

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!*

=vegan =vegetarian

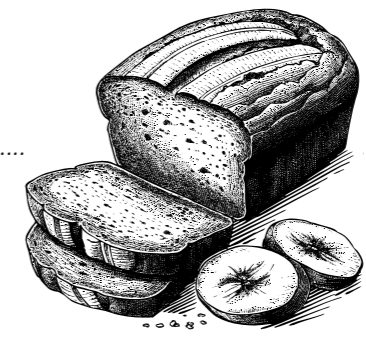
- Morningsnacks -

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


Ciabatta bread
 (4 slices) with two kinds of homemade cream cheese dip^{a, i, l, u} € 4,50

Warm homemade banana bread
 (2 slices) with butter and hazelnut cream^{a, l, m} € 5.50


Yoghurt bowl
 with fruit yoghurt, quark, fresh fruits,
 and homemade granola^{d, h, i, k, l, m, n, o, p, q, r} € 7.50





- *Salad* - *Each salad is served with bread and a dressing of your choice.*

-  Small side salad ^{t, v} € 6,90
- Grilled goats cheese wrapped in bacon on leaf salads and fresh fruit ^{i, t, v} € 18,50
- Mixes salad plate with grilled thyme salmon fillet ^{a, g, t, v} € 19,50
- Romaine lettuce with cherry tomatoes, Grana Padano, crispy bacon and croutons, served with French dressing ^{i, a, f, t, v} € 18,50

- *Soups* -

- Tomato cream soup with mozzarella, croutons and basil pesto ^{a, i, n} € 7,50
-  Carrot and orange cream soup with a hint of chilli ⁱ € 7,00





- *Tarte Flambee* -

- „CLASSIC“ with lean bacon and onions on sour cream ^{a, j} € 13,50
- + additionally, with cheese ^j € 14,50
-  „TUSCANY“ with goat's cheese, tomatoes, rosemary, rocket and honey on sour cream ^{a, j} € 15,50
- „SALMON“ with dill sour cream, smoked salmon and fresh spinach leaves ^{a, i, g} € 15,50
-  „VEGAN“ with smoked tofu, cherry tomatoes and spring onions ^{a, i, k, s, u} € 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 ^{a, b, c, d, j} € 17,50
-  Chickpea curry with vegetables in a light curry sauce, basmati rice and cashew nuts ^u € 17,50
- Tagliatelle with salmon and spring leeks in a cream sauce, with green pepper and Grana Padano ^{a, g, j} ... € 20,80
-  Saffron risotto with oyster mushrooms, cherry tomatoes, rocket and a small salad ^{i, t, v} € 23,80
-  Polenta patties with red lentils, basil dip and a small salad ^{i, t, v} € 19,50

- *Fish* -

- Grilled salmon fillet with colourful grilled vegetables, thyme potatoes and herb butter ^{a, g, j} € 24,50
- Grilled cod wrapped in bacon with creamed pointed cabbage and lemon puree ^{i, g} € 24,80
- Roasted fillet of sea bream royal with colorful zucchini vegetables, roasted potatoes and herb butter ^{a, j, g} € 29,50

- Meat -

„Currywurst“ -sausage, currypowder, fries and curry-tomatosauce ^{a, v}	€ 10,90
Homemade „Knipp“ -fried oat groans, onions, lard and spices- with fried potatoes und homemade apple compote ^{d, t, v}	€ 17,80
Thinly sliced roastbeef, served cold, with colourful salad garnish, fried potatoes and remoulade sauce ^{f, t, v}	€ 19,90
„Roulade“ beef rolls with red cabbage, flavoured with apple, potatoes with parsley ^{s, t, v}	€ 26,50
Original „Wiener Schnitzel“ -thin, breaded and pan-fried piece of veal- served with fried potatoes and a cucumber salat ^{a, t, v}	€ 29,50
Rumpsteak with mushrooms and onions, small roast potatoes and herb butter ^j	€ 29,80
Grilled chicken breast with sesame crust, colourful grilled vegetables and thyme potatoes ^{a, j, t, u}	€ 24,00
„Berlin-style“ veal liver with jus, apple and onion vegetables, mashed potatoes and fried onions ^{a, j, s}	€ 25,80

- For the little guests -

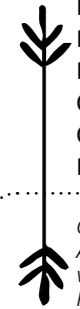
Penne rigate with tomato sauce ^{a, f}	€ 6,50
3 Hashbrowns with homemade apple compote ^a	€ 6,90
5 Chickennuggets with steakhouse fries ^a	€ 8,50

