



GASTHOF ZUM

Kaiser Friedrich

WELCOME TO GASTHOF ZUM KAISER FRIEDRICH

We are delighted to welcome you as our guests. Because of our very small kitchen and the many fresh, homemade dishes, service may occasionally take a little longer. Quality and hospitality are very important to us. If you are in a hurry, please let us know. We appreciate your understanding.



OPENING HOURS

Mon-Sat 12:00 – 23:00
Sun Closed

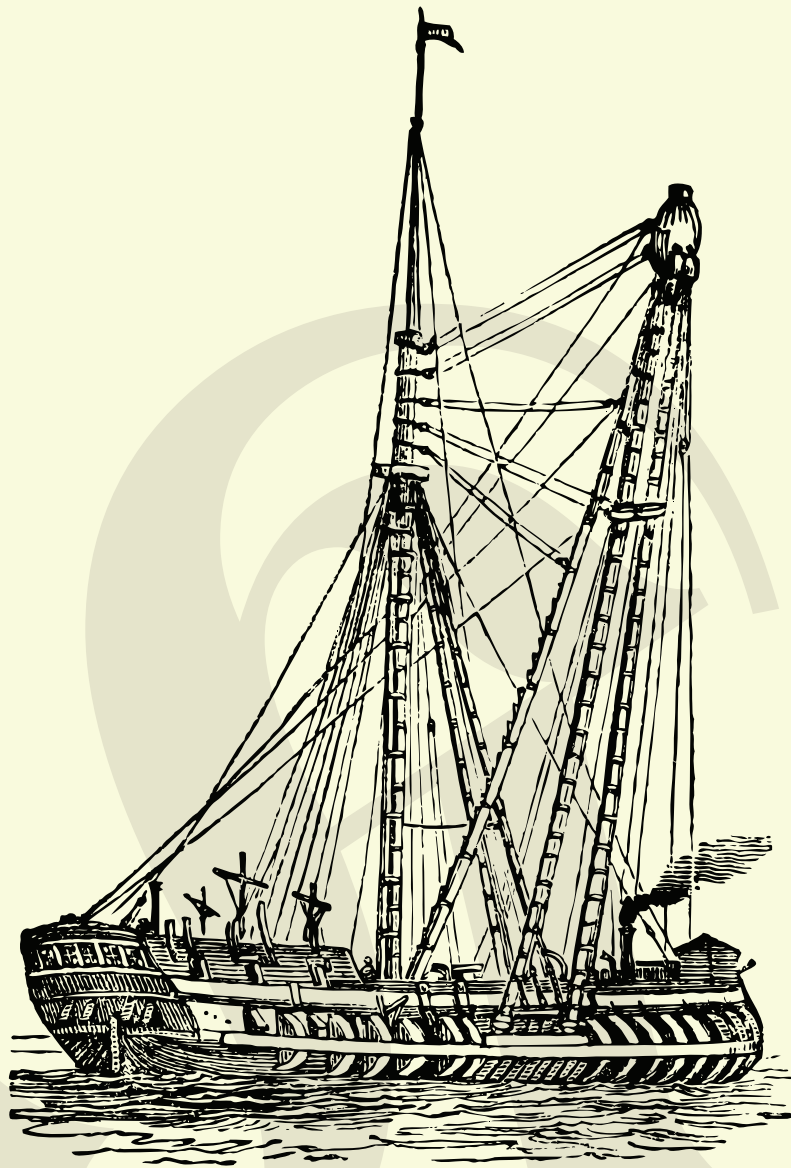
KITCHEN HOURS

Mon-Sat 12:00 – 15:00
17:30 – 21:30

EVERY DAY FROM 12:00 - 15:00

Daily stew / daily soup Daily changing soup special	8.90
Mixed salad bowl with pickled carrot, cabbage and bean salad, iceberg lettuce, tomatoes, cucumbers and red onions	12.50
Thuringian grilled bratwurst with fried potatoes and salad garnish	12.90
Curry bratwurst with fried potatoes and salad garnish	13.90
Fried potatoes with 2 fried eggs and pickled cucumber	12.50
Bremen Knipp crispy fried regional groat sausage, served with fried potatoes and pickled cucumber	16.40
Homemade Labskaus made from house-cured beef brisket, with fried egg and pickled cucumber, optionally with rollmops +3.20€ and matjes +4.00€	16.90
Fried potatoes with homemade pickled pork in aspic and remoulade sauce (C)	15.90
Matjes herring with fried potatoes and onion rings (D)	17.50
Special skillet "Kaiser Friedrich" 3 small pork fillets on fried potatoes, mixed vegetables, Hollandaise sauce and fried egg (C, G)	24.50
Büsum brown shrimps with fried egg and fried potatoes (C)	Market price
Original Viennese veal schnitzel from finest top round of veal, hand-pounded, with cranberries and a small cucumber salad (A1, C)	29.50
Argentine rump steak (200 g) with fried potatoes, mixed salad and herb butter (G)	30.50
Daily changing fried fish special (D)	16.90

