Welcome
Breakfast
(7 - 12 o’clock)

1. **Business Breakfast**
   - € 7,60
   - sandwich 1 with *organic* fried egg 9, avocado paste, arugula

2. **Country Breakfast**
   - € 7,80
   - creamy cheese layer 11 with radishes, chives,
     - disc of rye 2 or spelt 3 bread, butter 11 and 1 boiled *organic* egg 9

3. **Good Morning Breakfast**
   - € 7,90
   - 2 plain roll 1, ham h, cheese 11, breakfast salad 11, jam h and butter 11

4. **Vegan Breakfast**
   - € 9,20
   - 2 plain rolls 1, avocado paste, tomatoes, cucumber, pink grapefruit, vegan spread,
     - soya yoghurt and homemade jam h of season

5. **American Pancakes**
   - € 9,20
   - a tower of three American pancakes 1 with maple syrup, cream 6h and fresh season fruits

6. **Greek Breakfast**
   - € 9,40
   - 2 slices of toast bread 1, Greek yoghurt 6 with honey
     - and walnuts, honeydew melon, grapes and green olives

7. **Wellness Breakfast**
   - € 9,70
   - disc of rye 2 or spelt 3 bread, whole grain roll 1, butter 11, 1 slice of cheese 11
     - honey, cereal with natural yoghurt 6 and fresh fruits

8. **Big Ben**
   - € 9,80
   - two fried *organic* eggs 9 on toast with crispy fried mushrooms
     - hash browns and sausages, beans on tomatoes sauce 13, tomatoes

9. **Barcelona Breakfast**
   - € 10,20
   - Spanish tortilla/potatoes omelette 9, baguette 1, one slice of Manchego cheese 11
     - two slices Jamón ham, butter 11 and olives

10. **Stockholm**
    - € 10,40
    - smoked salmon 10 on crispbread 1, cold caviar paste 10 at *organic* egg 9,
      - tomatoes and cucumbers

11. **Bella Italia**
    - € 10,50
    - baguette 1, buffalo mozzarella 11 with tomatoes, one slice of mortadella 13,
      - Italian salami, olives, butter 11
<table>
<thead>
<tr>
<th></th>
<th>Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>12</td>
<td><strong>Bonjour Breakfast</strong></td>
<td>€ 10,80</td>
</tr>
<tr>
<td></td>
<td>one croissant 1, baguette 1, two slices of cheese 11, two slices of blue cheese 11, cream cheese 11, figs jam, butter 11 and grapes</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td><strong>Marketplace Breakfast</strong></td>
<td>€ 11,30</td>
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<tr>
<td></td>
<td>one plain roll 1, one wholegrain roll 12, one croissant 1, different sorts of sausages 1b, cheese 11, jam 1b, 1 boiled organic egg 1, butter 11</td>
<td></td>
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<tr>
<td>14</td>
<td><strong>Breakfast at Tiffany (at étagère)</strong></td>
<td>€ 14,80</td>
</tr>
<tr>
<td></td>
<td>baguette 1, croissant 1, cheese 11, smoked salmon 10, horseradish with cream 11, homemade jam of season 1b, butter 11, fresh fruits and one glass of Mimosa (Prosecco 1d with orange juice)</td>
<td></td>
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<tr>
<td>15</td>
<td><strong>Breakfast for 2 (at étagère)</strong></td>
<td>€ 21,20</td>
</tr>
<tr>
<td></td>
<td>three plain rolls 1, two croissants 1, two organic eggs 9, two slices of sausages 1b, two slices of cheese 11, two discs of pate, breakfast salad 11, 11, butter 11, homemade jam and fruits of season</td>
<td></td>
</tr>
</tbody>
</table>

**El feel GOOD …**

<table>
<thead>
<tr>
<th></th>
<th>Items</th>
<th>Price</th>
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<tbody>
<tr>
<td>16</td>
<td><strong>Organic Scrambled eggs (from four eggs)</strong> 9</td>
<td>€ 9,40</td>
</tr>
<tr>
<td></td>
<td>fried with butter 11, ham, baguette 1 and butter 11</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td><strong>Organic Scrambled eggs (from four eggs)</strong> 9</td>
<td>€ 9,40</td>
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<tr>
<td></td>
<td>fried with butter 11, tomato cubes and chives, served with baguette and butter 136</td>
<td></td>
</tr>
<tr>
<td>18</td>
<td><strong>Organic Omelette vegetarian</strong> 9</td>
<td>€ 9,90</td>
</tr>
<tr>
<td></td>
<td>with sheep cheese 11, spinach and tomato cubes served with baguette 1 and butter 11</td>
<td></td>
</tr>
<tr>
<td>19</td>
<td><strong>Organic Omelette Classico</strong> 9</td>
<td>€ 9,90</td>
</tr>
<tr>
<td></td>
<td>with ham 1b, cheese 11 and mushrooms, served with baguette 1 and butter 11</td>
<td></td>
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</tbody>
</table>
Coffee House Classico

