

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!*

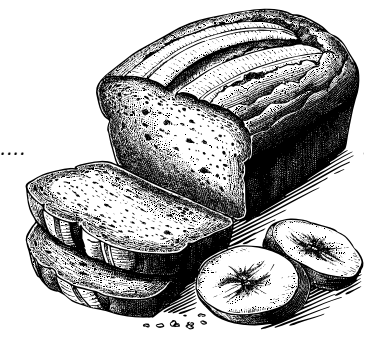
- Morningsnacks -

from 11.00 a.m. to 01.00 p.m.

Fresh ciabatta bread
 (4 slices) with two kinds of homemade cream cheese dip ^{alju}€ 4,50

Warm homemade banana bread
 (2 slices) with butter and hazelnut cream ^{am!}€ 5.50

Winter bowl
 with vanilla yoghurt, quark, winter fruits,
 apple compote and gingerbread granola ^{jd hklmno pqr}€ 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 raspberrydressing.

- Soups -

Tomato cream soup with mozzarella, croutons and basil pesto ^{ajk}	€ 7,50
Chestnut cream soup with chestnut crisp ^{is}	€ 7,90
Cream of pumpkin soup with a hint of lemongrass, seeds and oil.....	€ 7,90

- Tarte Flambee -

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

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

- Vegan & Vegetarian -



Sweet potato gnocchi with Mediterranean vegetables in sage butter (vegetarian) ^a	€ 17,50
Chickpea curry with vegetables in a light curry sauce, basmati rice and cashew nuts (vegan) ⁿ	€ 17,50
Cheese spaetzle with braised onions and a side salad (vegetarian) ^{aj}	€ 18,50
Chestnut fritters with wintery tomato ragout and a side salad (vegetarian) ^a	€ 18,50

- Fish -

Grilled salmon fillet with colourful grilled vegetables, thyme potatoes and herb butter ^{agj}	€ 23,00
Grilled cod with sage wrapped in serrano, kohlrabi and carrot cream vegetables and lemon puree ^{igt}	€ 24,50
Fried sea bass with lemon hollandaise, brasserie vegetables and boiled potatoes ^{agj}	€ 28,50

- Meat -

„Currywurst“ -sausage, currypowder, fries and curry-tomatosauce	€ 10,90
Homemade „Knipp“ -fried oat groans, onions, lard and spices- with fried potatoes und homemade apple compote ^{ast}	€ 17,80
Thinly sliced roastbeef, served cold, with colourful salad garnish, fried potatoes and remoulade sauce.....	€ 18,90
Original „Wiener Schnitzel“ -thin, breaded and pan-fried piece of veal- served with fried potatoes and a cucumber salat ^{af}	€ 29,00
„Roulade“ beef rolls with red cabbage, flavoured with apple, potatoes with parsley st	€ 24,50
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 ^{au}	€ 23,00
Game ragout with mushrooms, cranberry pears, spaetzle and a side salad ^{af}	€ 25,50

- For the little guests -

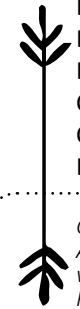
Penne rigate with tomato sauce ^{af}	€ 5,50
3 Hashbrowns with homemade apple compote ^a	€ 5,50
5 Chickennuggets with steakhouse fries ^a	€ 7,50

- Dessert -

Baked apple mousse in a glass, with forest fruit topping ^{ajk}	€ 6,50
Warm homemade chocolate cake with homemade vanilla ice cream an whipped cream ^{aj}	€ 9,00
Warm homemade apple strudel with homemade vanilla ice cream, vanilla sauce and whipped cream ^{ajk}	€ 9,00
Speculoos parfait with warm raspberries and winter caramel ^{ajk}	€ 9,00

- Hot beverages -

Café Crème	€ 2,90
Coffee mug	€ 3,70
Coffee jug	€ 4,90
Espresso	€ 2,60
Double Espresso	€ 4,20
Espresso Macchiato	€ 2,80
Cappuccino	€ 3,70
Café au lait	€ 4,30
Latte Macchiato	€ 4,50



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

- 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

€ 4,10



- "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

- Non alcoholic beverages -

Juices from „Granini“

Apple juice | clear or unfiltered | Orange
Cherry | Banana | Cranberry | Cherry-Banana
Passionfruit | Rhubarb | Grape
>> We offer all juices as spritzer as well <<

0,2 l

€ 2,90

0,4 l

€ 5,10

Tomato juice

(bottled)

€ 2,90

Bottled softdrinks

Coca Cola | light | Zero ¹²⁴⁶

Fanta | Sprite | Mezzo Mix ²³⁶

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 ¹²⁴⁶⁷ Can

0,25 l

€ 4,20

VILSA Gourmet Apfelschorle

0,25 l

€ 3,10

Water (bottled)

VILSA Gourmet Medium | Naturell

0,25 l

€ 2,90

0,75 l

€ 6,90

- Draft beer -

Beck's Pils – Ale

0,3 l

€ 3,60

0,5 l

€ 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 -

Beck's Pils – Ale

0,33 l

€ 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

Vitamalz² – 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

Più fizz weiß und ein Schuss Aperol!

