

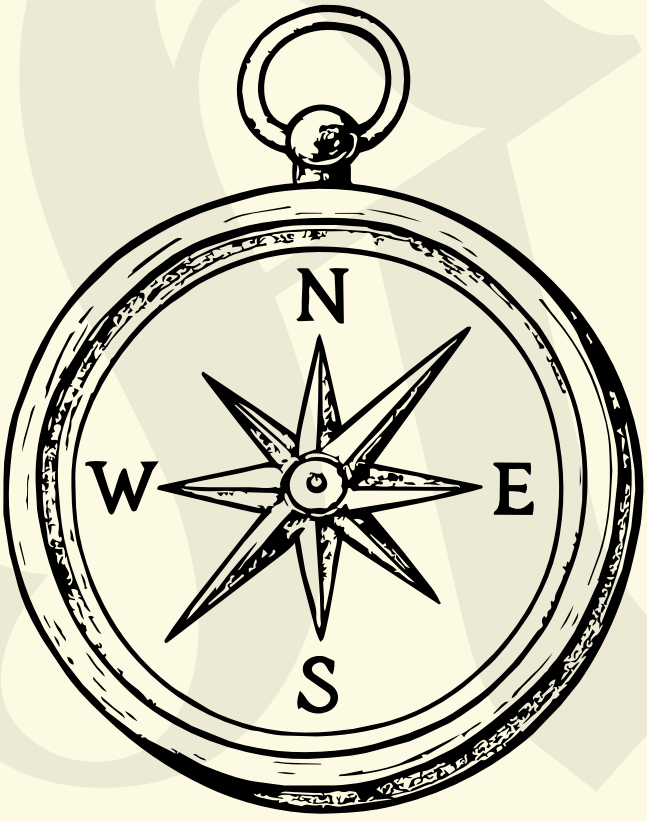
GASTHOF ZUM

Kaiser Friedrich

WELCOME TO THE GASTHOF ZUM KAISER FRIEDRICH

We are delighted to welcome you as our guests. As our kitchen is very small and so many of our dishes are freshly prepared, things may sometimes take a little longer. Quality and hospitality matter a great deal to us – if you are in a hurry, please just let us know. Thank you for your understanding.