Lunch Menu

12 am – 3 pm from Monday to Friday

Bruschetta † *Classico* 5,90

Chanterelles Potato Soup ‡ 6,20

Mediterranean Bread Salad 7,90
with pine nuts and Parmigiano ‡

Risotto with Chanterelles 8,20

Rigatoni † 8,90
with zucchini and Ricotta-cheese ‡

Chicken Breast at light pepper sauce ‡ 10,90
with potatoes and salad

Walleye Filet † at spinach 11,90
served with potatoes
Starters
25 Soup of the day\textsuperscript{11}h 6,90
27 Toast Hawaii ham and pineapple\textsuperscript{h} on toast\textsuperscript{i} gratinated with cheese\textsuperscript{11} served with cranberries and fresh fruits 10,90
28 Antipasti Plate 11,90

Salads
Mix Salad
- with smoked salmon\textsuperscript{10} and avocado\textsuperscript{29} 12,80
- with fried salmon\textsuperscript{10} (30) 12,90
- with chicken streak\textsuperscript{31} 11,80
- with rump steak streak\textsuperscript{32} 13,20
33 Caprese Salat with mozzarella\textsuperscript{11}, basil and tomatoes 9,20
34 Tuna Salad with\textit{organic} Egg\textsuperscript{9} and red onions 11,70
35 Greek Farmer Salat mixed salad with sheep’s milk cheese\textsuperscript{11}, olives, tomatoes, cucumbers, paprika, onions, hot peppers, olive oil and oregano 11,20
36 Classico Salad with grilled Halloumi cheese\textsuperscript{11} 10,90

Pasta & Pizza \textsuperscript{1} Ø26cm
Spaghetti\textsuperscript{1}
37 - Pomodoro 7,90
38 - Quatro Formaggi\textsuperscript{11} 8,90
39 - Bolognese 10,90
Tagliatelle\textsuperscript{1}
40 - with salmon\textsuperscript{10} streak and spinach 12,90
41 - with chicken breast streak and vegetables 10,90
42 - with rump steak streaks at light pepper sauce\textsuperscript{11} 13,90
43 Pizza\textsuperscript{1} Margherita\textsuperscript{11} 7,90
44 Pizza\textsuperscript{1} Caprese\textsuperscript{11} 8,90
45 Pizza\textsuperscript{1} Tuna\textsuperscript{10} 9,90
46 Pizza\textsuperscript{1} Hawaii\textsuperscript{11} 10,90

Meat & Fish\textsuperscript{10}
47 Curry Sausage\textsuperscript{c b h} on curry sauce, with salad and French fries 10,70
48 Schnitzel with French fries and salad 13,80
49 Chicken Curry\textsuperscript{11} with vegetables and rice 12,90
50 Minute Steak with potatoes and salad 14,80
51 Bremen Fish\textsuperscript{10} Plate with fried potatoes and salad 14,90

Desserts
72 Apple Strudel\textsuperscript{1} with vanilla ice cream and whipped cream\textsuperscript{11} 7,00
73 Vanilla ice cream\textsuperscript{11} with hot raspberries 6,60
74 Vanilla ice cream\textsuperscript{11} with hot cherries 6,60
75 Fresh fruit salad 6,20
76 Yoghurt\textsuperscript{11} fruit cup 6,20
Beverages

Filter-coffee & Co.

