

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	24,50
3 course menu	35,50

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

Goose breast 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

44,00

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

Information regarding allergens and additives can be
found on the last page.

Soups

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

Traditional wedding soup_(B,C)
with carrots, leek, cauliflower,
royal_(A), meat balls_(B,C) and parsley **10,80**

Pumpkin Soup (vegan)
Hokkaido and butternut squash,
with ginger, chili, pumpkinseed oil
and pumpkin seed **9,50**

Seasonal stew_(1,O)
small **9,20**
big **10,80**

Starters

Starter plate „Haus am Walde“_(O)
verschiedene saisonale Kleinigkeiten
nach Art des Hauses_(2,3,A,B,0,G)

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

Baked goat cheese_(G) **with honey**
and pickled ginger pear, Lamb's lettuce,
pomegranate seeds, walnuts,
and fresh mint **12,90**

Stuffed baked fig
with Roquefort_(G) on Grana Padano Crumble_(2,A,C,G)
and fig-date-Confit_(O), and
Grana Padano_(2,C,G)-chili-chip, Wild herb salad
and Parma ham_(2,3) **15,00**

small lamb filet
on oriental Bulgur salad_(A),
beet root Carpaccio
and Balsamic-honey-dressing_(1,O) **16,50**

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

Information regarding allergens and additives can be
found on the last page.

salads

Corsican feta cheese_(G)

lukewarm, with garlic oil, on mixed leaf salads with Dijon mustard dressing_(2,3,16,A,C,M,I,O,Z), with tomatoes, peppers, onions, hot peppers, dates and Kalamata olives₍₁₁₎

with one portion of feta cheese 16,40

with two portion of feta cheese 18,90

Winter salad

with roasted pumpkin, red onions, shell pasta_(A), mixed salad greens, baby spinach, apple, orange, pomegranate seeds, carrot, cucumber, pecans, served with a creamy cream cheese dressing_(G,O) made with orange juice, honey, mustard_(M), and chili **16,50**

Brussels sprout salad

with pear, baked sweet potato, walnut, Grana Padano-Tahin-dressing_{((2,C,G,N))}, parsley and roasted sesame **13,00**

Autumn Panzanella

with endive salad, red wine-Dijon vinaigrette_(2,O,M), carrot, beet root, pumpkin, apple, fig, roasted Ciabatta_(A), Grana Padano_(2,C,G) **13,00**

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

Small **7,90**

Large **12,30**

Salad Add-ons

with Parma ham_(2,3) **+ 8,50**

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

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

with Burrata_(G) **+ 6,00**

with fried fish filet_(A) (according to daily offer) **+ 10,50**

Salads are served with a variety of breads.

Information regarding allergens and additives can be found on the last page.

hearty specialties

Fried potatoes with two fried eggs

bacon_(2,3,15), onions and
gherkins_(2,11,M) **12,90**

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

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

Ciabatta_(A) Roastbeef

with herbal butter_(G), cold roast beef,
grilled tomato, arugola and boiled egg **18,00**

Ciabatta_(A) Burrata_(G)

with arugola, Burrata_(G), melted
tomatoes, basil and
Crema di Balsamico_(1,0) **16,00**

Ciabatta_(A) Anti Pasti

with Pesto_(2,C,G,H), grilled vegetables,
arugola, Grana Padano_(2,C,G)
and pine seeds **16,00**

„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

Information regarding allergens and additives can be
found on the last page.

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) **24,00**

Hearty game goulash ^(A,I)

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

Entrecote (Rib Eye Steak)

from the Holstein heifer *

with homemade herbal butter ^(G),
potato-pea-purée ^(G),
baked carrots and homemade
red onion marmelade ^(O)

small (ca. 140g) **29,80**

main course (ca. 250g) **39,90**

Barbary duck breast

medium fried and trached, on
potato-carrot-tarragon mash ^(G),
sauteed brussel sprouts ^(G) and
orange and thyme jus ^(A,G,O,I) **26,50**

Fish

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

with white wine and lemon sauce ^(A,G,I),
potato-carrot-tarragon mash ^(G)
and wild broccoli **26,50**

**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 yellow tomato cream sauce^(G),
basil, garlic, fresh tomatoes,
sun-dried tomatoes^(3, O), spinach,
toasted pine nuts and Grana Padano^(2, C, G)
(also vegan upon request) **16,50**

Shakshuka

with zucchini, broccoli, bell peppers,
onions, lentils, seasonal leafy greens,
avocado, sheep's milk cheese^(G), harissa,
cilantro, mint, parsley and a fried egg **17,90**

homemade Falafel (vegan)

with warm Oriental Bulgur salad^(A),
Tahini Dip^(N) and small salad bouquet **16,90**

Spaetzle^(A, B, C)

with fried mushrooms, onions,
garlic, bacon^(2, 3, 15), fresh rosemary
and Grana Padano^(2, C, G) **16,80**

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

Complements to salads and main courses

with Tranches of Entrecote
from the Holstein heifer *

120g **15,50**

250g **24,90**

with Parma ham^(2, 3) + **8,50**

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

with fried Barbary duck breast + **9,50**

with Burrata^(G) + **6,00**

with fried fish filet^(A) (according to daily offer) + **10,50**

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found on the last page.

Dessert

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

Chocolate tarte ^(A,C,G,F)
with Snuten Lekker icecream white
chocolate^(G)
and citrus fruit compote **10,50**

Mascarpone cream ^(G,O)
with lime and sour cherry purée **9,50**

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

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.

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