

**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](http://www.hausamwalde-bremen.de)

## Seasonal

From October 20<sup>th</sup>

### **Curly cale**(2,7,8,B,J,N,I)

with Kasseler, Bremer Pinkel, sausage  
and boiled potatoes

|                        |              |
|------------------------|--------------|
| <b>Plate</b>           | <b>20,50</b> |
| <b>all you can eat</b> | <b>23,50</b> |
| <b>3 course menu</b>   | <b>34,50</b> |

You find tips to the additives on the last side.

## Suppen

**Soup of the day**<sub>(I,Z)</sub> **8,20**

**Traditional wedding soup**<sub>(B,C)</sub>  
with carrots, leek, cauliflower,  
royal<sub>(A)</sub>, meat balls<sub>(B,C)</sub> and parsley **9,80**

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

**Seasonal stew**<sub>(I,O)</sub>  
small **8,90**  
big **9,80**

## Starters

**Starter plate „Haus am Walde“**<sub>(O)</sub>  
variation of seasonal warm and  
cold Anti Pasti and Tapas

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

**Carpaccio of different beets**<sub>(N,14)</sub>  
with wild herb salad on a goat's cheese  
cream with honey<sub>(2,A)</sub> **10,50**

**Drei gebratene Garnelen**  
mit Avocado-Mango-Türmchen,  
garniert mit Chili, Wildkräutersalat  
und Senfdressing<sub>(2,3,16,A,C,M,I,Z)</sub> **14,50**

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

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## 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)

|   |              |
|---|--------------|
| <b>with one portion of cheese (90g)</b>   | <b>16,40</b> |
| <b>with two portions of cheese (180g)</b> | <b>18,90</b> |

### **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,J,I,O)**

|               |              |
|---------------|--------------|
| Small portion | <b>7,90</b>  |
| Small portion | <b>12,30</b> |

### **Additions to the salads**

|  |               |
|--|---------------|
| with Black Forest ham <small>(2,13,7)</small>                        | <b>+ 6,50</b> |
| with luke warm goat cheese <small>(G)</small> and honey              | <b>+ 6,50</b> |
| with fried Barbary duck breast                                       | <b>+ 8,50</b> |
| with fried Halloumi <small>(G)</small>                               | <b>+ 5,80</b> |
| with fried fish fillet <small>(A)</small> (according to daily offer) | <b>+ 9,50</b> |

### **We serve a selection of bread with the salads**

You find tips to the additives on the last side.

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**hearty specialties**

**Fried potatoes with two fried eggs**

bacon<sub>(2.,3,15)</sub>, onions and  
gherkins<sub>(2,11,M)</sub> **11,90**

**Knipp “homemade style”** <sub>(2,15,A)</sub> by butcher Safft

crispy fried ground pork mixture, on fried  
potatoes with onions, bacon<sub>(2,3,15)</sub>, with  
apple compote<sub>(3)</sub> and gherkins <sub>(2,11,M)</sub> **18,90**

**Matjes „housewife style“**

two double fillets with an apple and  
onion cream sauce<sub>(G)</sub> with salad  
bouquet<sub>(2,3,16,A,C,M,I,Z)</sub>, with fried potatoes  
and bacon<sub>(2,3,15)</sub> **18,90**

**Slices of cold roast beef**

on tomato slices , leaf  
salad, with Remoulade<sub>(11,C,G,I,M)</sub>  
and fried potatoes with bacon<sub>(2,3,15)</sub> **23,80**

**Strammer Max**<sub>(A,G)</sub>

two buttered slices wholemeal bread<sub>(A,G)</sub>  
with smoked ham<sub>(2,13,7)</sub>, gherkin, two fried eggs  
and a small salad bouquet<sub>(2,3,16,A,C,M,I,Z)</sub> **17,50**

**„Haus am Walde“ bread**<sub>(A,G)</sub>

wholemeal bread<sub>(A,G)</sub> with avocado,  
cream cheese<sub>(G)</sub> and two fried eggs **13,50**

**Fresh minced meat** by butcher Safft

(not available on Sundays or Holidays)  
on wholemeal bread <sub>(A)</sub>, garnished with  
onion rings and served with a small salad  
bouquet <sub>(2,3,16,A,C,M,I,Z)</sub> **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 (I,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 (I,3,4,C,F,M)

**small** (ca. 120g) **27,80**  
**main course** (ca. 220g) **37,90**

### **Barbary duck breast**

medium fried and tranchet, 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****

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## Noodles and vegetarian dishes

### Pasta<sub>(A)</sub>

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

### Vegetable stir fry (vegan)

Broccoli, carrots, bell peppers, leeks,  
shiitake mushrooms, leeks, sesame seeds,  
soy sauce, and hoisin<sub>(I,2,4,A,F,N)</sub> seasoned,  
served with basmati rice **17,80**

### Risotto

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

### Spätzle<sub>(A,B,C)</sub>

with mushrooms, onions, cream sauce<sub>(I,G)</sub>,  
fresh herbs and mountain cheese<sub>(G)</sub> **15,80**

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

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## Complements to salads and main courses

with tranches of rump steak from  
Holsteiner heifer\*

|      |              |
|------|--------------|
| 120g | <b>15,50</b> |
| 220g | <b>24,90</b> |

With fried Barbary duck breast

|     |             |
|-----|-------------|
| 80g | <b>8,50</b> |
|-----|-------------|

Fish fillet<sub>(A)</sub> according to daily offer

|      |             |
|------|-------------|
| 120g | <b>9,50</b> |
|------|-------------|

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## 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 hast 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 ripening procedure and in the amount of marbling. These procedures guarantee an excellent taste and pleasure.

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