**Bremen Mixture.** Selected Latin American coffee beans. Decent delicate acidity, fully flavour and fine aroma

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>90</td>
<td>Medium cup</td>
<td>€ 3,00</td>
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<tr>
<td>91</td>
<td>Jug</td>
<td>€ 4,50</td>
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<tr>
<td>92</td>
<td>Decaf cup of coffee</td>
<td>€ 3,30</td>
</tr>
<tr>
<td>93</td>
<td>Decaf jug of coffee</td>
<td>€ 4,90</td>
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**Hot water**

<table>
<thead>
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<th>Item</th>
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<th>Price</th>
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<tbody>
<tr>
<td>95</td>
<td>Café au lait</td>
<td>€ 3,80</td>
</tr>
<tr>
<td>96</td>
<td>Café au lait grande</td>
<td>€ 5,30</td>
</tr>
<tr>
<td>97</td>
<td>Hot chocolate with cream</td>
<td>€ 4,40</td>
</tr>
<tr>
<td>98</td>
<td>Hot chocolate without cream</td>
<td>€ 3,80</td>
</tr>
<tr>
<td>99</td>
<td>Hot chocolate jug with cream</td>
<td>€ 6,30</td>
</tr>
<tr>
<td>100</td>
<td>Hot chocolate jug without cream</td>
<td>€ 5,90</td>
</tr>
<tr>
<td>101</td>
<td>Russian chocolate with rum and cream</td>
<td>€ 6,90</td>
</tr>
<tr>
<td>102</td>
<td>Irish coffee with whiskey and cream</td>
<td>€ 6,90</td>
</tr>
<tr>
<td>103</td>
<td>Pharisäer coffee with rum and cream</td>
<td>€ 6,90</td>
</tr>
<tr>
<td>104</td>
<td>Flavour shots: vanilla, caramel, salted caramel, amaretto peppermint, hazelnuts, gingerbread (season)</td>
<td>€ 0,70</td>
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</tbody>
</table>
Espresso and Cappuccino

Espresso Classico® as ambassador of gourmet living culture increase your coffee enjoyment.

We have also lactose-free milk and soya drink, please ask us.

00 Doppio Espresso con panna (with cream) € 4,60

80 Espresso Classico € 2,70

81 Doppio double espresso € 4,40

82 Espresso Macchiato espresso with milk froth € 2,70

83 Cappuccino small cup € 3,50

84 Cappuccino medium cup € 3,90

85 Cappuccino Grande € 4,80

86 Latte Macchiato hot milk, espresso and milk froth, layered in a glass € 4,10

87 Caffe Latte double espresso with milk froth, served in glass € 5,10

88 Caffe Moccalatte hot chocolate, double espresso and frothy milk € 5,70

89 Cafe Crema or americano € 3,30

286 Caramel Salé Macchiato latte macchiato, cream, salted caramel syrup, crispy € 5,80

104 Flavour shots: vanilla, caramel, salted caramel, peppermint, Hazelnut, Amaretto, gingerbread (season) € 0,70

94 Decaffeinated espresso and cappuccino + € 0,30
French Press Coffee

Probably the best way to brew coffee.

Wait two till three minutes,
then press slowly.

Honduras woods coffee

Large jug (for two persons) € 5,10

On top of the small Finca EL Conejo, south-west region of Honduras, in between the best growing regions, Family Zalaya Contreras is planting Coffee for generations, in the middle of old woods. In approximately 1,700 meters perfect altitude. Right here in Bremen we obtain the very finest aroma out of this very special Arabica coffee bean, by its long roasting process. Freshly brewed it convinces with it’s mild taste, fresh and fruity body, slightly chocolate and a decent very delicate acidity flavor.

Kenyan coffee

Large jug (for two persons) € 4,90

This Kenyan Coffee comes from the Kiundi growing Region in the southern highland. This coffee thrives for the most part at an altitude of 1,500 and 2,000 meters and it´s harvested twice a year. Because of the climatic cool altitude, these Arabica Coffee beans mature slower with the result that they develop a more powerful and complex aroma and taste.
106 Tea from fresh green mint leaves € 3,90
107 Hot Tea from fresh ginger and lemon with honey € 3,90 +€ 0,60
105 Chai Latte Indian spiced tea with hot milk \(^{11}\) (optional cold) € 4,60

108 Cup Ceylon Tea € 3,20
109 Jug Ceylon Tea € 4,70

Other varieties:

