

## MENUS

Our chef has put together a selection of starters, main courses and desserts for you, which you can combine yourself individually as a unified menu (vegetarians will of course be considered separately). We will be happy to help you with the perusal – please do not hesitate to contact us.

### Starters

Mixed leaf salad with balsamic vinaigrette,  
Coppa di Parma and apricot chutney  
€ 12.00

Marinated leaf salad with passion fruit dressing, grilled chicken  
breast “Cajun style” and soy, honey and sesame sauce  
€ 12.00

Antipasti – marinated vegetables,  
Buffalo mozzarella and cherry tomatoes  
€ 10.00

### Soups

Carrot and ginger soup  
€ 6.50

Tomato soup  
€ 6.50

Bremen “Wedding Soup”  
(chicken broth with vegetables, meatballs and dumplings)  
€ 6.50

Lemongrass and coconut soup  
€ 7.50

### Vegetarian / vegan

Asian lentil curry  
with lemongrass coconut sauce, wok vegetables and basmati rice  
€ 14.00

Pasta with roasted wild mushrooms,  
pesto rosso, rocket and grated Grana Padano cheese  
€ 15.00

### Main courses

Roasted pork fillet medallions with herb crust,  
grape jus, courgette vegetables and roasted potatoes  
€ 22.00

Grilled beef fillet steak with port wine sauce,  
root vegetables and herb-garlic potatoes  
€ 38.00

Grilled chicken breast with herb jus,  
potato-pea puree and sweet pepper-onion vegetables  
€ 20.00

Roasted salmon fillet with saffron-lime sauce,  
sugar snap peas-tomato vegetables and basmati-rice  
€ 24.00

Cod fillet roasted on the skin  
with home-made mango and chilli chutney,  
carrot and leek vegetables and chilli gnocchi  
€ 22.00

### Desserts

Panna Cotta with raspberry sauce  
€ 7.00

Duet of white and dark mousse au chocolat  
with mango-chilli-compote  
€ 8.00

Small Cheesecake  
with apricot compote, cassis sorbet  
€ 8.00

“Bremen” red fruit jelly with vanilla ice cream  
€ 6.00

*The prices for the menu is calculated of the individual prices.  
The prices indicated all include applicable VAT.*

*Prices are subject to change.*