

HOT

Cup of coffee **3,00**
 Cup of coffee decaffeinated **3,00**

Mug of coffee **3,60**

*From our barista coffee maker
 with *organic milk or oat milk:*

Espresso **3,10**
 Double espresso **4,00**

Cappuccino **4,00**
 Flat White **4,20**
 Latte Macchiato **4,50**
 Latte **4,50**

Hot chocolate **4,50**
 with whipped cream **5,00**

Hot mint tea **6,00**
*Homemade with lemon,
 ginger & honey*

ORGANIC TEA

African Earl Grey
 Black Darjeeling
 Ceylon Breakfast
 Chamomile
 Green Himalaya
 Wild fruit

A small pot of tea **6,50**

0,40 l
 Homemade iced tea
 **5,50**

COLD

Selters mineral water
 fine-sparkling or still
 0,25 l **3,00**
 0,75 l **7,00**

0,30 l
 Table water **3,00**

0,33 l 🍷
 Coca Cola ^{1,10} **4,00**
 Coca Cola Zero ^{1,10,12} **4,00**
 Fanta ^{1,13} **4,00**
 Sprite **4,00**
 Mezzo Mix **4,00**

0,30 l
 Fruit juice/Spritzers **4,50**

0,33 l
 Rhubarb juice Spritzer **4,50**

BEER

Jever Pils
 Radeberger Pils
 Alsterwasser
 0,30 l **3,50**
 0,50 l **6,00**

0,33 l 🍷
 Jever Fun non-alcoholic **3,50**
 Jever Fun Lemon non-alcoholic **4,00**

0,50 l
 Schöfferhofer Weizen **6,50**
 light or non-alcoholic

0,50 l
 Hövels Original **6,50**
 "Red-golden beer specialty"

*For digestifs, please ask our
 service team.*

WINE

WHITE WINE by the glass

0,20 l
Tesch Riesling Winery
 QbA dry, Germany – Nahe
 River region
 **6,50**

0,20 l
Diehl Pinot Gris dry,
 Germany – Palatinate
 **6,80**

RED WINE by the glass

0,20 l
Nero d'Avola Sicilia
 IGT dry, Italy – Sicily,
 Marchese della Torre
 **6,50**

WHITE WINE bottle

0,75 l
Diehl Pinot Gris dry,
 Germany – Palatinate
 **25,50**

RED WINE bottle

0,75 l
Nero d'Avola Sicilia
 IGT dry, Italy – Sicily,
 Marchese della Torre
 **25,50**

SPRITZER

0,20 l
 Apérol Spritzer **7,00**
 Lillet Wild Berry **7,00**
 Elderberry Spritzer **7,00**

SPEISESAAL

GERMAN EMIGRATION CENTER

Always more ORGANIC *

Thorsten, our Executive Chef, has been exploring the area between the Weser and Elbe Rivers, visiting numerous organic farms and suppliers to find new and diverse products to use in our organic dishes. The results are healthy and tasty. Animal welfare is ensured, and the environment is protected. On 09.02.2022, we were awarded the DE-ÖKO-006 Organic Certificate for our new organic dishes, and since then, are regularly inspected.

If you have any questions, please feel free to contact us.
 Enjoy your meal!

Your "Speisesaal"-Team

* Certified under DE-ÖKO-006



If you have questions concerning events, please feel free to contact us.
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BIO



ORGANIC CARROT APPLE SOUP *vegan*

A creamy soup made from juicy carrots, onions, and spices, refined with almond milk and served with seeds and bits of apple.

M, I, E **11,00**

ORGANIC POTATO SOUP

A creamy potato soup – from *Grandma Hanni's recipe* – with lovingly cut vegetables, bacon, and marjoram.

M (in bread), I **10,80**

ORGANIC ELDERBERRY COLD SWEET SOUP

Fruity Harmony made from sunripened elderberries, chopped apples, and semolina dumplings.

M **12,50**

ORGANIC SHEEP'S CHEESE IN A SMALL PAN

In spicy homemade tomato sauce infused with the aroma of fresh basil, served with roasted seeds and green herbs.

M (im Brot), I, G, J, K **18,40**

ORGANIC CURRY GINGER CHICKEN

Our chicken curry is gently prepared in a wok. Tender chicken from organic butcher Cuxland-Pur is served with fresh vegetables in an aromatic curry-coconut sauce, with mango and basmati rice.

I, H, F **22,80**
..... as *vegan* Curry vegetable dish **16,60**

ORGANIC LENTIL STEW *vegan*

Our red lentil stew is a *vegan* dish made from red lentils, carrots, celery, onions, and spices. It is refined with coconut milk and served with fresh young spinach. A healthy and tasty dish for all lovers of *vegan* cuisine.

I, N **17,80**

ORGANIC VEGETABLE QUICHE

A homemade quiche is prepared with seasonal vegetables and a tender crust and served with an herb dip, seeds, and cress.

