

emma am see

- English menu -

WELCOME to „emma am see“

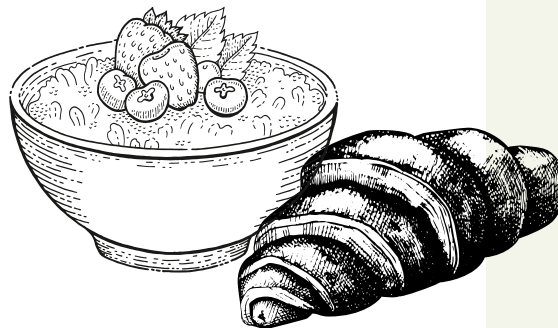
A cultural monument in Bremen.

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

- Morningsnacks -

from 11.00 a.m. - while stocks last

Oven-fresh buttercroissant with butter and homemade jam or hazelnut cream	€ 4.50
Oven-fresh cheese- and hamcroissant with butter	€ 4.50
Yoghurt bowl Fruit yoghurt with quark, fresh fruit and homemade granola	€ 7.50



- Salad -

Small side salad	€ 6,90
Grilled goats cheese wrapped in bacon on colourful leaf salads and fresh fruit.....	€ 18,50
Mixes salad plate with grilled thyme salmon fillet	€ 19,50

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


- Soups -

Tomato cream soup with mozzarella, croutons and basil pesto	€ 7,50
Courgette cream soup with smoked salmon strips and spring leeks	€ 7,50

- Tarte Flambee -

„CLASSIC“ with lean bacon and onions on sour cream	€ 13,50
+ additionally, with cheese	€ 14,50
„TUSCANY“ with goat's cheese, tomatoes, rosemary, rocket and honey on sour cream	€ 15,50
„EMMA“ with curry sausage and cheese on curry ketchup sour cream	€ 14,50

A kind of
"French pizza"
from Alsace made from
a very thin layer of pastry
topped with sour cream
and chopped
onions.

- Pasta & Vegetarian - 

Sweet potato gnocchi <i>with Mediterranean vegetables in sage butter</i>	€ 17,50
Tagliatelle <i>with diced salmon and spring leeks</i> <i>in cream sauce, with green pepper and Grana Padano</i>	€ 19,80
Sweet potato curry, vegan <i>with sweet potatoes and vegetables in a light curry sauce,</i> <i>basmati rice rimbal and roasted cashew nuts</i>	€ 17,50
Homemade courgette and carrot fritters <i>with herb sour cream an a side salad</i>	€ 16,50
Falafel <i>with ratatouille vegetables and wild herb salad</i>	€ 14,50

- Fish -

Grilled cod <i>with sage wrapped in serrano,</i> <i>kohlrabi and carrot cream vegetables and lemon puree</i>	€ 23,50
Grilled salmon fillet <i>with colourful grilled vegetables,</i> <i>thyme potatoes and herb butter</i>	€ 21,50
Whole fried plaice <i>with bacon and onions, green beans and boiled potatoes</i>	€ 28,50

-Meat-

„Currywurst“ -sausage, seasoned with currypowder- with fries and curry-tomatosauce	€ 10,90
Homemade „Knipp“ -fried oat groans, onions, lard and spices- with fried potatoes und homemade apple compote	€ 17,80
Thinly sliced roastbeef, served cold, with colourful salad garnish, fried potatoes and remoulade sauce	€ 18,90
„Roulade“ beef rolls with red cabbage, flavoured with apple, potatoes with parsley	€ 22,50
Original „Wiener Schnitzel“ -thin, breaded and pan-fried piece of veal- served with fried potatoes and a cucumber salat	€ 29,00
Rumpsteak with mushrooms and onions, small roast potatoes and herb butter	€ 29,80
Grilled chicken breast with sesame crust, colourful grilled vegetables and thyme potatoes	€ 21,50
Saddle of lamb, with jus, green beans wrapped in bacon and thyme potatoes	€ 29,50

-For the little guests-

Penne rigate <i>with tomato sauce</i>	€ 5,50
3 Hashbrowns <i>with homemade apple compote</i>	€ 5,50
5 Chickennuggets <i>with steakhouse fries</i>	€ 7,50

-Dessert-

Warm homemade chocolate cake <i>with homemade vanilla ice cream an whipped cream</i>	€ 9,00
Warm homemade apple strudel <i>with homemade vanilla ice cream, vanilla sauce and whipped cream</i>	€ 9,00
White chocolate mousse <i>with forest fruit sauce and fruit garnish</i>	€ 9,00



-“Kaffeisieren”-

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



.....
We kindly ask you to make your selection
directly at the cake buffet
and then order it from the service.

Baked Cake / per piece.....	€ 4,50
Creamcake / per piece	€ 5,10
Fruitcake / per piece	€ 5,10

-Cake-

-Hot beverages -

Westhoff Coffee



Café Crème	€ 2,80
Coffee mug	€ 3,50
Coffee jug	€ 4,90
Espresso	€ 2,50
Double Espresso	€ 4,00
Espresso Macchiato	€ 2,70
Cappuccino	€ 3,60
Café au lait	€ 4,20
Latte Macchiato	€ 4,40

Coffee, Cappuccino, Café au lait and Latte Macchiato are also available decaffeinated.

