

**emma** am see

- English menu -

**WELCOME** to „emma am see“

*A cultural monument in Bremen.*

*We are proud to be your host  
and we hope you enjoy your stay!*

## -Sunday? Brunch!-

*Indulge yourself with a welcome drink, breakfast, starters, main courses and a dessertbuffet. Including coffee, tea, juices and mineralwater*

*Every Sunday and public holiday  
from 10 am – 2 pm.*

**€ 25,90 per person**

*Kids 'til the age of 12 years pay 1,00€ per year of life*

*– We kindly ask for a reservation –*

## -Salad & Starters-

Small side salad	€ 4,90
Lamb's lettuce <i>with roasted duck liver and apricot chutney</i>	€ 14,50
Grilled goat cheese <i>wrapped in bacon with lettuce and fresh fruits</i>	€ 14,90
Mixed salad <i>with grilled salmon, seasoned with thyme</i>	€ 14,90
Carpaccio of beef fillet <i>with arugula, roasted pinenuts an grana padano</i>	€ 15,00

*Each salad is served with bread and with a dressing of your choice:  
honey-mustard-, balsamic- or raspberrydressing.*

## -Soups-

Creamy tomato soup <i>with mozzarella and pesto with basil</i>	€ 4,60
Sweetcorn and coconut soup <i>with grilled shrimps</i>	€ 5,50
Curry and parsnip soup <i>with smoked duckbreast</i>	€ 5,90
French fishsoup <i>with roasted bread and aioli</i>	€ 8,50

## -Pasta & vegetarian-

Gnocchi <i>with mediterranean vegetables, roasted pinenuts and pesto genovese</i>	€ 14,50
Penne rigate <i>with grilled slices of beef fillet, cherry tomatoes , pak choi and grana padano</i>	€ 15,90
Rigatoni <i>with spinach and grana padano with your choice of Chickenbreast (180g) or 5 shrimps</i>	€ 11,50 € 15,90
Mushroomrisotto <i>with confied cherry tomatoes and grana padano</i>	€ 14,90
Potato Strudel <i>with spinach and lime dip with herbs</i>	€ 13,50
Backed tomato <i>stuffed with cous cous, served with stir-fried vegetables and lime dip with herbs</i>	€ 13,80

## -Just a little something-

Thinly sliced roastbeef, *served cold*  
*with lettuce, fried potatoes and tartar sauce* € 13,50

„Currywurst“  
*-sausage, seasoned with currypowder-  
with fries and curry-tomatosauce* € 8,90

„Hausmacher Sülze“  
*-pork in aspic-  
with tartar sauce, salad leafs and fried potatoes* € 9,90

**Tarte Flambee:**  
*A kind of „French pizza“ from Alsace made from a very thin layer of pastry  
topped with sour cream and chopped onions.*

“Classic”  
*with sour cream, bacon and onions* € 9,50  
*additionally with cheese* € 10,50

“Toscana”  
*with sour cream, goat cheese, tomato,  
rosemary, arugula and honey* € 11,50

“Italy”  
*with tomato-mozzarella and pesto genovese* € 11,50

## -Meat-

<b>Calf's liver</b> <i>panfried apple and onions, mashed potato, and roasted onions</i>	€ 16,50
<b>„Hausmacher Knipp“</b> <i>-fried oat groans, onions, lard and spices- with fried potatoes und homemade apple purée</i>	€ 13,50
<b>Chickencurry</b> <i>with red pepper, broccoli, carrots and Basmati rice</i>	€ 15,80
<b>„Wiener Schnitzel“</b> <i>-thin, breaded and pan-fried piece of veal- served with fried potatoes and a classical cucumber salat</i>	€ 20,50
<b>Iberico pork tenderloin, wrapped in bacon</b> <i>with fresh sugar snaps, redwinejus and sweet corn purée</i>	€ 19,50
<b>Beef roast</b> <i>with onions cooked in redwine and fried potatoes</i>	€ 20,50
<b>Rumpsteak</b> <i>with green pepper, button mushrooms and onions, small panfried potatoes and herb butter</i>	€ 21,50

