

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

Seasonal

| | |
|--|--------------|
| Creamy chanterelle soup _(A,G,I) with sautéed chanterelles, pretzel croutons _(A,G) and fresh herbs | 9,50 |
| Roasted Focaccia _(A) with arugula, tomatoes, fried chanterelles _(A,G) , fresh herbs and Grana Padano _(2,C,G) | 17,50 |
| Chanterelle Salad _(A,G) with arugula with strawberry dressing, tomatoes, walnuts, and pretzel croutons _(A,G) | 18,00 |
| Medaillons of pork filet with creamy chanterelles _(A,G) and Spätzle _(A,C,G) | 24,50 |
| Pasta _(A) with chanterelles _(A,G) cream sauce _(A,G) , fresh herbs and Grana Padano _(2,C,G) | 19,90 |
| Spätzle _(A,C,G) with fried chanterelles _(A,G) , bacon _(2,3,15) , onions and fresh herbs | 17,00 |
| Fried chanterelles _(A,G) with onions, fresh herbs scrambled eggs and fried potatoes with bacon _(2,3,15) | 19,90 |

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**

You find tips to the additives on the last side.

Salads

Corsican feta cheese_(G)

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

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 _(C,G), with balsamic yogurt dressing _(3,5,G,M) **18,90**

Lentil salad (vegan)

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

Baked beets

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

Pointed cabbage salad

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

Side salad _(2,7,5,B,C,I,O)

small **7,90**

large **12,30**

Ergänzungen zu den Salaten

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

with lukewarm goat cheese _(G) and honey **+ 6,50**

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

with fried halloumi _(G) **+ 5,80**

with fried fish fillet_(A) (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_(2,3,15), gherkins_(2,11,M)
and onions **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) **22,80**

Ham bread_(A,G)

two slices of buttered sourdough bread,
with wild garlic and cream cheese spread_(G),
fresh cucumber, Black Forest ham_(2,13,7),
and a small salad bouquet_(2,3,16,A,C,M,I,Z) **17,50**

„Haus am Walde“ bread_(A,G)

sourdough 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

Braised leg of lamb

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

Chicken breast fillet from Kikok chicken

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

Rump steak of Holstein heifer

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

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

Fish

Fish fillet ^(A) on daily basis

in Panko batter ^(A,C) with Grana Padano ^(C,G),
lemon curd ^(G), 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_(A)

with zucchini and peas, almond pesto
with basil, garlic and Grana Padano _(2,C,G) **16,90**

Ravioli_(A,C,G)

with seasonal filling, fresh tomatoes,
freshly ground pepper,
olive oil and Grana Padano_(2,C,G) **20,50**

Baked peppers _(V) **(vegan)**

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

Gnocchi_(A)

with fresh tomatoes, vegetables,
basil and mozzarella _(G) 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 _(G) and honey + **6,50**

with fried halloumi _(G) + **5,80**

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Dessert

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

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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