All prices in euros, including statutory VAT



OPENING HOURS

Mon - Sat	12:00 - 23:00
Sun	closed

KITCHEN HOURS

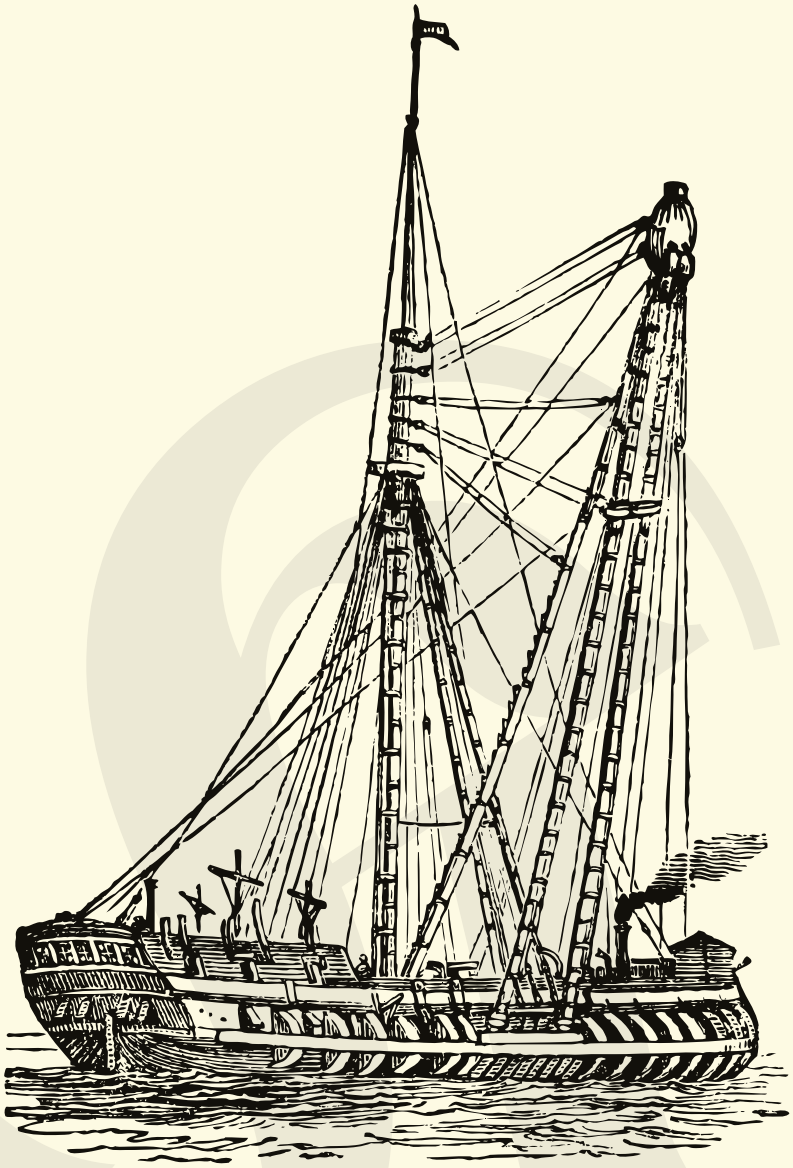
Mon - Sat	12:00 - 15:00
	17:30 - 21:30

Lunch menu

DAILY FROM 12:00 - 15:00

Stew / soup of the day Daily changing soup	8,90
Mixed salad bowl of marinated carrot, cabbage and bean salad, iceberg lettuce, tomatoes, cucumber and red onions	12,50
Thuringian grilled sausage with fried potatoes and a salad garnish	13,90
Currywurst with fried potatoes and a salad garnish	14,90
Fried potatoes with 2 fried eggs and pickled gherkin	13,50
Bremen Knipp crispy fried oat & meat sausage, with fried potatoes and pickled gherkin	17,50
Homemade Labskaus made with our own cured beef brisket, with fried egg and pickled gherkin, optionally with rollmops +3,20€ or matjes herring +4,00€	16,90
Fried potatoes with homemade Sauerfleisch and remoulade sauce (C)	17,50
Matjes herring with fried potatoes and onion rings (D)	17,50
House special »Kaiser Friedrich« 3 small pork fillets on fried potatoes, mixed vegetables, hollandaise sauce and fried egg (C, G)	24,50
Büsum North Sea shrimps with fried egg and fried potatoes (B, C, 2)	Market price
Original Wiener Schnitzel (veal) from the finest veal topside, hand-beaten, with fried potatoes, lingonberries and a small cucumber salad (A1, C)	29,50
Argentinian rump steak (200g) with fried potatoes, mixed salad and herb butter (G)	30,50
Fried fish of the day Changing fried fish, with boiled potatoes, melted butter and a small bean salad (D, G)	18,00

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



ABOUT OUR INN

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

Drinks

DRAUGHT 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 Dunkel	3,90	6,00
Alsterwasser (shandy)	3,70	5,50

ALCOHOL-FREE BEER

	0,33L	0,5L
Holsten alcohol-free	4,20	
Erdinger alcohol-free		5,90
Vita Malz (malt drink)	3,80	

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	5,50
Orangeade	3,10	5,50
Lemonade	3,10	5,50
Spezi (cola & orange)	3,20	5,50
Bitter Lemon	3,70	
Tonic Water	3,70	
Ginger Ale	3,70	
Schweppes White Peach	3,70	

FREE WIFI

SSID Kaiser Friedrich Gastzugang
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 – cloudy	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
Mug of coffee crema	4,00
Mug of tea Nana mint, herbal, East Frisian tea, camomile, green tea, rooibos vanilla, forest fruits	3,90
Mug of hot chocolate	4,50
Espresso	3,00
Espresso Doppio	4,30
Espresso Macchiato	3,50
Cappuccino	3,80
Latte Macchiato	4,50
Rum grog	5,70
Mulled wine (seasonal)	4,00