## -Fish-

Panfried fillet of pike perch <i>with fresh sugar snaps and sweetcorn purée</i>	€ 16,90
Whole fried gilthead <i>stuffed with herbs and garlic, with lettuce and panfried potatoes</i>	€ 19,50
Grilled fillet of salmon <i>with thyme with creamed spinach and small potatoes</i>	€ 17,90



## -For the little guests-

Grilled chickenbreast <i>with fries</i>	€ 7,50
„Chickenschnitzel“ <i>-breaded and panfried chickenbreast- with peas, carrots and fries</i>	€ 8,50
3 Hashbrowns <i>with homemade apple compote</i>	€ 5,50
Pasta <i>with tomatosauce</i>	€ 4,50

## -Dessert-

„Waldbeerenragout“ <i>-homemade cooked berries- with homemade vanilla icecream and whipped cream</i>	€ 5,90
Warm chocolate cake <i>with homemade yoghurt icecream and vanilla sauce</i>	€ 7,50
Warm apple strudel <i>with homemade vanilla icecream an whipped cream</i>	€ 7,50
White coffee-pannacotta <i>with blueberry compote</i>	€ 8,90

## - "Kaffeestieren" -

*Means in Bremen:  
Drinking a coffee in a cosy environment  
and treat yourself with a homemade  
piece of cake.*

.....  
You can do that  
especially well  
at **emma** am see!  
.....

## -Hot beverages -

### Westhoff coffee

Coffee	€ 3,40
Pot of Coffee	€ 4,40
Espresso	€ 2,20
Double espresso	€ 3,50
Cappuccino	€ 2,90
Café au lait	€ 3,50
Latte macchiato	€ 3,70
<i>Café au lait and coffee are also available decaffeinated.</i>	
Hot chocolate	€ 3,20
Hot chocolate with cream	€ 3,50

## -Hot beverages -

### Ronnefeldt Tea

**Darjeeling Summer Gold**

*-Black tea -*

**Assam Bari**

*-Black tea -*

**Earl Grey**

*-Flavoured black tea -*

**Green Dragon**

*-Green tea -*

**Morgentau®**

*-Flavoured green tea -*

**Magic Moringa**

*-Herbal tea-*

**Refreshing Mint**

*-Herbal tea-*

**Cream Orange**

*-Flavoured herbal tea (Rooibos)-*

**Sweet Berries**

*-Flavoured fruit tea-*

**Matcha Latte**

*- Grinded greentea from japan mixed with hot milk -*

Glas 0,28 l

Pot

€ 3,10

€ 4,70

Glas

€ 4,20

-Drinks-

## -Non alcoholic beverages-

### Juices


	0,2 l	0,4 l
apple juice <i>clear or unfiltered</i>	€ 2,70	€ 4,60
Orange	€ 2,70	€ 4,60
Cherry	€ 2,70	€ 4,60
Banana	€ 2,70	€ 4,60
Cranberry	€ 2,70	€ 4,60
Cherry/ Banana	€ 2,70	€ 4,60
Passionfruit	€ 2,80	€ 4,70
Rhubarb	€ 2,80	€ 4,70
Grape	€ 2,80	€ 4,70

-We offer all juices as spritzer as well-

Tomato juice	Bottle 0,2 l	€ 2,70
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## -Non alcoholic beverages-

### Bottled soft drinks

 ORIGINAL TASTE Coca-Cola®	Coca Cola   light   Zero <sup>1 2 4 6</sup>	0,2 l	€ 2,70
	Fanta   Sprite   Mezzo Mix <sup>2 3 6</sup>		
	<i>These soft drinks are also available in glasses</i>	0,4 l glas	€ 4,30
	Red Bull <sup>1 2 4 6 7</sup>	0,25 l can	€ 3,90
	Schweppes Bitter Lemon <sup>5</sup>   Ginger Ale   Tonic Water <sup>5</sup>	0,2 l	€ 2,80
	VILSA Gourmet Applespritzer	0,25 l	€ 2,60

