

James Farmhouse

Restaurant



OUR JAMES FARM

Unique and sustainable...

... is in the municipality of Hörup. This modern farm covers 180 hectares; including a slaughterhouse and cheese dairy.

The farm is our court supplier for eggs, dairy products, cheese specialties, sausage and meat products. Due to the direct connection, no animal transport is necessary. Angus cattle, Red and White, four old pig breeds, happy chickens, goats and bees are at home here.

The excellent quality of the food is based on high ecological values. This starts with the quality of the feed from our own cultivation.

The farm team and our chefs work hand in hand according to the „farm to table“ concept. Our guests benefit from this, because it can hardly be lived fresher and more sustainably in a restaurant kitchen.

A sustainable and enjoyable cooperation that only winners are aware of; our animals, our guests and our employees. A real large family!

James Farm Nordhackstedter Str. 2a, 24980 Hörup, an der B199 (direction Sylt)

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STARTERS & SALADS

 JAMES CAESAR SALAD	14
fine romaine lettuce hearts with herb croutons, Parmesan dressing and cherry tomatoes	
with fried corn-fed chicken breast	20
with fried shrimps	24
with pan fried beef strips	22
 MARINATED BEETROOT CARPACCIO	23
Fresh truffles, heavy sour cream truffle and apple chutney	
 BAKED “WEIßER FRIESE“	19
with lettuce, cranberry gel and black nuts	
SALMON TARTAR	18
with grains, wild herbs, lemon gel and caramelized sunflower seeds	
VITELLO	20
finely sliced veal with colorful lentils, fresh horseradish, pickled vegetables and herbs	
 vegetarian (we will be happy to provide you with vegan alternatives)	

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SOUPS

FLENSBURG FISH POT 19

with game fish and crustaceans and sweet and sour fennel

as a main course 28

HOERUP BEEF BROTH 19

with vegetables and pulled oxtail

 CELERY CREAM SOUP 16

with celery, roasted nuts and herb oil

SNACKS & SIDES

 TRUFFLE CHIPS 12

Belgian chips with truffle mayo

as an accompaniment to the main course 6

SNACK BOARD 19

Hörup cheese and sausage selection with lard and
and pickled vegetables

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MAIN COURSES

 HOMEMADE TAGLIATELLE 24

with dried tomatoes, lemon and pine nuts

with fried corn-fed chicken breast 31

with fried shrimps 35

with pan fried beef strips 33

 CREAMY RISOTTO 19

with Mediterranean vegetables, Parmesan and rocket pesto

with fried corn-fed chicken breast 25

with fried shrimps 29

with pan fried beef strips 27

 ROOT VEGETABLES FROM THE OVEN 21

with rapeseed honey, thyme and dressed yogurt

MAIN COURSES

HUSUM RUMP STEAK 34

pink fried saddle of beef, fried vegetables, steak fries and Herb butter

BRAISED BEEF ROULADE 32

tender braised Hoerup beef with pastrami, red wine vegetables and mashed potatoes

GENTLY COOKED HOERUP PORK CHEEKS 29

gently cooked pork from our farm, strong jus, leek and turnips

FRIED CORN CHICKEN BREAST 29

Parsnip variation with broccoli and black garlic

NORWEGIAN WINTER COD 35

on parsley puree, cress, fennel salad and potato puffs

FRIED FJORD TROUT FILLET 33

with grated "Wiesenkönig", mushrooms, on creamy orecchiette

HOERUP CHEESE PLATE 16

small selection of cheese from our farm in Hoerup as dessert

FROM OUR PÂTISSERIE

CRÈME BRÛLÉE 13

with braised quince and macadamia nut ice cream

DARK CHOCOLATE COFFEE MOUSSE 15

with mint sorbet, blueberry ragout and cocoa bean hips

YOGHURT TART 15

with melon salad and chervil sorbet

MACARONS

Each macaron is made by master craftsmen with the utmost care and made from the finest and most valuable ingredients. Enjoy our macarons at home or how about one noble souvenir! We are happy to take your order.

per piece 2,5 4 pieces 9 8 pieces 18



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CHAMPAGNE & SPARKLING WINE

„R“ de Ruinart Brut	0,1 L	19	0,75 L	135
Ruinart Rosé	0,1 L	22	0,75 L	160
Riesling Sekt Extra dry Dr. Loosen, Mosel	0,1 L	10	0,75 L	65

OPEN WHITE WINES

2021 Riesling „Max“ Weingut von Othegraven, Saar	0,2 L	12	0,75 L	38
2022 Weißburgunder „im alten Rod“ Weingut Spiess, Rheinhessen	0,2 L	12	0,75 L	38
2022 Grauburgunder Weingut Dreissigacker, Rheinhessen	0,2 L	12	0,75 L	38
2021 Chardonnay „Nr.5“ Weingut Laura Weber, Nahe	0,2 L	12	0,75 L	38
2022 Sauvignon Blanc „Le Bouc“ Domaine Vincent Ricard, Loire	0,2 L	12	0,75 L	38
2022 Chenin Blanc „Kloof Street“ Chris & Andrea Mullineux, Swartland	0,2 L	12	0,75 L	40

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OPEN ROSÉ WINES

2022 „Les Terrasses“ Rosé Château Pesquié, Rhône	0,2 L	12	0,75 L	38
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OPEN RED WINES

2021 Spätburgunder Gipskeuper Weingut Klumpp, Baden	0,2 L	12	0,75 L	38
2021 Blaufränkisch Ried Hochäcker Weingut Weninger, Österreich	0,2 L	12	0,75 L	40
2022 Lagrein DOC Ansitz Waldgrieß, Südtirol, Italien	0,2 L	12	0,75 L	40
2021 Nero d'Avola Firriato, Chiamonte, Sizilien	0,2 L	12	0,75 L	40
2021 Almiraz Teso La Monja, Toro, Spanien	0,2 L	12	0,75 L	38
2020 Saboteur Red Luddite Wines, Bot River, Südafrika	0,2 L	12	0,75 L	43