- Dessert -

White nougat ice cream with strawberry sauce, fruit garnish and whipped cream ^{f, j, k, l}	€ 8,00
Warm homemade chocolate cake with homemade vanilla ice cream an whipped cream ^{a, j}	€ 9,00
Warm homemade apple strudel with homemade vanilla ice cream, vanilla sauce and whipped cream ^{a, j, k}	€ 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



- "Kaffeestieren" -

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

Bottle 0,2l € 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

VILSA Gourmet Apfelschorle

0,25 l

€ 3,10

Water

VILSA Gourmet Medium | Naturell

Bottle 0,25l € 2,90

Bottle 0,75l € 6,90

emmas table water sparkling | still

Bottle 0,7l € 4,50

- Draft beer -

Beck's Pils – Ale

0,3 l

€ 3,60

Beck's Unfiltered

€ 3,60

Alster – Beer with lemonade

€ 3,60

Kräusen Pils – Cloudy beer

€ 3,60

Franziskaner Hefeweizen – Wheatbeer

€ 3,70

Franziskaner Hefeweizen – Wheatbeer non alcoholic

€ 3,70

Bananenweizen – Wheatbeer with banana juice

€ 3,70

0,5 l

€ 5,60

€ 5,60

€ 5,60

€ 5,60

€ 5,70

€ 5,70

€ 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
Whisk(e)y	Frangelico	4 cl	€ 4,50
	Berliner Luft Minz Liqueur	2 cl	€ 2,50
	Jim Beam	4 cl	€ 6,50
Cognac Brandy	Jack Daniels	4 cl	€ 6,50
	Remy Martin VSOP	2 cl	€ 4,20
Tequila	Osborne Veterano	2 cl	€ 3,50
	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

- 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 € 7,50 € 13,10 € 19,60
Intense notes of melons, sweet cherries and apple purée. Full bodied and vibrant.

Merlot Rosé, semidry
Diehl, Palatinate, Germany € 7,00 € 12,20 € 18,30
Pleasant, with fruity characteristics, very little sourness, light.

Redwine 0,25 l | 0,5 l | 0,75 l

Prachtstück QbA, dry
Metzger, Palatinate, Germany € 7,50 € 13,40 € 20,20
Smooth on the palate, fresh and charming in the nose. Very fruity with a hint of minerality.

Spätburgunder QbA, semidry
Pfaffmann, Palatinate, Germany € 6,80 € 11,70 € 17,80
Red berries on the palate, fine fruitiness and velvety tannins.

- Wine -

Redwine 0,25 l | 0,5 l | 0,75 l

Primitivo IGP, dry
Fantini, Apulien, Italy € 6,50 € 11,20 € 19,50
Deep red color and an intense aroma of ripe red fruit. Full-bodied and harmonious, with well-integrated tannins that provide structure without being heavy.

Merlot L'UNO, dry
Castelnuovo, Venetien, Italy € 6,50 € 11,20 € 21,50 (1,0 l)
Merlot, the gentle perennial favorite from Italy. Dry, pleasantly dark fruity and slightly herbal and spicy. Gentle tannins ensure a juicy mouthfeel.

Dada No. 1 Redwinecuvée, dry
Finca Las Moras, Mendoza, Argentina € 7,50 € 13,40 € 20,20
Wonderfully defined juicy flavour with toasted hints, vanilla and roasted almonds. Notes of milkchocolate and sweet cherries. Spicy and pleasantly enchanting.

MAN Syrah, dry
Family Wines Scaapveld, Cape Coast, South Africa € 7.50 € 13.40 € 20.20
The Skaapveld Syrah from MAN was matured in used barriques. It has a beautiful nose with aromas of blackberries, cherries, smoked meat, cocoa, eucalyptus, pepper, liquorice, vanilla and violets. Fleshy, juicy, very velvety, spicy, beautiful fruit, good depth, charming and long-lasting on the palate.

- 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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-Ingredients-

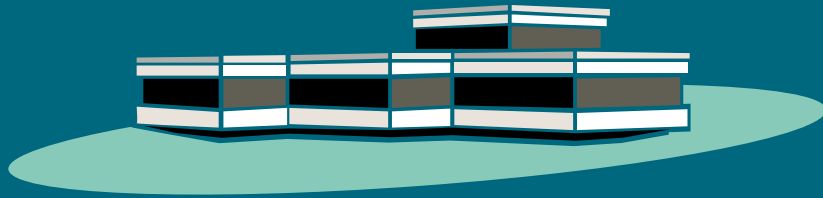
Ingredients Drinks:

- 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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