Our fried potatoes come from Worpswede and are still prepared the traditional way: boiled first, peeled by hand, sliced and cooked with bacon and onions.



ABOUT OUR INN

Our Gasthof zum Kaiser Friedrich is located right in Bremen's Schnoor quarter and is Bremen's oldest inn (since 1889). Our listed historic building was erected around 1630 in the Baroque style. In its unchanged interior, German and North German cuisine, along with a changing lunch menu, has been served in a long tradition – most recently by Curt-Uwe Richter and now by the Dolff family. Our inn is an important part of Bremen's city history and a cultural heritage site of a special kind. Even today, regulars' tables still meet here, including the table of the former senators, as well as entrepreneurs, merchants, tourists and even the Weser Kurier podcast. Here's to the next 150 years.

Drinks

DRAFT BEER

	0.3L	0.5L
Holsten Pilsener	3.70	5.80
Duckstein Rotblond Original	3.90	6.00
Carlsberg Premium Beer	3.90	6.00
Lübzer Dark	3.90	6.00
Shandy	3.70	5.50

NON-ALCOHOLIC BEER

	0,33L	0,5L
Holsten Non-Alcoholic	4.20	
Erdinger Non-Alcoholic		5.90

BOTTLED BEER

	0.5L
Erdinger Wheat Beer	5.90

SOFT DRINKS

	0.2L	0.4L
Coca-Cola	3.10	5.50
Coca-Cola Zero	3.10	
Orange soda	3.10	5.50
Lemon soda	3.10	5.50
Spezi	3.20	5.50
Bitter Lemon	3.70	
Tonic Water	3.70	
Ginger Ale	3.70	
Schweppes White Peach	3.70	
Vita Malz		0.3L 3.80



FREE WIFI

SSID Kaiser Friedrich Guest Access
PW kaiserfriedrich13

Drinks

MINERAL WATER

	0.25L	0.75L
Loona Still	3.10	7.20
Loona Sparkling	3.10	7.20

JUICES

	0.2L	0.4L
Apple juice	3.80	6.20
Apple spritzer	3.60	6.00
Passion fruit juice	3.80	6.20
Passion fruit spritzer	3.60	6.00
Blackcurrant juice	3.80	6.20
Blackcurrant spritzer	3.60	6.00
Rhubarb juice	3.80	6.20
Rhubarb spritzer	3.60	6.00

COFFEE

Cup of coffee crema	3.50
Large mug of coffee crema	4.00
Mug of tea	3.90
Moroccan mint, herbal, Frisian tea, chamomile blossom, green tea, rooibos-vanilla, forest fruits	
Mug of hot chocolate	4.50
Espresso	3.00
Double espresso	4.30
Espresso macchiato	3.50
Cappuccino	3.80
Latte macchiato	4.50
Rum grog	5.70
Mulled wine (seasonal)	4.00

DreuzBenzeluef

OUR HOUSE HERBAL LIQUEUR, DISTILLED TO OUR OWN RECIPE.

Also available as a bottle to take home

0.35L – €16.90 and 0.7L – €31.50

Spirits & Liqueurs

SPIRITS

2CL

Rosche wheat Korn	3.50
Kaiser's double Korn	2.70
Fürst Bismarck	3.50
Steinhäger	3.50
Eversbusch double juniper	4.00
Bommerlunder	3.20
Gordon's Dry Gin	3.80
Malteserkreuz Aquavit	3.80
Linie Aquavit	4.60
Jubiläums Aquavit	4.60
Bourbon whiskey	5.50
Scotch whisky	5.50
Asbach Uralt	4.20
Rémy Martin V.S.O.P.	6.50
Bacardi Rum Light Dry	4.80
Havana Club Añejo 3 Años Rum 40%	3.90
Ouzo Plomari	3.50