*All coffees (with caffeine) also available with oat milk + € 0,20
Pot of oat milk extra + € 0,30*

Hot chocolate	€ 3,90
Hot chocolate with cream	€ 4,30

Tea - in a big mug

€ 4,10

ALL HANDS ON BOARD / Assam - black tea
 POINT FIVE AT THE HARBOR / First Flush Darjeeling - black tea
 ANCHOR LIFT / Green tea
 „WATT“ GO HERE / Earl Grey - flavored black tea
 STIMULATING CLIMATE / Flavoured herbal tea - with seasalt
 SMOOTH WAVES / Flavoured green tea with mango
 TAILWIND / Flavoured fruit tea - with berries
 LAND IN SIGHT / Flavoured herbal tea - with sea buckthorn, orange and vanilla
 FRESH FRIESE / Herbal tea - peppermint

-Non alcoholic beverages-

Juices from „Granini“

	0,2 l	0,4 l
Apple juice clear or unfiltered Orange Cherry Banana Cranberry Cherry-Banana Passionfruit Rhubarb Grape >> We offer all juices as spritzer as well <<	€ 2,90	€ 5,10
Tomato juice (bottled)	€ 2,90	

Bottled soft drinks

Coca Cola light Zero ^{1 2 4 6} Fanta Sprite Mezzo Mix ^{2 3 6}	 ORIGINAL TASTE Coca-Cola®	0,33 l	€ 3,90
Schweppes Bitter Lemon ⁵ Ginger Ale Tonic Water ⁵		0,2 l	€ 2,90
Red Bull ^{1 2 4 6 7}		0,25 l	€ 4,20
VILSA Gourmet Applespritzer		0,25 l	€ 3,10

Water (bottled)

		0,25 l	0,75 l
Vilsa Gourmet Medium Naturell	€ 2,90	€ 6,90	

-Draft beer -

	0,3 l	0,5 l
Beck's Pils – Ale	€ 3,60	€ 5,60
Beck's Unfiltered	€ 3,60	€ 5,60
Alster – Beer with lemonade	€ 3,60	€ 5,60
Kräusen Pils – Cloudy beer	€ 3,60	€ 5,60
Franziskaner Hefeweizen – Wheatbeer	€ 3,70	€ 5,70
Franziskaner Hefeweizen – Wheatbeer non alcoholic	€ 3,70	€ 5,70
Bananenweizen – Wheatbeer with banana juice	€ 3,70	€ 5,70

-Bottled beer -

	0,33 l
Beck's Pils – Ale	€ 3,60
Beck's Gold – Ale, milder, less bitter	€ 3,60
Beck's Green Lemon – Lemon flavoured beer	€ 3,60

- Non alcoholic -

Beck's Blue – Non alcoholic ale	€ 3,60
Vitamalz ² – Maltbeer	€ 3,20

-Sparkly -

Più fizz Frizzante, white		glas 0,1 l	€ 4,50
Terra Serena - Venice, Italy	btl.	0,75 l	€ 28,50
Sparkling wine „Lorenz & Dahlberg“	glas	0,1 l	€ 4,90
Schlosskellerei Affaltrech, Germany	btl.	0,75 l	€ 32,50

As a welcome drink we recommend...

Aperol Sprizz	}	0,2 l	€ 7,50
<i>Più fizz weiß und ein Schuss Aperol!</i>			
Lillet Berry			
<i>Lillet with „Schweppes Wild Berries“, and fresh fruits</i>			

Aperitifs

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

-Drinks-

-Spirits-

Gin	Bombay Sapphire Dry Gin	4 cl	€ 6,50
	42 Below	4 cl	€ 6,50
Vodka	Bacardi Carta Blanca	4 cl	€ 6,50
	Havana Club Anejo 3 Años	4 cl	€ 7,00
Rum	Sambuca Molinari	2 cl	€ 2,50
	Bailey's Irish Creme Liqueur	4 cl	€ 4,50
Liqueur	Amaretto di Saronno	2 cl	€ 2,50
	Ouzo 12	2 cl	€ 2,50
	Frangelico	4 cl	€ 4,50
	Berliner Luft Minz Liqueur	2 cl	€ 2,50
	Jim Beam	4 cl	€ 6,50
	Jack Daniels	4 cl	€ 6,50
	Remy Martin VSOP	2 cl	€ 4,20
Cognac	Osborne Veterano	2 cl	€ 3,50
	Asbach Uralt	2 cl	€ 2,50
Brandy	Jose Cuervo <i>Classico White / Especial Gold</i>	2 cl	€ 2,50
Weinbrand			
Tequila			