Honest Bio Tea und Bio Limonade 0,33l € 3,50

Honest Bio Tea *Lemon-Honey* | *Raspberry-Basil* | *Peach-Rosemary*  
 Honest Bio Limonade *Lemon* | *Lemon-Raspberry*

### Water

Vilsa Gourmet mineralwater - <i>medium</i>	0,25 l btl.	€ 2,50
	0,25 l btl.	€ 5,70
Vilsa Gourmet mineralwater - <i>still</i>	0,25 l btl.	€ 2,50
	0,25 l btl.	€ 5,70

-Draft beer -

	0,3 l	0,5 l
Beck's Pils – Ale	€ 3,10	€ 4,30
Kräusen Pils – <i>Cloudy beer</i>	€ 3,30	€ 4,50
Franziskaner Hefeweizen – <i>Wheatbeer</i>	€ 3,30	€ 4,50
Leffe Brune – <i>Brown ale</i>	0,25 l	€ 3,50

-Bottled beer -

	0,33 l
Beck's Pils – Ale	€ 3,20
Beck's Gold – Ale, <i>milder, less bitter</i>	€ 3,20
Beck's Green Lemon – <i>Lemon flavoured beer</i>	€ 3,20

*Non alcoholic beer*

Beck's Alkoholfrei - Ale, <i>non-alcoholic</i>	0,33 l	€ 3,20	
Franziskaner Hefeweizen Alkoholfrei	0,3 l	€ 3,30	€ 4,50
- <i>Wheatbeer, non-alcoholic</i> -			
Vitamalz <sup>2</sup> – Maltbeer	0,33 l	€ 2,90	



## -Sparkly -

Più fizz Frizzante, white Terra Serena - Venice, Italy	glas btl.	0,1 l 0,75 l	€ 3,90 € 25,50
Più fizz Frizzante, rosato Terra Serena - Venice, Italy	glas btl.	0,1 l 0,75 l	€ 3,90 € 25,50
Sparkling wine „Lorenz & Dahlberg“ Schlosskellerei Affaltrech, Germany	glas btl.	0,1 l 0,75 l	€ 4,90 € 32,50

## As a welcome drink we recommend...

Aperol Sprizz <i>Più fizz weiß und ein Schuss Aperol!</i>		0,2 l	€ 6,50
„Hugo“ <i>Piu Fizz, white with fresh mint and elderflower</i>		0,2 l	€ 6,50
„Tocco Rosso“ <i>Piu Fizz, white with „Campari“, fresh mint and elderflower</i>		0,2 l	€ 6,50
Lillet Berry <i>Lillet with „Schweppes Wild Berries“, and fresh fruits</i>		0,2 l	€ 6,50

## -Spirits-

### Aperitif

Martini Bianco	5 cl	€ 4,20
Martini Rosato	5 cl	€ 4,20
Aperol	4 cl	€ 3,90
Campari	4 cl	€ 4,00
Pernod	4 cl	€ 4,00
Sandemann Sherry Dry Seco	5 cl	€ 4,20
Sandemann Sherry Medium Dry	5 cl	€ 4,20

### Gin

Bombay Sapphire Dry Gin	4 cl	€ 4,50
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### Vodka

42 Below	4 cl	€ 4,50
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### Rum

Bacardi Carta Blanca	4 cl	€ 4,50
Havana Club Anejo 3 Años	4 cl	€ 5,00

*All spirits are also available as longdrinks*

... with softdrink or juice	+	€ 1,50
... with Red Bull	+	€ 2,00

## -Spirits-

### Liqueur

Sambuca Molinari	2 cl	€ 2,50
Bailey's Irish Creme Liqueur	4 cl	€ 4,50
Amaretto di Saronno	2 cl	€ 2,50
Ouzo 12	2 cl	€ 2,50
Frangelico	4 cl	€ 4,50
„Berliner Luft“ (mint liqueur)	2 cl	€ 2,50