A, D, I, M **17,80**

ORGANIC CHICORY CASSEROLE

Tender chicory and potatoes in a creamy sauce. Scalloped, topped with herbs, and served in a small pan.

E, G, I **16,50**

ORGANIC LEBERKÄSE

Home-baked using the best pork, finely seasoned and prepared in keeping with tradition, served with a fried egg, German Fried Potatoes, and mustard dip.

D, I, A, J **19,50**

ORGANIC WILD GARLIC SAUSAGE

Savory sausage, produced by the organic butcher Cuxland-Pur, is seasoned with fresh wild garlic and aromatic herbs and served with German Fried Potatoes, smoked bacon, and grainy and sweet mustard.

I, A, J **16,50**

ORGANIC KNIPP

Groats sausage is a hearty North German specialty made of finely minced pork from the organic butcher Cuxland-Pur and oat groats, seasoned to taste, served with German Fried Potatoes, fried egg, and apple compote.

D, I, A, J **19,50**

FOR LITTLE EMIGRANTS

ORGANIC FRIED SAUSAGE

with mashed potatoes, tender peas, and carrots.

A, G, I, J **11,70**

ORGANIC NOODLES

served with homemade tomato sauce.

A, I **9,00**

CLASSICS

UNPEELED POTATOES

with homemade herb curd and fresh salad.

G/2, 3 **12,80**
..... with smoked salmon **15,80**

BREMERHAVEN FISH SOUP

pieces of premium fish, clam meat, strips of vegetables, tomato concassée.

B, C, I/2, 8 **16,80**

GIANT CURRY SAUSAGE (180g*)

produced exclusively for us by the Mühlenbeck Manufaktur from Cuxland, served with herbs, homemade curry tomato sauce, hot chili, and French fries.

A, G/3, 5, 8, 9 * raw weight **14,80**

FISH & CHIPS

baked filet of pollock, French fries, and homemade tartar sauce.

A, C, D/2, 8 **18,50**

BEEF-BURGER SERVED WITH FRENCH FRIES

Only the best, certified Angus beef (100%, 180g) goes into our burger. It is served on a brioche bun with two types of cheese, crisp lettuce, vine tomatoes, and sauce.

A, G, J/8 **19,80**
..... Ketchup or mayonnaise **0,60**

SMOKED EEL MATJES

Served with apple yogurt sauce and German Fried Potatoes. Matjes is a smoked fish, which gives it a unique, smoky, and spicy flavor, in addition to its mild taste and hints of laurel.

B, C, G, J/2, 3, 5, 8, 9 **18,50**

SALAD

SUMMER SALAD

Crispy wild herb salad, arugula, apple, and glazed seeds in a yoghurt-honey-balsamic dressing.

E, G, H, J **15,80**
..... with grilled *ORGANIC chicken breast* **19,50**

BREAKFAST

BREAKFAST FUN FOR TWO

A rich selection of cold meats, cheese, smoked salmon, fruits, raw vegetables, natural yogurt with homemade muesli, *ORGANIC strawberry jam*, and *ORGANIC egg dishes* are served in an étagère. Bread, rolls, croissants, *ORGANIC rye bread*, served with a glass of orange juice and Prosecco.

A, (E), G, M/3, 5, 8, 9 **38,50**

EGGS PLENTY

Baguette or toast, butter, *ORGANIC scrambled eggs* with spring onions or three *ORGANIC fried eggs* with fried bacon

A, (E), G, M/3, 5, 8, (9) **11,00**

DESSERTS

NEW YORK CHEESECAKE TOPPED WITH BERRIES

Cheesecake made from cream cheese and whipped cream on a delicate graham cracker crust with the finest cinnamon and butter.

D, E, A, G **7,50**

CUP DENMARK

Three vanilla and chocolate ice cream scoops, topped with Callebaut chocolate sauce and whipped cream.

E, G/1, 3 **9,00**

CUP AMERICAN

Vanilla ice cream topped with fresh fruit, whipped cream, honey sauce, and crunchy brittle.

E, G/1, 3 **11,00**

BELGIAN WAFFLE

A, G, D/2 with whipped cream **8,00**
..... with hot cherries, whipped cream **10,00**
..... with hot cherries, vanilla ice cream, and whipped cream **12,00**

CAKES

Homemade cake specialties start at **3,80**

Allergens: A Gluten | B Seafood | C Fish | D Eggs | E Seeds | F Soy | G Lactose | H Sesame | I Celery | J Mustard | K Garlic | L Lupins | M Wheat | N Legumes
Additives: 1 with artificial color | 2 with preservatives | 3 with antioxidants | 4 with flavor enhancer | 5 sulfurized | 8 with sweeteners | 9 with phosphate | 10 contains caffeine | 11 contains quinoline | 12 contains a source of phenylalanine