OPEN DESSERT WINES

Treintjewyn (100% Muskattrauben) Portweinverfahren Südafrikas typischer Süßwein!	0,1 L	8,5	0,75 L	49
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WHITE WINES

2022 Chardonnay »R« Weingut Spiess, Rheinhessen	0,75 L	75
2021 Riesling Oppenheimer Herrenberg Weingut Spiess, Rheinhessen	0,75 L	72
2022 Weisser Burgunder „R“ Weingut Spiess, Rheinhessen	0,75 L	72
Riesling Vintage „Edition 2“ Weingut Dreissigacker, Rheinhessen	0,75 L	59
2021 Kalk & Stein, Weißburgunder & Chardonnay Weingut Rings, Pfalz	0,75 L	55
2021 Riesling Ungsteiner Nussriegel Weingut Rings, Pfalz	0,75 L	54
2022 Chardonnay & Weißburgunder Weingut Knipser, Pfalz	0,75 L	45
2022 Grauburgunder Weingut Knipser, Pfalz	0,75 L	49
2022 Grauburgunder „Kalkstein“ Weingut Seckinger, Pfalz	0,75 L	40
2022 Weißburgunder Weingut Van Volxem, Saar	0,75 L	52

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2021 Riesling Erdener Treppchen GG Weingut Dr. Loosen, Mosel	0,75 L	75
2022 Weißer Burgunder „Halbstück“ Gut Hermannsberg, Nahe	0,75 L	52
2021 Scheurebe „VINZ Alte Reben“ Weingut Am Stein, Franken	0,75 L	48
2021 Silvaner „Stein Stetten“ GG Weingut Am Stein, Franken	0,75 L	79
2021 Grüner Veltliner „Meine Welt“ Weingut Frischengruber, Wachau	0,75 L	72
2020 Gemischter Satz „Weisz“ Weingut Groszer Wein, Südburgenland, Österreich	0,75 L	36
2022 Sauvignon Blanc „Kalk & Kreide“ Weingut Tement, Südsteiermark DAC	0,75 L	62
2022 Menetou-Salon Domaine Philippe Gilbert, Loire	0,75 L	40
2022 Sancerre „Authentique“ Domaine Thomas Labaille, Loire	0,75 L	56
2022 Chenin Blanc „Le Clos de Beauce“ Domaine Bonnigal-Bodet, Loire	0,75 L	42

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WHITE WINES

2021 Bourgogne Chardonnay Domaine Fabien Coche, Burgund	0,75 L	48
2022 Chablis "Les Grands Terroirs" Domaine Samuel Billaud, Burgund	0,75 L	52
2022 Vermentino „Les copines adorent“ Domaine Mas du Chêne, Rhône	0,75 L	36
2022 Olivini Lugana Famiglia Olivini, Lombardei, Italien	0,75 L	42
2022 Rueda Cuvée Basa Bodegas Telmo Rodriguez, Rueda	0,75 L	38
2021 Sauvignon Blanc Fryer's Cove Vineyards, Bamboes Bay, Südafrika	0,75 L	61
2019 Chenin Blanc "Hope Marguerite" Beaumont Family Wines, Walker Bay	0,75 L	68

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ROSÉ WINES

2022 Little Lion Rosé, James Edition Weingut Korrell, Nahe	0,75 L	36
2021 Can Axartell Rosado Finca Can Axartell, Mallorca	0,75 L	39
2021 „Les Terrasses“ Rosé Cinsault, Grenache, Syrah	0,75 L	38

RED WINES

2019 Pinot Noir Kalkstein Frank John, Pfalz	0,75 L	83
2019 Cuvée X Weingut Knipser, Pfalz	0,75 L	145
2021 „Das kleine Kreuz“ Weingut Rings, Pfalz	0,75 L	68
2019 Eichberg Oberrotweil Spätburgunder GG, Franz Keller, Baden	0,75 L	132
2017 Eisenberg Reserve Groszer Weine, Südburgenland, Österreich	0,75 L	45

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RED WINES

2022 Syrah „Whole Bunch“ Groszer Weine, Südburgenland, Österreich	0,75 L	79
2020 Bourgogne Pinot Noir „Les Verduns“ Domaine Chantal Lescure, Burgund	0,75 L	46
2018 Pommard 1er Cru „Les Bertins“ Domaine Chantal Lescure, Burgund	0,75 L	148
2019 Château Canon Chaigneau Château Canon Chaigneau, Lalande-de-Pomerol	0,75 L	92
2013 Château Lousteauneuf Cru Bourgeois, Médoc	0,75 L	46
2021 Crozes-Hermitage „Equinoxe“ Domaine Equis, Rhône	0,75 L	42
2017 Taurasi Santandrea Vinosia, Kampanien	0,75 L	59
2020 Collazzi IGT Collazzi, Impruneta, Toskana	0,75 L	135
2020 Amarone della Valpolicella Valpantena Bertani, Venetien	0,75 L	79

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2019 Garnacha Bodegas Artadi, Rioja & Navarra, Spanien	0,75 L	68
2018 Rioja “Trinidad del Conde de Hervias” Manso di Zuniga, Rioja	0,75 L	51
2017 Ventum Finca Can Axartell, Mallorca	0,75 L	52
2020 Manicómio Red Arribas Wines, Planalto Mirandês, Portugal	0,75 L	69
2018 Vale de Raposa Reserva Alves de Sousa, Douro	0,75 L	42
2018 Luddite Shiraz Luddite Vinyard, Bot River	0,75 L	160



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