### Whisk(e)y

Jim Beam	4 cl	€ 4,50
Jack Daniels	4 cl	€ 4,50

### Cognac & Brandy

Remy Martin VSOP	2 cl	€ 4,20
Osborne Veterano	2 cl	€ 3,50
Asbach Uralt	2 cl	€ 2,50

### Tequila

Jose Cuervo Classico White	2 cl	€ 2,50
Jose Cuervo Especial Gold	2 cl	€ 2,50

## -Spirits-

### Digestiv & Eau de vie

Averna	2 cl	€ 2,50
Ramazotti	2 cl	€ 2,50
Fernet Branca	2 cl	€ 2,50
Jägermeister	2 cl	€ 2,50
Mackenstedter Premium ( <i>wheat schnaps</i> )	2 cl	€ 2,50
Linie Aquavit ( <i>firewater from norway</i> )	2 cl	€ 2,70
Jubi Aquavit ( <i>firewater from sweden</i> )	2 cl	€ 2,70
Malteser Kreuz ( <i>firewater from denmark</i> )	2 cl	€ 2,70
Grappa di Prosecco Andrea da Ponte	2 cl	€ 3,40
Diehl Birnenbrand - <i>eau de vie, pear</i>	2 cl	€ 3,90
Diehl Obstbrand - <i>eau de vie, mixed fruits</i>	2 cl	€ 3,90
Diehl Kirschbrand - <i>eau de vie, cherry</i>	2 cl	€ 3,90
Diehl Mirabellenbrand - <i>eau de vie, mirabelle</i>	2 cl	€ 3,90

-Wine -

Whitewine

0,25 l

0,5 l

1,0 l

Silvaner QbA dry,  
 Fürst Löwenstein, Franconia, Germany  
*An authentic wine that goes great with asparagus.  
 Light, with fruity notes*

€ 6,90

€ 12,50

€ 19,00 (0,75 l)

Grauburgunder Gutswein dry,  
 Jülg, Palatinate, Germany  
*Nutty and fruity aroma. Flavour of peach,  
 mirabelle and orange zest.*

€ 5,80

€ 10,70

€ 19,90

Sauvignon Blanc QbA dry,  
 Pfannebecker, Rhinhessen, Germany  
*A wine with the freshness of lemon with a hint of  
 passionsfruit and tropical fruits. Elegant, fresh,  
 fruity and light-footed*

€ 7,20

€ 12,80

€ 19,30 (0,75 l)

Blanc de Noirs QbA dry,  
 Diehl, Palatinate, Germany  
*A whitewine made out of a redwine grape.  
 With the aroma of granny-smith-apples, white  
 currants, raspberries and springflowers.*

€ 7,20

€ 12,80

€ 19,30 (0,75 l)

-Wine -

Whitewine	0,25 l	0,5 l	1,0 l
<p>Riesling QbA dry, Bassermann-Jordan, Palatinate, Germany</p> <p><i>Minerally, spicy and fruity.</i></p>	€ 6,60	€ 11,70	€ 23,00
<p>Riesling QbA semidry, Bassermann-Jordan, Platinate, Germany</p> <p><i>Floral fragrances with the aroma of ripe apples. Minerally and elegant. Off dry, residual sweetness.</i></p>	€ 6,60	€ 11,70	€ 23,00
<p>Weißburgunder QbA dry, Pfannebecker, Rhinhessen, Germany</p> <p><i>Smells pleasantly harmonious. The wine smells like fresh grass, lemon and apples. Strong fruity aroma, vibrant, fresh and elegant.</i></p>	€ 6,90	€ 12,50	€ 19,00 (0,75 l)
<p>Chardonnay IGT Preludio dry Sachetto, Venetia, Italy</p> <p><i>Smooth and elegant lines with a pleasant freshness and smooth acidity.</i></p>	€ 5,80	€ 10,70	€ 15,50 (0,75 l)
<p>Bacchus QbA, sweet, Knöll, Palatinate, Germany</p> <p><i>Full bodied, aromitcal scent of fresh apples and pears. Elegant and vibrant. Off dry with an harmonious acidity.</i></p>	€ 5,50	€ 9,30	€ 17,90

