

Dear guests,

we obtain our products predominantly
from producers in the Bremen area.

We get smoked fish from the supplier "Die Räucherei" from Klein Meckelsen and other fish from "F.L. Bodes" in Bremen. The Bremen coffee bread is baked for us by the bakery Rolf from Ritterhude and our cold cuts are produced by the butchery "Safft".
Rice we get from the Bremen supplier "Reishunger".
The company "arteFakt" from Wilstedt supplies olive oil;
"Dannenberger Frischei" from Grasberg supplies us with eggs from hens kept in best conditions.
We get our vegetables from the "Bremer Naturkost Kontor".

If you are affected by allergies, please contact us,
our separate allergy card will give you information about the allergenic ingredients contained in the dishes.

We wish you a pleasant evening
at our restaurant "Wels".

Starters

Pickled salmon trout with buttermilk lemon broth and cucumber relish	€ 18,50
Marinated wild herb salad with roasted Bremen black sausage and paprika jam	€ 16,80

Soups

Spicy sweet potato and apple cream soup with fried leek rings (vegan)	€ 8,90
Consommé of caramelized shallots with parmesan ravioli	€ 9,30

Fish

The fish we use comes from the North Sea, the Baltic Sea and domestic waters.

Sea bass fillet in lime salt with parsnip-parsley root puree and walnut crunch	€ 28,50
Grilled catfish fillet with braised curry fennel and dill potatoes	€ 27,50
Cod fillet fried on the skin with mustard foam, lentil vegetables and small buttered potatoes	€ 28,30

Game

The game we use comes from local hunting grounds.

Slices of venison loin with rosehip sauce, sautéed vegetables and creamy polenta	€ 32,80
Braist leg of rabbit with pumpkin chili chutney, roasted Brussels sprouts and small pretzel dumplings	€ 27,50

Other delicacies from the region

Bremen Labskaus with beet,
gherkin and fried egg € 17,50

Filet steak of local beef with port wine jus,
sautéed colorful vegetables and potato biscuits € 35,50

Roasted chicken breast wrapped in salt sticks with warm
Chinese cabbage and apple salad with parsley pesto € 25,30

Vegetarian

Potato roulade slices filled with vegetables and cream cheese
on tomato-olive ragout € 18,50

Spinach risotto with gorgonzola
and roasted pines cuts € 16,80

Vegan

Falafel of red lentils with grilled peppers in black sesame
and vegan coriander mayonnaise € 20,50

Beet cutlet with mustard chard
and fried mushrooms € 19,80

Dessert

„Tirsamisu“ of Bremen coffee bread and orange caramel
with roa (vegan) € 12,80

Homemade creamy chocolate ice cream with
Baked plum crumble cake (vegan) € 13,50

Digestif

Calvados	40 % vol.	2 cl	€ 3,90
Grappa Poli Torcolato	40 % vol.	2 cl	€ 6,40
Grappa Tignanello	42 % vol.	2 cl	€ 5,80

Liqueur and Brandy

“Brigitta Rust- Piekfeine Brände“ from Bremen

Zwetschgenlikör (plum)	20 % vol.	2 cl	€ 6,30
Erdbeer-Rhabarber-Likör (Strawberry Rhubarb)	17 % vol.	2 cl	€ 6,30
Quittenlikör (quince)	20 % vol.	2 cl	€ 6,30
Birnenlikör (pear)	20 % vol.	2 cl	€ 6,30
Nuss-Sahne-Likör (nut-cream)	20 % vol.	2 cl	€ 5,20
Aprikosenlikör (apricot)	20 % vol.	2 cl	€ 6,30
Süßkirschenbrand (cherry)	40 % vol.	2 cl	€ 7,70
Überseebrand (oversea brandy)	40 % vol.	2 cl	€ 6,30
Williams-Birnenbrand (pear)	40 % vol.	2 cl	€ 7,70
Haselnussbrand (hazelnut)	40 % vol.	2 cl	€ 7,70
Holunderbrand (elderberry)	45 % vol.	2 cl	€ 9,80

Ziegler

Ziegler Weinbergpfirsichlikör (peach)	18 % vol.	2 cl	€ 5,40
Ziegler Erdbeerlikör (strawberry)	20 % vol.	2 cl	€ 5,40
Ziegler Nr. 1 Wildkirsch (wild cherry)	43 % vol.	2 cl	€ 12,60
Ziegler Walnussgeist (walnut)	43 % vol.	2 cl	€ 7,70
Ziegler Schokoladengeist (chocolate)	43 % vol.	2 cl	€ 7,70
Ziegler Sauerkirschbrand (sour cherry)	43 % vol.	2 cl	€ 8,90
Ziegler Waldhimbeergeist (wild raspberry)	43 % vol.	2 cl	€ 7,70
Ziegler Alte Zwetschge (plum)	43 % vol.	2 cl	€ 7,70
Elsässer Framboise (raspberry)	45 % vol.	2 cl	€ 4,80
Elsässer Kirsch (cherry)	45 % vol.	2 cl	€ 4,80
Elsässer Williams (pear)	45 % vol.	2 cl	€ 4,80