



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. My team and I wish to experience the

Frankfurt way of life with you by offering traditional cuisine and a large selection of Apfelwein-types. It is all about combining the well-proven old and the promising new. That is why our cuisine includes seasonal and regional products that simply taste great.

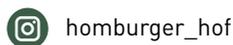
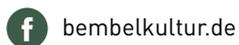
Should you have questions regarding allergens, we will be happy to help and prepare a dish according to your wishes.

The Homburger Hof is a communicative meeting point for Eckenheim. So if you wish to celebrate your personal or corporate events with us, please do not hesitate to approach us. We would be pleased to help you organize the perfect event 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





Frankfurt Cuisine

Wetterau Handkäse „Classic“

regional cheese specialty with red onions, vinaigrette, bread and butter
3,90€ single/ **6,50€** double

Wetterau Handkäse „Spicy“

regional cheese specialty with a spicy herb pesto, bread and butter
4,50€ single/ **7,90€** double

Stuffed Frankfurt Potato Dumpling

filled with liver sausage and leek on sauerkraut and bacon sauce
13,90€

Apfelwein Roast

with red cabbage, potato dumplings and gravy
16,90€

Hash

spicy hash (beef and pork)
with ribbon noodles
9,90€

Homemade Vegetable Lasagne

gratinated with fine cheese, layered with vegetables of the season and herb sauce;
vegan: with Eckenheim fire sauce
14,90€

Wetterau Handkäse „Something Different“

regional cheese specialty with an onion mustard sauce, bread and butter
4,20€ single/ **7,20€** double

Hombis Handkäse Trilogy

one Handkäse
„Spicy“, „Something Different“
and „Classic“ each
12,90€

Frankfurt Meat Platter ^{1,2}

blood sausage, liver sausages and grilled belly with sauerkraut and homemade mashed potatoes
15,90€

Ribs ^{1,2}

boiled or grilled ribs with sauerkraut, homemade mashed potatoes and homemade mustard relish
14,90€

Green Sauce

with 2 boiled eggs and boiled potatoes
9,90€

Cheese noodles

with fried onions
9,90€

We will be happy to serve all main dishes in smaller portions for seniors.

 vegetarian  vegan  gluten-free  without pork

Some of our vegetarian dishes can be adapted to suit a vegan diet.
Feel free to approach us!



Appetizers



Snow Flurry

seasoned camembert with onions, salt sticks and crusty bread
7,90€

Frankfurt Sausage

with mustard and bread
6,50€

Beef Sausage

with sauerkraut and bread
8,90€

Pretzel

with butter
3,50€

Hombis - Weckglas Etagere

One jar each of Wetterau Handkäse „Classic“, „Something different“, „Spicy“, green sauce with egg, Snow Flurry, salt sticks, crusty bread and butter; recommended for two
17,90€

Baked Camembert

with cranberries, salad and white bread
9,50€

Hombi's Appetizer Mix

single handkäse „Classic“, green sauce with egg in a glass, Snow Flurry, bread and butter
11,90€



Salads

Salad „Homburger Hof“

with cheese, bell peppers, tomatoes, cucumbers and fresh herbs
13,50€

Salad „Rump Steak Skewers“

colorfull salad plate with rump steak skewers and Frankfurt green sauce
16,90€

„Hombi's Vital Salad“

with fresh fruits and grilled turkey medaillons
16,90€

Salad Plate „Seafood“

with prawns baked in garlic
16,90 €

Starter or Side Salad

small mixed salad
4,50€
as side for a main dish
3,00€

„Colorful Schnitzel Plate“

colorful mix of seasonal salads served with a schnitzel
13,90€

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Main Dishes

Schnitzel Sandwich

toasted farmhouse bread with lettuce and a small schnitzel
11,90€

Schnitzel „Vienna Style“

pork schnitzel with french fries, ketchup and mayonnaise
11,50€

Schnitzel „Eckenheim Fire“

pork schnitzel with fiery pepper sauce, pearl onions and french fries
12,50€

„Hessen-Schnitzel-Deluxe“

pork schnitzel gratinated with Snow Flurry, green sauce and larger salad
15,50€

Cream Schnitzel

pork schnitzel with a creamy mushroom sauce and french fries
12,50€

Frankfurt Schnitzel

pork schnitzel with green sauce and boiled potatoes
13,90€

Cordon-Bleu

pork schnitzel filled with cheese and ham, served with french fries, ketchup and mayonnaise
12,90€