- **“Darjeeling Spring”** organic, black tea, India FTGFO, spring
  first flash from the south hillside of Himalaya, top quality tea with lovely, sweet floral flavour.
- **“English Breakfast”** Ceylon, black tea, FBOP summer
  soft Ceylon tea with typical taste of this island: tingly and tangy.
- **Earl Grey**, black tea with bergamot flavour, India TGFOP autumn
  Sweet floral autumn flash composed with tangy fresh lemon flavour of bergamot.
- **Green tea** „Green Dragon Lung Ching“
  rare tea enjoyment, connection of typical light herb with refresh moment.
- **Peppermint** „Refreshing Mint“, herb tea (peppermint leaves 90%, lemon grass 10%)
  typical flavour of peppermint with new fresh dimension by lemon grass.
- **Camomile** „Fruita Camomile“, herb tea, herb-sweet camomile refined with aromatic orange-skin.
- **Rooibos** „Rooibos Cream Orange“, aromatic herb tea with vanilla-orange taste;
  full-bodied rooibos with cream-soft vanilla flavour (vanilla picies 0,4%) and taste of mature orange (orange-skin 4%).
- **Fruit tea** „Sweet Berries“, aromatic fruit tea with strawberries-raspberries taste; consist of: hibiscus, apple picies, roschips-skin, sweet blackberries leaves, flavours: raspberries 5%, orange-skin, rose blossom; fully aromatic combination with sweetness juicy berries.
- **Ayurveda Herbs & Ginger**, herbs tea (ginger, anise, fennel, licorice root, lemon grass, black pepper, cinnamon picies, camomile blossom, sweet blackberries leaves, rose blossom, lemon verbena); perfect balanced herbs mix, which switch on all senses.

**Smoothies Vitamin bombs!**

225 Purple with blackberry, raspberry, bilberry, currant, orange, banana, apple 0,25 l € 4,40
226 Yellow with passion fruit, mango, banana, apple, orange 0,25 l € 4,4
Fizzy

140 Glera frizzante, Villa Armellina, Italy
    fresh and fruity –
    our delicious alternative to Prosecco
    0,1 l € 4,10

141 Hugo
    Prosecco, soda, fresh mint leaves and Elderberry syrup
    0,2 l € 6,80

142 Aperol Spritz
    a bitter \(^1\) with Glera frizzante and soda
    0,2 l € 6,80

White wines

132 Scheurebe mild QbA,
    Winery Nauerth-Gnägy, Pfalz - Palatinate, Germany
    fine flavour, medium sweet, a delicate wine, if it should be times not completely dry
    € 3,30 € 5,90

133 Riesling dry QbA,
    Meßmer, Pfalz - Palatinate, Germany
    dry, and fresh wine with nice acid from one of the best Riesling wineries
    € 3,70 € 6,50

136 Chardonnay d’A,
    Domaine Astruc, IGP Pays d’Oc, France
    dry French Chardonnay: full bodied with a touch of oak from south France
    € 3,40 € 6,10 € 16,90 / 0,75 l

137 Pinot Grigio Il Vignale, IGT Veneto, Italy
    elegant, high-quality Pinot Grigio with structure and length
    € 3,70 € 6,50 € 19,40 / 0,75 l

138 Riesling “Burrweiler” QbA
    Weingut Meßmer, Pfalz - Palatinate, Germany
    delicate fruity, mineral, amazing clear
    € 16,90 / 0,75 l

139 Scheurebe, Kabinett
    Weingut Kiefer, Eichstetten (Keiserstuhl) Baden, Germany
    elegant aromatic from grapefruit together with passionfruit.
    Very good balance: sweetness - acidity – structure
    € 17,40 / 0,75 l
Red wines

0,1 0,2 0,75 l

143 Merlot IGP,
Vignobles Astruc, Malras
Pays d’Oc, France
a fresh, dry red wine from the north of Italy, light and fruity
€ 3,40 € 6,10 € 19,20

144 Sangiovese, Favùgnë
Cantine Teanum, IGP Puglia, Italy
dry red wine with good fruity (cherry) and good tannin
€ 3,40 € 6,10 € 19,20

145 Imiglikos
Wine of Greece, medium-dry
€ 3,20 € 5,50 € 16,30

146 KWV Roodeberg WO
South Africa
soft, full-bodied, a little sourness
€ 3,70 € 6,50 € 19,40

147 Tempranillo ASPA, Navarra Denominación de Origen, € 3,70 € 6,50
Bodegas Alconde, Lerí, Spain
not heavy, soft tannin, barrique