Lillet Berry

Lillet with „Schweppes Wild Berries“, and fresh fruits

} 0,2 l € 7,50

- 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

- Spirits -

Gin Vodka Rum	Bombay Sapphire Dry Gin	4 cl	€ 6,50
	42 Below	4 cl	€ 6,50
	Bacardi Carta Blanca	4 cl	€ 6,50
Liqueur	Havana Club Anejo 3 Años	4 cl	€ 7,00
	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
Whisk(e)y	Berliner Luft Minz Liqueur	2 cl	€ 2,50
	Jim Beam	4 cl	€ 6,50
	Jack Daniels	4 cl	€ 6,50
Cognac Brandy	Remy Martin VSOP	2 cl	€ 4,20
	Osborne Veterano	2 cl	€ 3,50
Tequila	Asbach Uralt	2 cl	€ 2,50
	Jose Cuervo <i>Classico White / Especial Gold</i>	2 cl	€ 2,50

All spirits are also available as **Longdrinks**

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

- Wine -

Whitewine

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

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

€ 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, aromatic 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 -

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, Rhinhesen, 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, Rhinhesen, 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 -

Roséwine

Prachtstück Rosé QbA, dry Metzger, Palatinate, Germany <i>Intense notes of melons, sweet cherries and apple purée. Full bodied and vibrant.</i>	€ 7,50	€ 13,10	€ 19,60
Merlot Rosé, semidry Diehl, Palatinate, Germany <i>Pleasant, with fruity characteristics, very little sourness, light.</i>	€ 7,00	€ 12,20	€ 18,30

Rotwein

Prachtstück QbA, dry Metzger, Palatinate, Germany <i>Smooth on the palate, fresh and charming in the nose. Very fruity with a hint of minerality.</i>	€ 7,50	€ 13,40	€ 20,20
Spätburgunder QbA, semidry Pfaffmann, Palatinate, Germany <i>Red berries on the palate, fine fruitiness and velvety tannins.</i>	€ 6,80	€ 11,70	€ 17,80

- Weine -

Rotwein

	0,25 l	0,5 l	0,75 l
Primitivo IGP, dry Villa Albinoni, Apulien, Italy <i>Fine spicy, fresh berry flavour, complex and lush on the palate, creamy tannins.</i>	€ 6,50	€ 11,20	€ 21,50 (1,0 l)
Merlot L'UNO, dry Castelnuovo, Venetien, Italy <i>Merlot, the gentle perennial favorite from Italy. Dry, pleasantly dark fruity and slightly herbal and spicy. Gentle tannins ensure a juicy mouthfeel.</i>	€ 6,50	€ 11,20	€ 21,50 (1,0 l)
Dada No. 1 Redwinecuvée, dry Finca Las Moras, Mendoza, Argentina <i>Wonderfully defined juicy flavour with toasted hints, vanilla and roasted almonds. Notes of milkchocolate and sweet cherries. Spicy and pleasantly enchanting.</i>	€ 7,50	€ 13,40	€ 20,20
Shiraz & Cabernet Sauvignon, dry Boschendal, Southafrica <i>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.</i>	€ 7,50	€ 13,40	€ 20,20

- 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



Opening hours

Daily at 11 am

Sunday and monday 11 am - 6 pm

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Owner: Matthias Cordes

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www.emma-am-see.de

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-Ingredients-

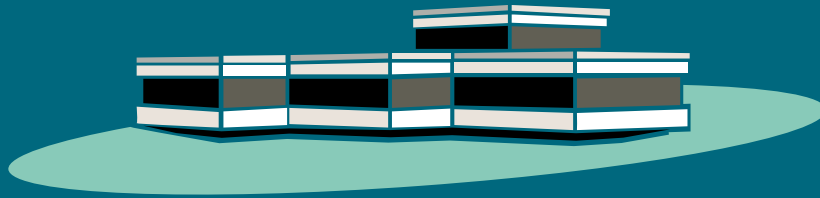
Ingredients Drinks:

- 1) Contains caffeine*
- 2) Contains quinine*
- 3) with colorant*
- 4) with taurine*
- 5) with preservative*
- 6) with sweetener*

Ingredients Foods and products made or obtained from them:

- a) Wheat (spelt and khorasan wheat)*
- b) rye*
- c) Barley*
- d) Oats*
- e) Crustaceans*
- f) eggs*
- g) fish*
- h) peanuts*
- i) soybeans*
- j) milk*
- k) Almonds (Amygdalus communis L.)*
- l) Hazelnuts (Corylus avellana)*
- m) Walnuts (Juglans regia)*
- n) Cashew nuts (Anacardium occidentale)*
- o) Pecan nuts (Carya illinoensis [Wangenh.] K.Koch)*
- p) Brazil nuts (Bertholletia excelsa)*
- q) Pistachios (Pistacia vera)*
- r) Macadamia or Queensland nuts (Macadamia ternifolia)*
- s) Celery*
- t) Mustard*
- u) sesame seeds*
- v) Sulphur dioxide and sulphites*
- w) Lupins*
- x) Molluscs*

See you soon at...



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