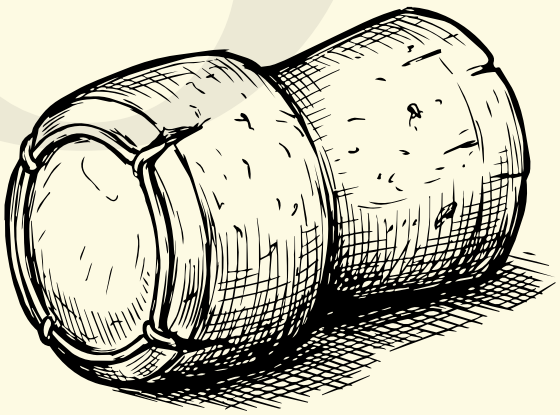
Sparkling

APERITIF

	0,3L
Aperol Spritz Aperol, Prosecco, mineral water	8,50
Lillet Tonic Lillet Blanc and tonic water	8,50
Lillet Peach Lillet Blanc and Schweppes White Peach	8,50
Rosato Spritz Ramazzotti Rosato and Prosecco	8,50
Sarti Spritz Sarti Rosa, Prosecco, mineral water	8,50

SPARKLING WINE & PROSECCO

	0,2L	BOTTLE
Lorenz und Dahlberg – dry		29,00
Serena Prosecco Frizzante DOC		28,50
Piccolo Prosecco Valmarone	8,50	



Wine

WHITE WINE

	0,2L	BOTTLE
Riesling Silberberg - Karl Pfaffmann - Palatinate Dry - fresh, dry Riesling with notes of peach and citrus and harmonious acidity	7,90	29,00
Rivaner - Karl Pfaffmann winery - Palatinate Medium-dry - uncomplicated, refreshing and fruity	7,90	29,00
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	29,00
Sauvignon Blanc - Julia Schittler - Rhineland-Palatinate Dry - fresh, dry Sauvignon Blanc with notes of blackcurrant and citrus and a fine mineral spiciness.	8,50	31,00
White wine cuvée Liebesspiel – Lorenz und Söhne winery – Nahe Sweet - fruity – seductive bouquet with intense fruit aromas, juicy and aromatic	9,00	32,00
White wine spritzer	6,40	

RED WINE

Primitivo „Ragazzo“ - Camivini - Apulia Dry - dark, berry-rich and powerful, yet very well balanced	7,90	29,00
Sangiovese Fantini - Farnese - Abruzzo Dry - soft and intensely fruity with aromas of cherries	7,90	29,00
Merlot IGT „Ragazzo“ - Castlenuovo - Veneto Dry - scent of dark fruits, mild tannins and a pleasantly long finish	7,90	29,00
Bordeaux AOC - Château Roc De Levraut - Bordeaux Dry - a bouquet of dark berries, present and intense on the palate	8,20	30,00
Cabernet Sauvignon - Vina El Aromo - Chile Dry - intense red wine with deep colour and robust tannins	7,90	29,00

ROSÉ

Portugieser Weißherbst – Knöll winery – Palatinate Medium-dry – an invigorating rosé, fruity and round on the palate	6,90	32,50	1L
Pinot Noir rosé - Karl Pfaffmann winery - Palatinate Medium-dry - very juicy rosé with delicate strawberry fruit	7,90	29,00	



FRIEDRICH III OF PRUSSIA "THE 99-DAY EMPEROR"

When he ascended the throne on 9 March 1888 after his father's death, he was already terminally ill and could no longer exert any real influence on changing Prussian policy, which was still dominated by Bismarck. After a reign of just 99 days, Friedrich III died on 15 June 1888. He was succeeded as Kaiser by his son Wilhelm II, who did not follow in his father's spirit. 1888 went down in history as the Year of the Three Emperors.

Schnapps

SPIRITS

	2CL
Rosche Weizenkorn	3,50
Kaiser‘s Doppelkorn	2,70
Fürst Bismarck	3,50
Steinhäger	3,50
Eversbusch Doppelwacholder	4,00
Bommerlunder	3,20
Tanqueray Gin	4,50
Malteserkreuz Aquavit	3,80
Linie Aquavit	4,60
Jubiläums Aquavit	4,60
Bourbon Whiskey	5,50
Scotch Whiskey	5,50
Asbach Uralt	4,20
Remy Martin V.S.O.P.	6,50
Bacardi Rum Light Dry	4,80
Havana Club Anejo 3 Anos Rum 40%	3,90
Ouzo Plomari	3,50

FRUIT BRANDIES

Calvados	4,90
Grappa Madruzzo	4,50
Grappa di Prosecco	6,50
Raspberry brandy	4,50
Kirschwasser (cherry brandy)	4,50
Williams pear, Birkenhof distillery (cask-aged)	5,00
Plum brandy	4,70

LIQUEURS & HERBAL BITTERS

Preussenschluck	3,90
Jägermeister	3,70
Baileys (G)	3,80
Fernet Branca	3,70
Gammeldansk	3,70
Ramazzotti	3,80

Preussenschluck

OUR OWN HOUSE HERBAL LIQUEUR



Distilled to our own recipe!