FRUIT BRANDIES

2CL

Calvados	4.90
Grappa Madruzzo	4.50
Grappa di Prosecco	6.50
Raspberry eau-de-vie	4.50
Cherry brandy	4.50
Williams pear	4.50
Plum brandy	4.70

LIQUEURS & HERBAL BITTERS

2CL

<i>Preussenschluct</i>	3.90
Jägermeister	3.70
Baileys (G)	3.80
Fernet Branca	3.70
Gammeldansk	3.70
Ramazzotti	3.80

Wine

WHITE WINE

	0.2L	BTL.
Riesling - Knöll Winery - Palatinate Dry - fresh Riesling with lively acidity and aromas of fresh apple	7.90	32.50 (1L)
Rivaner - Karl Pfaffmann Winery - Palatinate Off-dry - uncomplicated, refreshing and fruit-forward	7.90	30.50
Müller-Thurgau QbA - Frickenhäuser Markgraf - Franconia Dry - pleasantly fresh	7.90	29.00
Pinot Grigio - "Ragazzo Pur" - Castlenuovo - Veneto Dry - delicately fruity with charming acidity and elegant spice	7.90	30.50
White wine spritzer	6.40	

RED WINE

	0.2L	BTL.
Primitivo "Ragazzo" - Camivini - Apulia Dry - dark, berry-forward and powerful, yet very balanced	7.90	28.00
Sangiovese Fantini - Farnese - Abruzzo Dry - soft and intensely fruity with aromas of cherries	7.90	28.00
Merlot IGT "Ragazzo" - Castlenuovo - Veneto Dry - aromas of dark fruits, mild tannins and a pleasantly long finish	7.90	27.50
Bordeaux AOC - Château Roc De Levraut - Bordeaux Dry - a bouquet of dark berries, present and intense on the palate	8.20	29.00
Cabernet Sauvignon - Viña El Aromo - Chile Dry - intense red wine with deep colour and robust tannin	7.90	27.50

ROSÉ

	0.2L	BTL.
Portugieser Weißherbst - Knöll Winery - Palatinate Off-dry - an invigorating rosé, fruity and rounded on the palate	6.90	30.50 (1L)
Spätburgunder Rosé - Karl Pfaffmann Winery - Palatinate Off-dry - very juicy rosé with delicate strawberry fruit	7.90	31.50

SPARKLING WINE & PROSECCO

	0.2L	0.75L
Lorenz und Dahlberg – dry		28.00
Serena Prosecco Frizzante DOC		28.50
Piccolo Prosecco Valmarone	8.50	

APERITIF

White wine cuvée Liebesspiel - Lorenz und Söhne Winery - Nahe
Fruity - seductive bouquet with intense fruit aromas, juicy and aromatic

0.2L BTL.