148 Tempranillo, Castell
Clos Montblanc, Catalunya Denominació d’Origen, Spain
dry and compact, spicy aroma, gently tannin, barrique
€ 15,50 / 0,75 l

Rosé wine

0,11 0,21 0,75 l

224 Sardasol Rosado, Navarra DOC
Bodegas Alconde, Spain
Pretty and nice! Wonderful dry rosé wine with fine flavour and juicy fruit note
€ 3,70 € 6,50 € 19,40
Soft drinks

**Fritz-lemonades:**

- **Orange**, lemon, cola-orange mix
- **Coca-Cola**

**Coca-Cola light**

**Apple or rhubarb juice sparkling**

**Vilsa water still/medium**

**Vilsa water still water**

**Orange-, apple-, black currant, rhubarb juice**

**Multi juice**

**Bitter lemon**

**Orange juice fresh pressed**

**Lemon - Squash Schorle**

**Kiba mixed drink from banana and cherry nectar**

Iced drinks

- **Iced coffee**
- **Iced chocolate**

**Milkshake with ice cream**

**Cool Johanna**

**Blonde angel**

**Flipper**

Cocktails with Alc.

- **Tequila Sunrise**
- **Pina Colada**

**Cuba Libre**

**Caipirinha**

Cocktails without Alc.

- **Pina Colada Virgin**
- **Sunshine Reggae**

**Viva Sol**
### Beer

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>148</td>
<td>Becks bottle</td>
<td>0,33 L</td>
<td>€ 4,10</td>
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<tr>
<td>149</td>
<td>Becks bottle</td>
<td>0,5 L</td>
<td>€ 5,20</td>
</tr>
<tr>
<td>150</td>
<td>Löwenbräu draft</td>
<td>0,3 L</td>
<td>€ 3,80</td>
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<tr>
<td>151</td>
<td>Löwenbräu draft</td>
<td>0,5 L</td>
<td>€ 4,80</td>
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<tr>
<td>154</td>
<td>Beck's alcohol free bottle</td>
<td>0,33 L</td>
<td>€ 4,10</td>
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<tr>
<td>155</td>
<td>Franziskaner wheat beer bottle</td>
<td>0,5 L</td>
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<tr>
<td>157</td>
<td>Franziskaner wheat beer alcohol free</td>
<td>bottle</td>
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<td>Alster</td>
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<tr>
<td>159</td>
<td>Alster</td>
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### Spirits

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<tr>
<td>160</td>
<td>Asbach</td>
<td>2 cl</td>
<td>€ 3,40</td>
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<tr>
<td>161</td>
<td>Metaxa ❄❄❄❄❄</td>
<td>2 cl</td>
<td>€ 3,40</td>
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<tr>
<td>163</td>
<td>Ballantine's Whisky</td>
<td>4 cl</td>
<td>€ 5,60</td>
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<tr>
<td>164</td>
<td>Jack Daniel's Whiskey</td>
<td>4 cl</td>
<td>€ 6,10</td>
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<tr>
<td>165</td>
<td>Vodka Smirnoff</td>
<td>2 cl</td>
<td>€ 3,40</td>
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<tr>
<td>166</td>
<td>Jägermeister – Herbs Liquer</td>
<td>2 cl</td>
<td>€ 3,80</td>
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<tr>
<td>167</td>
<td>Fernet Branca/Ramazotti</td>
<td>2 cl</td>
<td>€ 3,70</td>
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<tr>
<td>170</td>
<td>Amaretto *</td>
<td>2 cl</td>
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<td>171</td>
<td>Grappa Veneta</td>
<td>2 cl</td>
<td>€ 4,10</td>
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<tr>
<td>172</td>
<td>Rum Havana Club Blanco</td>
<td>2 cl</td>
<td>€ 3,80</td>
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<tr>
<td>173</td>
<td>Campari *</td>
<td>4 cl</td>
<td>€ 5,30</td>
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<tr>
<td>174</td>
<td>Sherry Medium Dry</td>
<td>4 cl</td>
<td>€ 4,80</td>
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<tr>
<td>175</td>
<td>Bailey's on ice **</td>
<td>4 cl</td>
<td>€ 4,40</td>
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</table>

*Surcharge for long drinks € 2,40*

**Additives:** a. with dye b. with preservative c. with antioxidants d. sulphured e. with taste amplifier f. blackened g. with phosphate h. with sweet resource i. with caffeine j. quinine