HERE WE DRINK

2CL	**3,90€**

ALSO AVAILABLE AS A BOTTLE TO TAKE AWAY

0,35L	**18,00€**
0,7L	**31,50€**

AFTER A HEARTY FEAST,
TO QUENCH YOUR THIRST SO GRAND,
A PREUSSENSCHLUCK
FROM THE KAISER'S HAND.

Food

SOUPS All soups are served as a starter

Cream of tomato soup 7,50
just like Mum used to make (G, L)

House-style onion soup (G, L) 8,30
gratinated with cheese

Potato soup »Kaiser Friedrich« 8,50
with North Sea shrimps and a bread roll (A1, B, G, 1, 2)

SALADS

Mixed salad bowl 12,50
with marinated carrot, cabbage and bean salad,
iceberg lettuce, tomatoes, cucumber and red onions

Small side salad 5,50
of marinated carrot, cabbage and bean salad

Small cucumber salad 4,90

Small bean salad 4,90

SMALL BITES

Homemade ham dripping with dark rye bread 8,00

Shrimp sandwich with egg (A2, 3, B, C) Market price



SPECIALITIES

Braised ox cheeks 31,00
slow-braised for over 6 hours, with mashed potatoes, fine green beans and port wine sauce

Homemade Bremen Labskaus 16,90
made with our own cured beef brisket, with fried egg and pickled gherkin (C),
optionally with rollmops +3,20€ or matjes herring +4,00€

Sliced pork fillet “Madagascar” 23,00
in a creamy mushroom and pepper sauce, with rösti and a side salad (G)

3 pork medallions 23,50
with fresh creamed mushrooms and fried potatoes (G)

House special “Kaiser Friedrich” 24,50
3 small pork fillets on fried potatoes, mixed vegetables,
hollandaise sauce, herb butter and fried egg (C, G)

Original Wiener Schnitzel (veal) 29,50
from the finest veal topside, hand-beaten, with fried potatoes,
lingonberries and a small cucumber salad (A1, C)

Vegetarian Kaiser pan 18,50
with garlic, mushrooms and cauliflower, served with fried potatoes and
hollandaise sauce (C, G)

FRIED POTATOES WITH...

Argentinian rump steak (200g) 30,50
with herb butter and mixed salad (G)

Homemade Sauerfleisch (pork in aspic) (2, 3) 17,50

Knipp (oat & meat sausage) and gherkin (A, 2, 3) 17,50

2 fried eggs (C) 14,90

Matjes herring (D) 17,50

Food

FISH

Pilot's platter (cold platter) 23,00
with shrimps, salmon, king prawns, trout fillet, rollmops, fried rollmops and matjes herring, served with bread rolls and butter (A1,B,D,L,1,2)

Primtjies Matjes 22,50
with green beans and bacon, apple-onion cream sauce and fried potatoes (D, G, 1, 2)

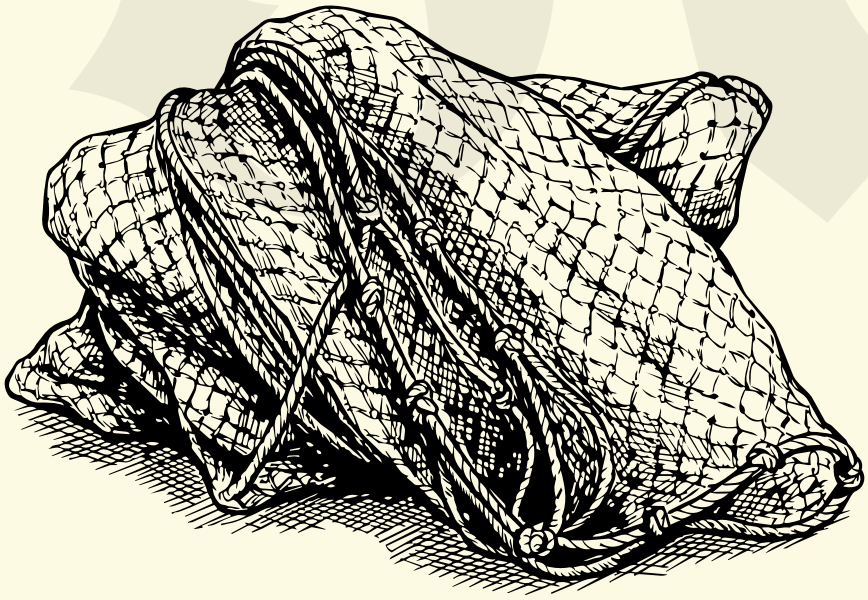
Plaice fillet 23,50
in an egg coating, with boiled potatoes, melted butter and creamy iceberg-mandarin salad (C,D,G,3)

