

***Dear guest,***

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

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

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

*There are seasonal menus added  
to our main menu. Please do not  
hesitate to ask the service to provide them  
if they have not.*

*01.4 till 24.6.                    asparagus  
25.6. till 01.9.                chanterelles*

*Relax and enjoy your visit to 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

**Creamy Asparagus soup**<sup>(A,G,N)</sup>  
with asparagus, bread croutons<sup>(A,F)</sup>  
and cress **9,20**

**Fried white and green asparagus**  
on arugula salad with cherry tomatoes,  
olive oil, seasonal berries and  
pine nuts **15,90**  
**(optionally with Parma ham**<sup>(2,3,15)</sup>**)** **+7,50**

\*\*\*

**Fresh asparagus**<sup>(G)</sup>  
with new potatoes, optionally  
homemade hollandaise sauce<sup>(A,C,G,N,14)</sup>  
or melted butter<sup>(A)</sup>. **21,00**

**with schnitzel “Viennese style”**<sup>(A,G,C)</sup>  
from Susländer pork loin\*\* **31,50**

**with fried fish fillet**<sup>(A)</sup>  
on daily basis **32,00**

**with chicken breast fillet**  
from Kikok chicken\*\*\* **31,00**

**with Black Forest ham**<sup>(2,13,7)</sup> **29,00**

**with cooked ham**<sup>(2,3,4)</sup> **27,50**

**Hollandaise or Butter Extra** **4,50**

We serve new potatoes (with skin) with the asparagus dishes, optionally with homemade Hollandaise sauce<sup>(A,C,G,N,14)</sup> or melted butter<sup>(G)</sup>.

We source our asparagus from the Bockelmann asparagus farm in Rethem on the Aller River.

You find tips to the additives on the last side.

## Soups

**Soup of the day** (1,Z) **8,50**

**Game broth** (A,C,G,I)  
with julienned carrots, leeks, celery  
and crepes (A,C,G) **9,80**

**Vegan curry soup**  
Fruity soup with coconut milk,  
garlic, lemon, ginger and vegetables (I) **9,80**

## Starter

**Starter plate „Haus am Walde“** (2,3,A,B,0,G)  
various antipasti, vegetables and  
seasonal house specialties

**for 1 person** **14,90**  
**for 2 personen** **28,50**

**Goat cheese medallions** (G) **with honey**  
lukewarm, on melon and cucumber  
with red onions, olive oil and mint **11,50**

**Fried shrimps**  
marinated with garlic, chili, and lime,  
on tomato and avocado concassé with  
red onions, fresh coriander, and  
romaine lettuce **13,00**

**We serve a selection of bread with soups and  
starters**

## Salads

### **Corsican feta cheese**<sub>(G)</sub>

lukewarm, with garlic oil, on mixed leaf salads with Dijon mustard dressing <sub>(2,3,16,A,C,M,I,Z)</sub>, with tomatoes, peppers, onions, hot peppers, dates and Kalamata olives<sub>(6,11,12)</sub>

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

**with two portion of feta cheese (180g) 18,90**

### **Salad with chicken breast fillet from Kikok**

Fried, on romaine lettuce, arugula cucumber, tomato, peppers, seasonal fruit, Grana Padano <sub>(C,G)</sub>, with balsamic yogurt dressing <sub>(3,5,G,M)</sub> **18,90**

### **Lentil salad (vegan)**

with red onions, cucumber, peppers, cherry tomatoes, arugula, apple, fresh herbs, apple-mustard dressing <sub>(3,5,M)</sub> and walnuts **13,90**

### **Baked beets**

marinated in walnut oil, paprika, and garlic, with buffalo mozzarella <sub>(G)</sub>, honey, pine nuts and served with arugula in a potato bun <sub>(A,Z)</sub> **12,60**

### **Pointed cabbage salad**

with spring onion, cucumber and coriander with yogurt-avocado-herb dressing <sub>(G)</sub>, topped with roasted sunflower seeds. **12,80**

