl – 8,00 €

Bacardi /Cola 1,3,4

4cl – 8,00 €

Vodka/Red Bull 1,3,4,5,7

4cl – 9,90 €

Additives: 1 = „with coloring“, 2 = „with preservatives“, 3 = „with antioxidants“, 4 = „contains caffeine“,
5 = „contains a source of phenylalanine“, 6 = „with sulphides“, 7 = „with chinine“, 8 = „with sucrose“



HOMBURGER HOF

Ein Ort für Bembelkultur

Opening Hours:

Monday closed

Tuesday till Thursday: 5:00 – 11:00 pm

(Kitchen closes at 9:30 p.m.)

Friday: 5:00 – 12:00 pm

(Kitchen closes at 9:30 p.m.)

Saturday: 11:30 am – 12:00 pm

(Kitchen closes at 9:30 p.m.)

Sunday and Holidays: 11:30 am – 11:00 pm

(Kitchen closes at 9 p.m.)

 069 – 95 41 62 42

 [bembelkultur.de](https://www.facebook.com/bembelkultur.de)

 [homburger_hof](https://www.instagram.com/homburger_hof)

www.homburgerhof.de