All spirits are also available as **Longdrinks**

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

Digestiv & Eau de vie

Averna	2 cl	€ 2,90
Ramazotti	2 cl	€ 2,90
Fernet Branca	2 cl	€ 2,90
Jägermeister	2 cl	€ 2,90
Mackenstedter Premium (<i>wheat schnaps</i>)	2 cl	€ 2,70
Linie Aquavit (<i>firewater from norway</i>)	2 cl	€ 3,00
Jubi Aquavit (<i>firewater from sweden</i>)	2 cl	€ 3,00
Malteser Kreuz (<i>firewater from denmark</i>)	2 cl	€ 3,00
Grappa di Prosecco Andrea da Ponte	2 cl	€ 3,70
Diehl Birnenbrand - <i>eau de vie, pear</i>	2 cl	€ 4,30
Diehl Obstbrand - <i>eau de vie, mixed fruits</i>	2 cl	€ 4,30
Diehl Kirschbrand - <i>eau de vie, cherry</i>	2 cl	€ 4,30
Diehl Mirabellenbrand - <i>eau de vie, mirabelle</i>	2 cl	€ 4,30

-Wine-

Whitewine

0,25 l

0,5 l

0,75 l

Grauburgunder Gutswein dry,

Jülg, Palatinate, Germany

Nutty and fruity aroma. Flavour of peach, mirabelle and orange zest.

€ 6,50

€ 11,20

€ 21,50 (1,0 l)

Sauvignon Blanc QbA dry,

Pfannebecker, Rhinessen, Germany

A wine with the freshness of lemon with a hint of passionsfruit and tropical fruits. Elegant, fresh, fruity and light-footed

€ 7,50

€ 13,10

€ 19,60

Weißburgunder QbA dry,

Pfannebecker, Rhinessen, Germany

Smells pleasantly harmonious. The wine smells like fresh grass, lemon and apples. Strong fruity aroma, vibrant, fresh and elegant.

€ 7,20

€ 12,80

€ 19,30

Chardonnay IGT Preludio dry

Sachetto, Venetia, Italy

Smooth and elegant lines with a pleasant freshness and smooth acidity.

€ 6,50

€ 11,20

€ 17,10

-Wine -

Whitewine

Riesling QbA dry,
Bassermann-Jordan, Palatinate, Germany
Minerally, spicy and fruity.

0,25 l

0,5 l

0,75 l

€ 6,90

€ 12,00

€ 23,30 (1,0 l)

Riesling QbA semidry,
Bassermann-Jordan, Palatinate, Germany
*Floral fragrances with the aroma of ripe apples.
 Minerally and elegant. Off dry, residual sweetness.*

€ 6,90

€ 12,00

€ 23,30 (1,0 l)

Bacchus QbA, sweet,
Knöll, Palatinate, Germany
*Full bodied, aromatical scent of fresh apples and pears.
 Elegant and vibrant. Off dry with an harmonious acidity.*

€ 5,80

€ 9,60

€ 18,20 (1,0 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.*

€ 7,50

€ 13,10

€ 19,60

-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.*

€ 7,50

€ 13,10

€ 19,60

Merlot Rosé semidry

Diehl, Palatinate, Germany

*Pleasant, with fruity characteristics,
very little sourness, light.*

€ 7,00

€ 12,20

€ 18,30

-Wine -

Redwine

0,25 l	0,5 l	0,75 l
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Primitivo IGP dry
 Villa Albinoni, Apulien, Italy
Fine spicy, fresh berry flavour, complex and lush on the palate, creamy tannins.

€ 6,50	€ 11,20	€ 21,50 (1,0 l)
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Merlot Ragazzo Pur IGP dry
 Castelnuovo, Venetia, Italy
The most famous wine from Italy. Friendly tannins. Pleasant, with fruity characteristics

€ 6,50	€ 11,20	€ 21,50 (1,0 l)
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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.

€ 7,70	€ 13,80	€ 20,80
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-Wine -

Redwine

0,25 l 0,5 l 0,75 l

Prachtstück QbA dry

Metzger, Palatinate, Germany

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

€ 7,50 € 13,40 € 20,20

Spätburgunder QbA semidry

Pfaffmann, Palatinate, Germany

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

€ 6,80 € 11,70 € 17,80

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 cheeries. Spicy and pleasantly enchanting.

€ 7,50 € 13,40 € 20,20

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.

€ 7,50 € 13,40 € 20,20

-Contact-

Opening hours

Daily at 11 am

Sunday and monday 11 am - 6 pm

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Owner: Matthias Cordes

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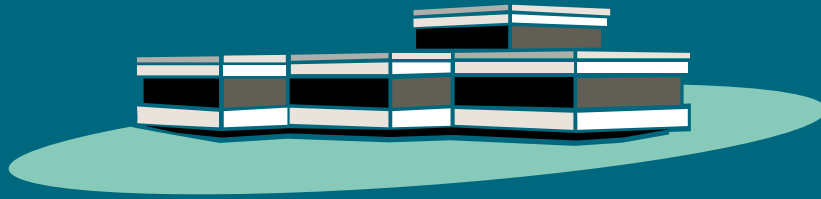
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- Bis bald! -
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