

Dear guest,

*We are happy to welcome you to our Cafe
and Restaurant!*

*Our team will do their best to fulfill all
your requests to make your visit enjoyable.*

*Because we use fresh products exclusively,
we thank you for your understanding and
patience if the waiting time seems
longer than usual.*

*We are constantly striving to improve the selection
of our products. The species-appropriate
animal husbandry and handling
with animals are particularly close to our hearts.
A hint for some of our
meat products can be found at the end
of the pages (* labeling).*

*Relax and enjoy your visit at Haus am Walde and
we look forward to welcoming you back.*

Your Team at the

HAUS AM WALDE

Our website:

www.hausamwalde-bremen.de

Seasonal

From October 20th

Curly cale_(2,7,8,B,J,N,I)

with Kasseler, Bremer Pinkel, sausage
and boiled potatoes

Plate 20,50

all you can eat 23,50

3 course menu 34,50

From November 1st

½ duck from the oven_(4,I)

with baked apple_(0,I), orange-thyme-sauce_(A,G,O,I)

red cabbage_(0,I) and potato dumplings_(A,G,O,I)

with Polish butter_(A,G,C) 29,50

¼ goose from the oven_(4,I)

with baked apple_(0,I), orange-thyme-sauce_(A,G,O,I)

red cabbage_(0,I) and potato dumplings_(A,G,O,I)

with Polish butter_(A,G,C) 36,50

(a la carte available from the 1st of November till 31th of December)

On pre-order

Whole goose from the oven_(4,I)

freshly prepared and sliced for you,

with baked apple_(0,I), herb jus_(A,G,O,I),

red cabbage₍₀₎, Brussels sprouts_(G) and

potato dumplings_(A,G,O,I) with

Polish butter_(A,G,C)

for 4 people

(we recommend one goose for 4 people)

per person 42,00

(The goose needs to be **preordered three days in advance.**)

You find tips to the additives on the last side.

Suppen

Soup of the day_(L,Z) 8,20

Traditional wedding soup_(B,C)
with carrots, leek, cauliflower,
royal_(A), meat balls_(B,C) and parsley 9,80

Pumpkin Soup (vegan)
Hokkaido and butternut squash,
with ginger, chili, pumpkinseed oil
and pumpkin seed 8,90

Seasonal stew_(L,O)
small 8,90
big 9,80

Starters

Starter plate „Haus am Walde“_(O)
variation of seasonal warm and
cold Anti Pasti and Tapas

Portion for one 16,20
Portion for two 31,40

Carpaccio of different beets_(N,14)
with wild herb salad on a goat's cheese
cream with honey_(2,A) 10,50

Drei gebratene Garnelen
mit Avocado-Mango-Türmchen,
garniert mit Chili, Wildkräutersalat
und Senfdressing_(2,3,16,A,C,M,L,Z) 14,50

**Soups and starters are served with a
variety of breads.**

You find tips to the additives on the last side.

Salads

Corsican sheep cheese_(G)

lukewarm, with garlic oil, on mixed leaf salads and Dijon-mustard-dressing_(2,3,16,A,C,M,I,Z), with tomatoes, bell pepper, red onions, pepperoni, dates and Kalamata olives_(6,11,12)

with one portion of cheese (90g) 16,40

with two portions of cheese (180g) 18,90

Autumn salad

with wild herbs, apple, beetroot, beluga lentils, Hokkaido lentils, cranberries, walnuts, and balsamic-honey-Dijon mustard dressing_(2,M,O) **11,70**

Winter salad

with roasted Brussels sprouts, red onions, shell pasta, leaf lettuce, baby spinach, baby red chard, apple, orange, pomegranate seeds, carrot, cucumber, pecans, served with creamy cream cheese dressing_(G), with orange juice, honey, mustard_(M), and chili **13,50**

Tabbouleh salad (vegan)

Oriental salad with bulgur, romaine lettuce, tomatoes, spring onions, lemon, parsley, fresh mint, pomegranate seeds and olive oil **13,50**

Side order salad_(2,7,5,B,C,I,I,O)

Small portion **7,90**

Small portion **12,30**

Additions to the salads

with Black Forest ham_(2,13,7) **+ 6,50**

with luke warm goat cheese_(G) and honey **+ 6,50**

with fried Barbary duck breast **+ 8,50**

with fried Halloumi_(G) **+ 5,80**

with fried fish fillet_(A) (according to daily offer) **+ 9,50**

We serve a selection of bread with the salads

You find tips to the additives on the last side.

hearty specialties

Fried potatoes with two fried eggs

bacon_(2,,3,15), onions and
gherkins_(2,11,M) **11,90**

Knipp “homemade style” _(2,15,A) by butcher Safft

crispy fried ground pork mixture, on fried
potatoes with onions, bacon_(2,3,15), with
apple compote₍₃₎ and gherkins _(2,11,M) **18,90**