We will be pleased to serve you a fresh side salad of the season to every main dish
3,00€

All schnitzels available from turkey 🌿
plus 2€

Steaks – German Origin

Rump Steak (200 gr) 🌿 🌿 🌿

with fried potatoes, onions and homemade herb butter
20,90€

Frankfurt Escapade 🌿 🌿

duett of rump steak and half a dozen prawns, fried potatoes and green sauce
24,90€

🌿 vegetarian 🌿 vegan 🌿 gluten-free 🌿 without pork

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Desserts

Hombi's Colorful Sundae

mixed ice cream with whipped cream
5,50€

Apple Sorbet in a Glass

filled with apple secco
6,90€

Apple Strudel with

Vanilla Ice Cream
6,50€

Apple in a Garment

apple fritter with vanilla sauce
6,50€

Homemade chocolate pudding

made from Belgian chocolate, served
with vanilla sauce
4,90€

1x1 Ice Cream

1 scoop of strawberry, chocolate, or
vanilla ice cream
1,80€



Hot Beverages

Coffee Specialties: H. Wissmüller, Kaf-
feerösterei & -handel,
Frankfurt-Bockenheim

Coffee ⁴

cup - 2,80€

Espresso ⁴

the classic way: dark roast with few
tannins

single - 2,50€

double - 4,50€

Cappuccino ⁴

cup - 3,40€

Latte Macchiato ⁴

glass - 3,50€

Hot Chocolate

cup - 3,60€

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 - 3,-€

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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 in your company.

The first hour includes a „6er Bembel“ of apple wine or apple juice 22,00€
First hour without „6er Bembel“ 14,00€
Every further hour costs 11,00€



Beverages

Bembel Team Lineup

4er Bembel (1l) „Our Tenth“ 8,80€
6er Bembel (1,5l) „Our Tenth“ 13,10€
8er Bembel (2l) „Our Tenth“ 17,40€
12er Bembel (3l) „Our Tenth“ 25,00€
20er Bembel (5l) „Our Tenth“ 41,00€



Apple Wine

Rapps, Karben

Meisterschoppen, naturally cloudy ⁶

our unfiltered mild apple wine

0,25l - **2,40€**

0,5l - **4,50€**

Bembel available

Press House 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 - **2,90€**

4er glass Bembel - **10,90€**

Friedrichsdorf-Seulberg, Taunus

In-House Manufacture

„Our Tenth“ ^{6,8}

Our pride and joy! Vintage 2017.

Strong and mild in taste.

Every sip calls for more!

0,3l - **2,70€**

0,5l - **4,40€**

Bembel prices:

see Bembel team lineup

Press House Possmann,

Frankfurt-Rödelheim

Apple Wine - alcohol-free ^{3,6,8}

bitter and fresh in taste, low in calories!

0,25l - **2,40€**

0,5l - **4,50€**

Genuine Apple Wines

Family-owned Press House Nöll, Frankfurt- Griesheim

Jonagold ⁶

popular apple with a great fruit aroma, very tangy

0,2l - **5,90€**

Braeburn ⁶

delicious fruit, pleasantly sour and an unobtrusive sweetness

0,2l - **5,90€**

Schöner von Boskoop ⁶

fresh, light and lively

Yes, it makes you more pretty!