8.20 34.00

Aperol Spritz

0.3L

8.50

Lillet Tonic

Lillet Blanc and tonic water

8.50

Lillet Peach

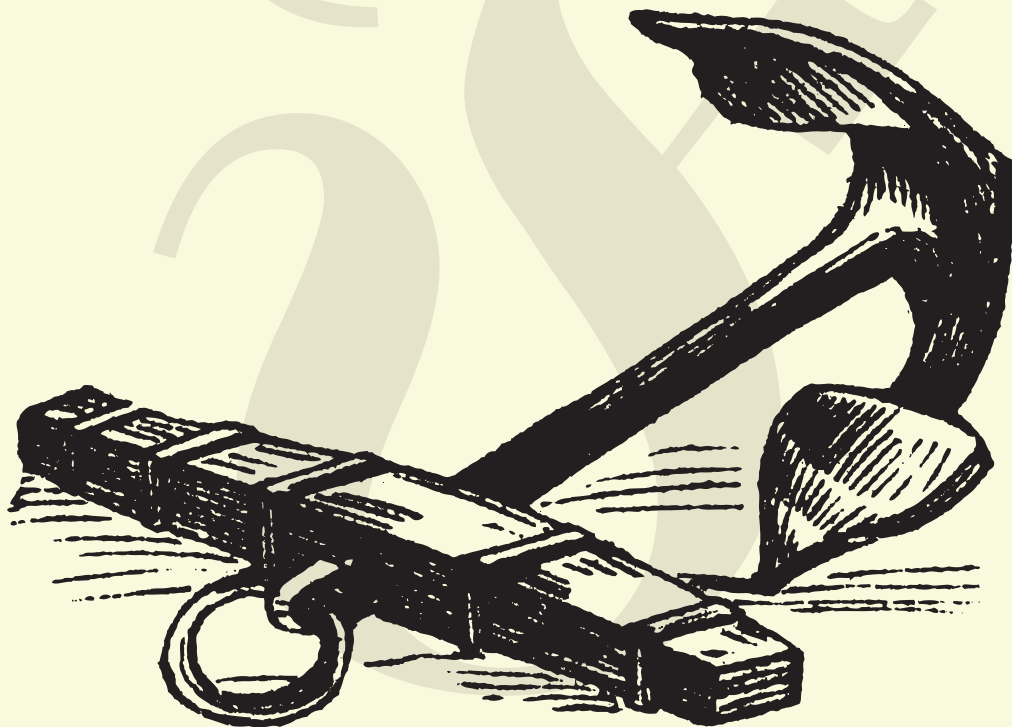
Lillet Blanc and Schweppes White Peach

8.50

Rosato Spritz

Ramazotti Rosato and Prosecco

8.50



FRIEDRICH III OF PRUSSIA “THE 99-DAY EMPEROR”

When he ascended the throne on 9 March 1888 after the death of his father, he was already terminally ill and could no longer exert any significant influence on Prussian politics, which was still dominated by Bismarck. After only 99 days of rule, Frederick III died on 15 June 1888. Frederick's son Wilhelm II became emperor – not a successor in his father's spirit. The year 1888 went down in history as the Year of the Three Emperors.

FOOD

SOUPS ALL SOUPS ARE SERVED AS STARTERS

Tomato cream soup tastes just like mom used to make (G, L)	7.50
House-style onion soup (G, L) topped with melted cheese	8.30
Potato soup "Kaiser Friedrich" with shrimps and a bread roll (A1. B, G, 1. 2)	8.50

SALADS

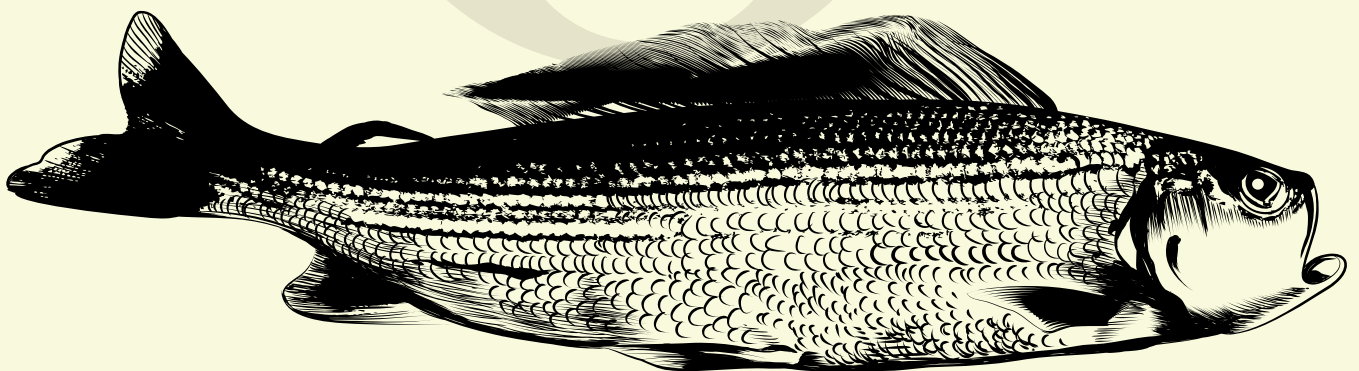
Mixed salad bowl with pickled carrot, cabbage and bean salad, iceberg lettuce, tomatoes, cucumbers and red onions	12.50
Farmhouse salad chopped salad of tomato, cucumber, onion and leaf lettuce, served with lemon vinaigrette, house dressing or oil and vinegar (G, J)	12.50
Small side salad made from pickled carrot, cabbage and bean salad	5.50

STARTERS & SPECIALITIES

Marinated prawns on a small fish platter with cucumber salad and homemade remoulade (B, C, G)	13.90
Matjes on bread (A2. 3. D)	16.00
Shrimp sandwich with egg (A2. 3. B, C)	Market price
Homemade ham lard and farmhouse bread	8.00