Matjes „housewife style“

two double fillets with an apple and
onion cream sauce_(G) with salad
bouquet_(2,3,16,A,C,M,I,Z) with fried potatoes
and bacon_(2,3,15) **18,90**

Slices of cold roast beef

on tomato slices , leaf
salad, with Remoulade_(11,C,G,I,M)
and fried potatoes with bacon_(2,3,15) **23,80**

Strammer Max _(A,G)

two buttered slices wholemeal bread_(A,G)
with smoked ham_(2,13,7), gherkin, two fried eggs
and a small salad bouquet_(2,3,16,A,C,M,I,Z) **17,50**

„Haus am Walde“ bread _(A,G)

wholemeal bread_(A,G) with avocado,
cream cheese_(G) and two fried eggs **13,50**

Fresh minced meat by butcher Safft

(not available on Sundays or Holidays)
on wholemeal bread _(A), garnished with
onion rings and served with a small salad
bouquet _{2,3,16,A,C,M,I,Z)} **12,90**

**You find other rustic specialties
on our drink menu**

You find tips to the additives on the last side.

Meat

Game Burger

with brioche bun ^(A, Z), cranberry jam,
herb curd cheese ^(G), Camembert cheese ^(G),
leaf salad, and grilled tomato slices,
served with fries with chili mayo ^(1,3,4,C,F,M) **22,30**

Hearty game goulash ^(A,G,I)

with root vegetables, fried mushrooms
cranberry jam and spaetzle ^(A,C) **25,50**

Rump steak

from the Holstein heifer *

with salad bouquet ^(2,3,16,A,C,M,I,Z),
herb butter ^(G), onions, Mushrooms,
steakhouse fries and chili mayo ^(1,3,4,C,F,M)

small (ca. 120g) **27,80**

main course (ca. 220g) **37,90**

Barbary duck breast

medium fried and trached, with beetroot
and potato puree ^(G), sautéed Brussels
sprouts ^(G), and orange and thyme jus **22,80**

Fish

Fish fillet ^(A) **according to daily offer**

with white wine sauce ^(A, G, B, I), beetroot
and mashed potatoes ^(G), and
baked root vegetables **25,80**

**If you would like to change the side dish, we will
charge an additional fee of +2,50**

Noodles and vegetarian dishes

Pasta^(A)

with beetroot, pumpkin, fresh cale,
ground hazelnuts, Grana Padano^(C,G)
and creamy sage sauce^(A,G,I) **16,90**

Vegetable stir fry (vegan)

Broccoli, carrots, bell peppers, leeks,
shiitake mushrooms, leeks, sesame seeds,
soy sauce, and hoisin^(1,2,4,A,E,N) seasoned,
served with basmati rice **17,80**

Risotto

with baked root vegetables, butter, and
white wine, Grana Padano^(C,G) and
home made pumpkin chutney **16,90**

Spätzle^(A,B,C)

with mushrooms, onions, cream sauce^(I,G),
fresh herbs and mountain cheese^(G) **15,80**

**We recommend a side salad
with these dishes.**

Complements to salads and main courses

with tranches of rump steak from
Holsteiner heifer*

120g **15,50**

220g **24,90**

With fried Barbary duck breast

80g **8,50**

Fish fillet^(A) according to daily offer

120g **9,50**

You find tips to the additives on the last side.

Dessert

Bremer Rote Grütze (wild berries pudding) ⁽²⁾
homemade, with organic vanilla icecream^(11,G)
by Snuten Lekker **9,20**

Classic Crème Brûlée ^(A,C,G,F,1)
with fresh seasonal fruit **9,50**

Tiramisu ^(A,C,G,H,F)
with homemade pear compote **9,50**

Dessert of the season
feel free to ask for our
seasonal changing dessert **current price**

additives

1	with coloring
2	with preservatives
3	with antioxidations
4	with taste amplifier
5	sulphureted
6	blackened
7	phosphate
8	contains lactic acid
9	contains caffeine
10	contains chinin
11	with sweetener
12	contains phenylalanine
13	waxed
14	Taurin
15	with nitrite salting
16	with artificial sugar or sweetener
17	can have a laxative effect
18	with nitrate
19	genetically modified raw material

sensitizer

A	contains gluten
B	crustaceans
C	egg and products containing eggs
D	fish and products containing fish
E	peanuts and products containing peanuts
F	soy and products containing soy
G	milk products
H	nut mixtures
I	celery and products containing celery
M	mustard and products containing mustard
N	sesame and products containing sesame
O	sulphur dioxide and sulfites
P	lupine and lupine products
R	soft shell fish
Z	may contain trace substances of gluten, milk, egg, soy, celery and peanuts

*** Holstein heifer**

A heifer is house cattle ripe for gender which has not calved. All cattle are born, raised and butchered in Germany. The cattle are selected after high standards, no exceptions. Including origin, knowing the butchers, a controlled riping procedure and in the amount of marbling. These procedures guarantee an excellent taste and pleasure.

You find tips to the additives on the last side.