0,2l - **5,90€**

Coxorange ⁶

classically dry, stimulatingly tangy

0,2l - **5,90€**

0,75l bottle - **19,90€**

Sparkling Apple Wines

Apple Secco, dry ⁶

light, sweet and mild, with refreshing acidity

0,1l - **4,90€**

0,75l - **25,-€**

Sparkling Apple wine, brut ⁶

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

0,75l - **29,-€**



Beverages

Mineral Water

Elisabethenquelle, Bad Vilbel

0,25l sparkling - 2,50€

0,75l sparkling - 5,40€

0,25l still - 2,50€

0,75l still - 5,40€

Hassia, Bad Vilbel

0,25l sparkling - 2,50€

0,75l sparkling - 4,70€

Jucies / Milk

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

0,25l - 2,70€

0,5l - 4,50€

4er Bembel - 9,50€

6er Bembel - 12,90€

Grape Juice, white

Bezirksskellerei Markgräflerland

0,25l spritzer/straight - 3,50€ / 3,90€

0,5l spritzer/straight - 7,-€ / 7,50€

0,7l bottle - 12,50€

Apple Wine, alcohol-free, Wine Press Possmann, Frankfurt - Rödelheim

bitter and fresh in taste, low in calories!

0,25l - 2,40€

0,5l - 4,50€

Orange Juice, Karben

100% fruit content 0,2l - 2,80€

Milk, green meadow

whole milk 0,2 l - 2,00€

Soft Drinks

Bionade Holunder, Rhön⁸

0,33l - 3,50€

Spezi, Eckenheim^{1,3,4}

0,3l - 2,90€

0,5l - 4,40€

Almdudler, Austria^{1,8}

0,35l - 4,10€

Orangeade, Bad Vilbel^{1,3}

0,3l - 2,60€

0,5l - 4,10€

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

0,3l - 2,90€

0,5l - 4,40€

Lemonade, Bad Vilbel^{1,3}

0,3l - 2,60€

0,5l - 4,10€

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

0,3l - 2,90€

0,5l - 4,40€

Karamalz, Frankfurt

0,3l - 3,20€



Wines

..... White Wines

Weißburgunder QbA, dry ⁶

my insider tip: full body, still inspiring

– simply delicious!

0,1L - **2,80€**

0,25L - **4,90€**

Müller-Thurgau, halfdry ⁶

nice fruit, tasty finish,

lingering aftertaste

0,1L - **2,80€**

0,25L - **4,90€**

..... Weißherbst

Weißherbst, halfdry ⁶

salmon-colored,

full of aroma of ripe fruits

0,1L - **2,80€**

0,25L - **5,30€**

..... Red Wines

Spätburgunder, dry, QbA, 2016, WG Königshausen ⁶

developed in a large oak barrel, captiva-
ting with its richness, a velvety aftertas-
te and a fantastic glaze on the lips

0,1L - **3,50€**

0,2L - **6,90€**

bottle 0,75L - **25,-€**

Spätburgunder, halfdry ⁶

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

0,1L - **2,80€**

0,25L - **5,30€**

..... Sparkling Wine

Cremant brut ⁶

great plant, bottle fermentation

great fruite, dry finish

bottle 0,75L - **29,-€**

Winegrower's Cooperative Hügellheim, Markgräflerland, Ba-
den-Württemberg



Beer

**Homburger Hofbräu,
naturally clouded**

0,3L - 2,90€

0,5L - 4,30€

Binding Römerpils

0,3L - 2,80€

0,5L - 4,30€

Krusovice, dark

0,5L - 3,90€

Allgäuer Büble , light

0,5L - 3,90€

Schöffelhofer Kristall

0,5L - 3,90€

Allgäuer Büble Hefe, light, alcohol-free

0,5L - 3,90€

Clausthaler Pils, extra herb, alcohol-free

0,3L - 2,80€

Current

Bembelkultur Events

at the Homburger Hof

Celebrate anniversaries, christmas parties, team events, weddings and much more with family, friends and colleagues at the Homburger Hof.