-Wine -

Rosé wine

0,25 l

0,5 l

0,75 l

Prachtstück Rosé QbA dry  
Metzger, Palatinate, Germany  
*Intense notes of melons, sweet cherries and  
apple purée. Full bodied and vibrant.*

€ 7,20

€ 12,80

€ 19,30

Merlot Rosé semidry  
Diehl, Palatinate, Germany  
*Pleasant, with fruity characteristics,  
very little sourness, light.*

€ 6,70

€ 11,90

€ 18,00

-Wine -

Redwine

0,25 l      0,5 l      1,0 l

Primitivo IGP dry

Villa Albinoni, Apulien, Italy

*Fine spicy, fresh berry flavour, complex and lush on the palate, creamy tannins.*

€ 6,30      € 10,90      € 21,20

Prachtstück QbA dry

Metzger, Palatinate, Germany

*Smooth on the palate, fresh and charming in the nose. Very fruity with a hint of minerality.*

€ 7,20      € 13,10      € 19,90 (0,75 l)

Spätburgunder QbA semidry

Pfaffmann, Palatinate, Germany

*Red berries on the palate, fine fruitiness and velvety tannins.*

€ 6,50      € 11,40      € 17,50 (0,75 l)

Merlot Ragazzo Pur IGP dry

Castelnuovo, Venetia, Italy

*The most famous wine from Italy. Friendly tannins. Pleasant, with fruity characteristics*

€ 5,90      € 9,80      € 18,60

L'Appassione IGT dry

Sartori, Venetia, Italy

*Grape variety of Corvina, Cabernet Sauvignon and Merlot. Aroma of plums, figs, cherryjelly, smoke, cinnamon, pepper, thyme orange zest, roses and cloves, cocoa and violets.*

€ 7,40      € 13,50      € 20,50 (0,75 l)



-Wine -

Redwine

0,25 l      0,5 l      1,0 l

Tempranillo DO dry

Bodegas Renegado, Valencia, Spain

*harmonious bouquet with a rich scent of ripe fruits, and violets, fresh and fruity on the palate. An elegant, balanced wine with acidity and tannins.*

€ 6,20      € 10,50      € 19,90

Tempranillo Crianza Athus dry

Montabellon, Rioja, Spain

*Fruity flavours like black currant and raspberry, Fine nuances of oak barrel, dark chocolate and liquorice. Fresh and elegant on the palate with deep fruity flavours.*

€ 6,70      € 11,90      € 18,00 (0,75 l)

Dada No. 1 Redwinecuvée dry

Finca Las Moras, Mendoza, Argentina

*Wonderfully defined juicy flavour with toasted hints, vanilla and roasted almonds. Notes of milkchocolate and sweet cherries. Spicy and pleasantly enchanting.*

€ 7,20      € 13,10      € 19,90 (0,75 l)

Shiraz & Cabernet Sauvignon dry

Boschendal, Southafrica

*A wine with the colour of a deep ripe plum with pepper- and leathernotes. Smells like fresh vanilla, red fruits and spices. Balanced tannins and a long lasting finish.*

€ 7,20      € 13,10      € 19,90 (0,75 l)

## -Contact-

### **Opening hours**

Daily at 11 am

Sunday and public holidays at 10 am

### **emma** am see

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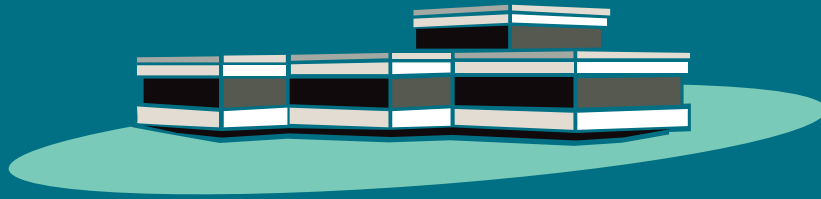


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- See you soon! -



**emma** am see