FISH

Pilot's plate (cold platter) with shrimps, salmon, prawns, trout fillet, rollmops, fried rollmops and matjes, served with a bread roll and butter (A1. B, D, L, 1. 2)	23.00
Primtjes matjes with bacon beans, apple-onion cream sauce and fried potatoes (D, G, 1. 2)	22.50
Plaice fillet in egg coating, with boiled potatoes, melted butter and iceberg salad with mandarins in cream dressing (C, D, G, 3)	23.50
Whole plaice "Finkenwerder" style with boiled potatoes, bean salad and bacon garnish (D, G, 3)	24.50
Line-caught cod in coarse Dijon mustard sauce, with boiled potatoes and a small cucumber salad (D, G, J)	23.50
Lemon sole fillet (true lemon sole) fried in egg coating and butter, with boiled potatoes, iceberg salad with mandarins in cream dressing and melted butter (C, D, G, 3)	25.50
Büsum brown shrimps with fried potatoes and fried egg (B, C, 2)	Market price



Main Dishes

SPECIALITIES

Homemade Bremen Labskaus 16.90
made from house-cured beef brisket, with fried egg and pickled cucumber (C),
optionally with rollmops +3.20€ and matjes +4.00€

Sliced pork fillet "Madagascar" 23.00
in mushroom cream pepper sauce, with rösti and a salad plate (G)

3 pork medallions 23.50
with fresh cream mushrooms and fried potatoes (G)

Special skillet "Kaiser Friedrich" 24.50
3 small pork fillets on fried potatoes, mixed vegetables, Hollandaise sauce,
herb butter and fried egg (C, G)

Original Viennese veal schnitzel 29.50
from finest top round of veal, hand-pounded, with fried potatoes,
cranberries and a small cucumber salad (A1, C)

Braised beef cheeks 31.00
slow-braised for over 6 hours, on mashed potatoes, with princess beans and Port wine sauce

Homemade cold-sliced Argentine roast beef 24.00
with fried potatoes and homemade remoulade (C, J, G)

Vegetarian Kaiser skillet 18.50
with garlic, mushrooms and cauliflower, served with fried potatoes and
Hollandaise sauce (C, G)

FRIED POTATOES WITH...

homemade pickled pork in aspic (2, 3) 15.90

pork chop (A1) 18.00

Knipp and pickled cucumber (A, 2, 3) 16.40

2 fried eggs (C) 14.90

matjes herring (D) 17.50

Argentine rump steak (200 g) 30.50
with herb butter and mixed salad (G)