With Bembel-bowling on one alley for up to 14 people
With Bembel-bowling on four alleys for up to 60 people
With Bembel-bowling on two alleys for up to 100 people
Without Bembel-bowling, overbuilt, for up to 160 people
„Alte Stube (20 people) or in the „Kleiner Festsaal (50 people)
Hombi-Stage in the „Großer Festsaal der Bembelkegelbahn“
for concerts, panel discussions, speeches, etc.



Spirit Drinks

Brandies from regional Specialties

Apple Brandy
in-house manufacture
from our own apple wine
„Our Seventh“, vintage 2014
2cl - 2,90€
4cl - 4,80€

Hazelnut 2cl - 3,20€ / 4cl - 5€
Plum Brandy 2cl - 3,20€ / 4cl - 5€
Mirabelle Brandy 2cl - 3,20€ / 4cl - 5€
Williams-Christ 2cl - 3,20€ / 4cl - 5€
Topinambur 2cl - 3,20€ / 4cl - 5€

Digestif Special
a Höhler brandy (2 cl) and
a single Espresso
4,90€

Distillery Höhler, Hintertaunus,
Aarbergen-Kettenbach, Hessen

Apple Sherry
fine apple sherry from the oak
barrel, matured 36 months
with Whiskey note, 2cl - 4,20€
with quince, 2cl - 4,20€

Calvados with a small medlar
The Frankfurt vitamin drink!
4,-€
HS Apfelweinmanufaktur, Rüsselsheim

Whesskey

Whesskey
„Best continental European
Whiskey 2004“
4cl - 5,50€

Liqueurs

Höhli's Cream Liqueur^{2,4} 2cl - 3,20€
Vineyard Peach Liqueur 4cl - 5,-€

More

Jägermeister 2cl - 2,80€
Ramazotti 4cl - 3,90€
Averna 4cl - 3,90€
Vodka 2cl - 2,70€
Underberg 2cl - 2,70€
Malteser 2cl - 2,80€
Linie Aquavit 2cl - 2,80€
Hütchen 2cl - 4,50€

Spirits

Raspberry Spirit
2cl je - 3,20€
4cl je - 5,-€

Longdrinks

Gin-Tonic 4cl - 7,50€
Jack-Daniels/Cola^{1,3,4} 4cl - 6,50€
Bacardi /Cola^{1,3,4} 4cl - 6,50€
Vodka/Red Bull^{1,3,4,5,7} 4cl - 9,-€

Additives:

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



Frankfurterisch – English

You probably have already noticed during your stay in Frankfurt: The way we speak here differs from what your dictionary might have told you about the German language. You will find us to be pretty straightforward and amiable at the same time. And: Sometimes even Germans have trouble understanding us.

So, for you to find your way through our menu and more, here are a few words and expressions you will want to understand.

Guude! gu:də

Hello!

Ei guude wie? ai gu:də vi:

How are you?

Apfelwein or Ebbelwoi æbbəlvoɪ

Wine made from apples. A Hessian specialty similar to cider.*

*but not the same!

Bembel bembəl

A pitcher solely used for serving apple wine.

Bembelkultur bembəkʉltʉr

The Frankfurt way of life revolving around apple wine.

Handkäs hændkæ:s

A regional cheese specialty which was originally formed by hand and so became palm-sized.

Grüne Soße or Grie Soß gri: zo:s

A green sauce made from seven herbs and greens, usually served with potatoes and boiled eggs. There is even a festival dedicated to Grüne Soße!

Geripptes gəripptəs

A special kind of drinking glass solely used for Apfelwein.

Mispelsche misplʃə

Calvados served with a medlar. A Frankfurt specialty.

Kegeln or Keeschele ke:fələ

The original way of bowling. Ask us and we'll be happy to tell you more about it!

Babbsatt bəbzət

Being more than full after a hearty meal.

Guud druff gu:d drʉf

Being happy.

Häppsche heppʃə

A small snack between meals.

Oan hewe ɔ:n hævə

To have a drink.

Eihorrshemaa! aihorʃəma

Listen up!