

Press Release 23rd of August 2018

The new heimat: Restaurant re-opening in Hamburg's HafenCity

As the Überseequartier's living room, the heimat restaurant acts as a meeting point for hotel guests and Hamburg locals. In July 2018, the restaurant was completely redesigned by Interior Designer Conni Kotte. Dark earthy tones, materials like the black stained end-grain wood used to make the tables, the dark cabernet milled wool curtains and the velour seats provide a cosy, earthy wine cellar ambience. Conni Kotte also created a cosy lounge area, which has a different look to the restaurant. There are five very special seats at the kitchen window: Here, the guests are always given little treats to try by the kitchen team.



The restaurant serves only best that German, Austrian, and Swiss cuisine can offer. From the North Sea to the Alps – all of the dishes originated in German-speaking countries. The menu offers both classics as well as dishes from any two of a range of winegrowing regions, such as Mosel or Wachau. Seasonality is top priority here. The menu and the regions are changed four times a year, in line with the seasons. The cornerstone of the culinary concept is a three-course meal – the so-called “centrepiece” dish. The starter is served as a variation of different components, including a soup.

The main course consists of a main ingredient, served whole, such as Husum beef steak roasted on the bone with bean ragout and potato gratin, or a whole turbot with Riesling sauce and pea and lettuce salad. The service staff will provide you with side dishes in copper tureens. The guests can share the centrepiece dish, which is available from a minimum of two people. A tasty dessert, such as quark foam or rice pudding mousse, perfectly rounds out the meal.

The F&B management team, led by Restaurant Manager Dominik Kirchhoff and Sommelier Lars Mählmann, as well as Head Chef Kolin Krüger-Heyden, who have been working together since 2013, spent a year working on the new concept: “We are very proud of what heimat has now become. The new menu and the modern look go together wonderfully. It was a big challenge to use only products from German-speaking countries, especially when it came to the spirits and soft drinks. But we managed it.” Head Chef Krüger-Heyden adds: “heimat means dining in a relaxed atmosphere. heimat means sharing and lots of different pots on the table. And of course, great wines as well.”

The subject of wine plays a central role here – both in the design and in the food and drinks. A tall shelf holds old port bottles, and above the bar you can see glasses of local soil from the vineyards of our wine selection. As such, it is an experience for all of the senses. This is because guests can see and smell the corresponding soil in which the grapes

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are grown to make the chosen wine, such as loess, limestone, or slate. The wines selected from German and Austrian family-run vineyards ensure the right mood and attract wine connoisseurs all day long.

The lunch and dinner menus can be found at the following links:

https://www.25hours-hotels.com/docs/25hours_hotel_hamburg_hafencity_heimat_kitchen_bar_lunch.pdf

https://www.25hours-hotels.com/docs/25hours_hotel_hamburg_hafencity_heimat_kueche_bar_menue_d-1.pdf

Opening hours

Daily from 12pm – 5.30pm // 6pm – 12am

Food is served until 10.30pm.

Breakfast for hotel guests

Monday to Friday 6.30am – 10.30am

Saturday + Sunday 7am – 11.30am

Click [here](#) for the media information and image material related to heimat.

For more information about all of the 25hours Hotels, visit www.25hours-hotels.com

25hours Hotels videos: youtube.com

Press material and images: <https://www.25hours-hotels.com/company/presse/bilder>

About 25hours Hotels

25hours is a young hotel idea characterised by personality and a charming and relaxed service, which seeks to find contemporary answers to the demands of urban, cosmopolitan travellers. The brand focuses on individuality, authenticity and character, and designs each of its hotels in partnership with various designers and in a unique style, under the motto 'Know one, know none'. The 25hours Hotel Company was founded in 2005 by Stephan Gerhard, Ardi Goldman, Christoph Hoffmann and Kai Hollmann, and now operates eleven hotels in German-speaking countries. 2018 will also see another opening: 25hours Hotel Terminus Nord (Paris) The 25hours Hotel Firenze and 25hours Hotel Dubai will open in 2020. The 25hours Hotel Company formed a strategic alliance with AccorHotels in 2016, and now also pursues hotel projects around the globe.”

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