### **Side salad** <sub>(2,7,5,B,C,I,O)</sub>

small **7,90**

large **12,30**

### **Ergänzungen zu den Salaten**

with Black Forest ham <sub>(2,13,7)</sub> **+ 6,50**

with lukewarm goat cheese <sub>(G)</sub> and honey **+ 6,50**

with fried chicken breast **+ 8,50**

with fried halloumi <sub>(G)</sub> **+ 5,80**

with fried fish fillet<sub>(A)</sub> (on daily basis) **+ 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 fried eggs**

bacon<sub>(2,3,15)</sub>, gherkins<sub>(2,11,M)</sub>  
and onions **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> **22,80**

### **Ham bread**<sub>(A,G)</sub>

two slices of buttered sourdough bread,  
with wild garlic and cream cheese spread<sub>(G)</sub>,  
fresh cucumber, Black Forest ham<sub>(2,13,7)</sub>,  
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>

sourdough 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

### **Braised leg of lamb**

with seasonal grilled vegetables,  
rosemary-red wine jus <sup>(A,G,O,I)</sup> and  
small roasted potatoes **24,50**

### **Chicken breast fillet from Kikok chicken**

fried, with seasonal grilled vegetables,  
tarragon sauce <sup>(A,G,O,I)</sup> and pasta <sup>(A)</sup> with  
Grana Padano <sup>(C,G)</sup> **23,50**

### **Rump steak of Holstein heifer**

with salad bouquet <sup>(2,3,16,A,C,M,I,Z)</sup>,  
home made herbal butter <sup>(g)</sup>, fried  
mushrooms, steak house fries <sup>(A)</sup>  
and chilli mayonnaise <sup>(1,2,3,F,M)</sup>

**small** (ca. 120g) **29,50**  
**large** (ca. 220g) **39,50**

## Fish

### **Fish fillet <sup>(A)</sup> on daily basis**

in Panko batter <sup>(A,C)</sup> with Grana Padano <sup>(C,G)</sup>,  
lemon curd <sup>(G)</sup>, roasted potatoes  
and classic cucumber salad **25,80**

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

## Noodles an vegetarian dishes

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

with zucchini and peas, almond pesto  
with basil, garlic and Grana Padano <sub>(2,C,G)</sub> **16,90**

### **Ravioli**<sub>(A,C,G)</sub>

with seasonal filling, fresh tomatoes,  
freshly ground pepper,  
olive oil and Grana Padano<sub>(2,C,G)</sub> **20,50**

### **Baked peppers** <sub>(V)</sub> **(vegan)**

with bulgur, raisins, vegetables, onions,  
filled with vegetables and herbs and a  
fruity curry sauce **16,90**

### **Gnocchi**<sub>(A)</sub>

with fresh tomatoes, vegetables,  
basil and mozzarella <sub>(G)</sub> topped **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 chicken breast fillet of Kikok

120g + **8,50**

with fried fish fillet (on daily basis)

120g + **9,50**

with lukewarm goat cheese <sub>(G)</sub> and honey + **6,50**

with fried halloumi <sub>(G)</sub> + **5,80**

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## Dessert

<b>Bremer Rote Grütze (wild berries pudding)</b> <sup>(2)</sup> homemade, with organic vanilla ice cream <sup>(11,G)</sup> by Snuten Lekker	<b>9,20</b>
<b>Lime yogurt mousse</b> <sup>(A,C,G,Z)</sup> with seasonal fruit	<b>9,50</b>
<b>Strawberry-rhubarb tiramisu</b> <sup>(A,C,G,H,F)</sup> homemade,	<b>10,50</b>
<b>Dessert of the season</b> feel free to ask for our seasonal changing dessert	<b>current price</b>

You find tips to the additives on the last side.

additives

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

**\*\* Kikok chicken**

A traditional grain-fed chicken that has been given more time to grow, allowing it to develop distinctive chicken flavor.

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