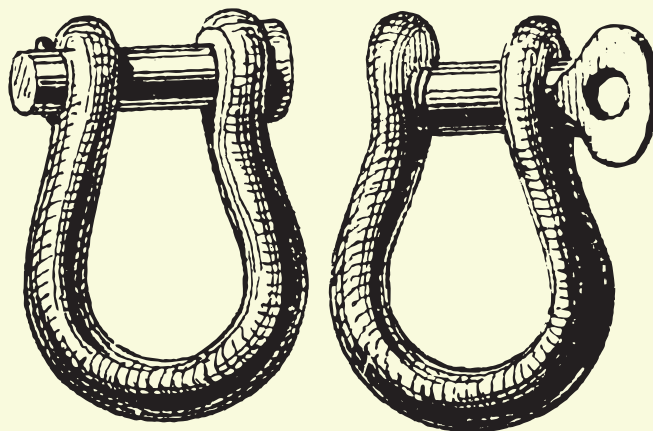
DESSERT

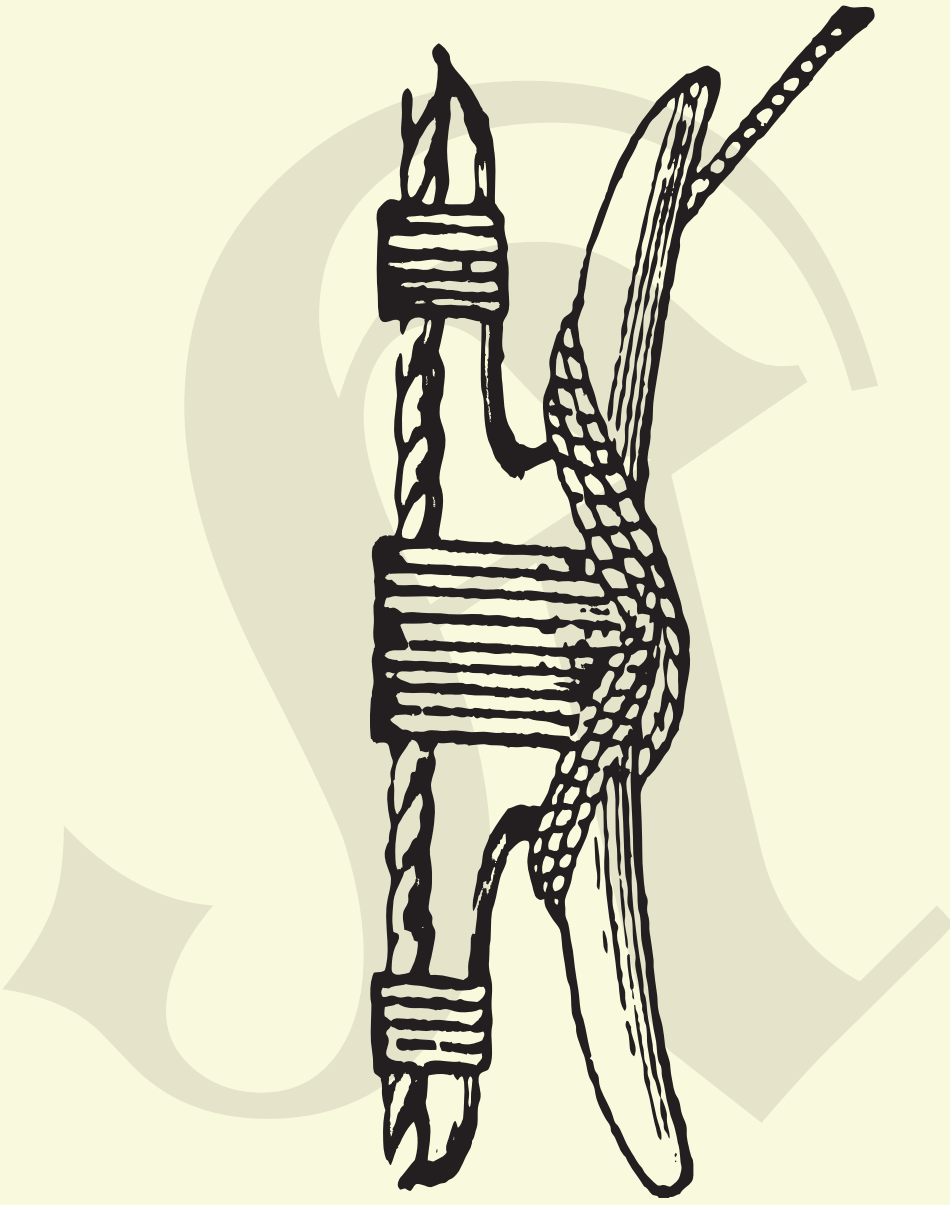
Homemade Bremen red fruit compote with vanilla sauce and whipped cream (C, G)	8,50
Apple strudel (A1, C, F, G, J)	9,50
Warm chocolate cake (A, C, F, G, H)	8,50
Scoop of ice cream (G) chocolate and/or vanilla	2,70

EXTRAS

Matjes herring (D)	4,00
Rollmops (D)	3,20
Pickled cucumber (D)	1,80
Fried egg (C)	2,50
Fried potatoes	6,00
Cooked sausage	3,50
Homemade remoulade (C)	4,00
Homemade ham lard to take away	5,00

Do you have another request? Please feel free to ask us.





DETAILED INFORMATION ON THE FOOD INFORMATION REGULATION (LMIV) REGARDING ALLERGENS AND ADDITIVES

ALLERGENS

A = Gluten-containing cereals

1. Wheat
2. Rye
3. Barley
4. Oats

B = Crustaceans and products thereof

C = Eggs and products thereof

D = Fish and products thereof

E = Peanuts and products thereof

F = Soybeans and products thereof

G = Milk and products thereof (including lactose)

H = Nuts

1. Almonds
2. Hazelnuts
3. Walnuts
4. Cashews
5. Pecans
6. Brazil nuts
7. Pistachios
8. Macadamia nuts

I = Celery and products thereof

J = Mustard and products thereof

K = Sesame seeds and products thereof

L = Sulphur dioxide and sulphites

M = Lupin and products thereof

N = Molluscs and products thereof

ADDITIVES

1 = With coloring

2 = With preservatives

3 = With sweeteners

4 = With antioxidants

5 = Contains quinine

7 = Contains caffeine

8 = Contains phenylalanine

Note: Despite the utmost care in our work, we cannot always exclude cross-contamination.

Gasthof zum Kaiser Friedrich

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