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 cranberriesauce 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

*= Ecological cultivation (DE-ÖKO-006)