



Starters

Baked *goat's cheese with local honey, chutney of pears, roasted pumpkin seeds and marinated lettuce	€	15,80
Carpaccio of beef roulade with marinated red cabbage and potatoe crisps	€	16,20
Avocado tartare with apples*, fried scallop and black sesame	€	16,80

Soups

Cream soup of caramelized *kohlrabi with deer ham	€	7,30
Boiled venison broth with celery pearls and tranches of deer filet	€	7,80
Frothy fennel soup with *apples and wild boar salami	€	7,10
Beetroot consommé with baked codfish	€	7,50

Fish

We use regional fish from North- and Baltic Sea.

Fried monkfish fillet with tomato pesto, spring onions and Carnaroli *rice risotto with black olives	€	29,50
Catfish-fillet with coffee coating, with orange spinach and *potatoes with butter	€	21,60
Fried pike-perch with glazed snow peas and lime scented rice	€	22,50
Grilled salmon fillet with melted cherry tomatoes and mashed potatoes with white chocolate	€	23,80
St. Peter's fish with in saffron butter sautéed celery, and *potatoes	€	23,80

Venison

We only use regional venison. All dishes are served with seasonal vegetables.

Tranches of deer with orange-honey-lavenderjus and fried polenta	€	32,50
Wild boar "Sauerbraten" in honey-raisins-sauce and small dumplings	€	22,80
Shashlik from saddle of venison with port wine shallots and prunes, with mashed potatoes with rosemary olive oil	€	27,50
Small balls of venison with cranberrysauce and hazelnut 'spaetzle'	€	21,50

*= Ecological cultivation (DE-ÖKO-006)



Other delicacies

Fried 'Bremer Schwarzwurst' with beetroot-apple-salad and parsley cream	€	16,50
Almond cranberry crusted Pork medallions with vegetables and macaire potatoes	€	23,50
Homemade "Knipp" with compote of local apples and *potatoes	€	14,80
Oldenburg duck breast with cassis orange sauce and couscous of organic *durum wheat semolina	€	21,80
Bremer "Labskaus" (corned beef, potatoes and beetroot) with *beetroot, gherkin and fried egg	€	14,50

Vegetarian dishes

Basil- Carnaroli *rice risotto with tomatoes, balsamico and roasted garlic	€	15,80
Roasted *bulgur patty with dried tomatoes, cumin and feta cheese with sweet tomato chutney	€	16,50

Vegan dishes

Spicy chickpea curry mousse with fried vegetables in sesame oil	€	14,80
Fried potato cake with black lentils, pumpkin seed oil and paprika ragout	€	13,80
Salad from seasonal wild herbs with fresh fruits, roasted nuts and seeds	€	14,50

Dessert

Local honey-orange-ice-cream with a baked poppy-seed cake	€	11,50
Sweet wasabi- roasted pumpkin seeds parfait with sour cherry ragout and salted caramel jus	€	11,80
Cheesecake on "Bremer Kaffeebrot" (white bread with butter, sugar and cinnamon) and blue berry ragout	€	10,80
Small selection of *cheese with homemade pear-ginger mustard	€	14,50