Plaice "Finkenwerder" style (whole plaice) 25,50
with boiled potatoes, bean salad and bacon sauce (D, G, 3)

Line-caught cod 23,50
pan-fried on the skin, in a coarse Dijon mustard sauce, with boiled potatoes and a small cucumber salad (D, G, J)

Lemon sole fillet 25,50
fried in an egg coating and butter, with boiled potatoes, creamy iceberg-mandarin salad and melted butter (C,D,G,3)

Büsum North Sea shrimps Market price
with fried potatoes and fried egg (B, C, 2)



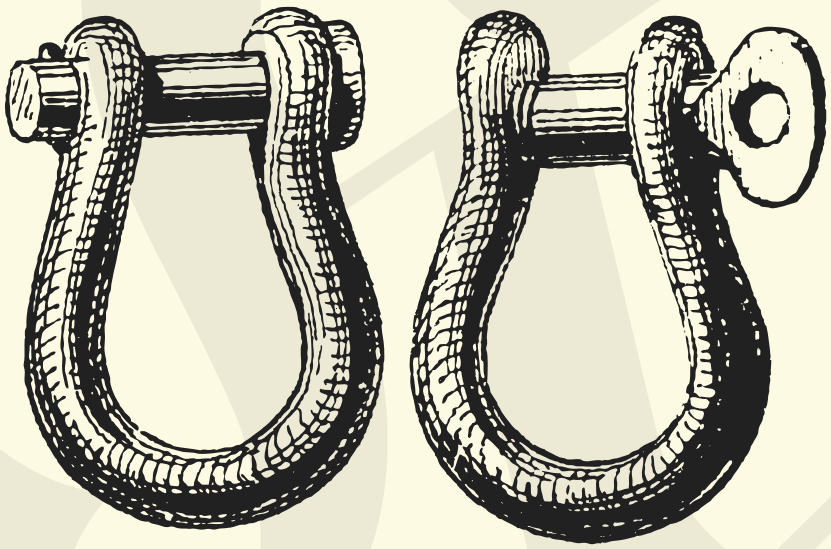
DESSERT

Homemade Bremen Rote Grütze (red berry compote) with vanilla sauce and 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 gherkin	1,80
Fried egg (C)	2,50
Fried potatoes	6,00
Cooked sausage	3,50
Homemade remoulade (C)	4,00
Homemade ham dripping to take away	5,00

WOULD YOU LIKE SOMETHING ELSE?
JUST ASK – WE'RE HAPPY TO HELP.



Allergens

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

A = Cereals containing gluten
    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, 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

1 = With colouring
2 = With preservatives
3 = With sweeteners
4 = With antioxidants
5 = Contains quinine
7 = Contains caffeine
8 = Contains a source of phenylalanine

Note: Despite the utmost care, we cannot always rule out cross-contamination.

Afterword

WHEN BREMEN BELONGED TO FRANCE

France on the Weser? What sounds like a mistake on the map today was once reality. In 1811, Bremen became part of Napoleon's empire – and even the capital of the "Département des Bouches-du-Weser", the department of the Weser estuaries. Anyone strolling through the Schnoor back then was walking on French soil.

For the people of Bremen, however, it brought little French joie de vivre. High taxes, new regulations and the conscription of men into the army made the "French period" a difficult time. French rule ended as early as autumn 1813, and Bremen took its fate back into its own hands.

Our inn came along later: the "Kaiser Friedrich" has been part of the Schnoor's history since 1889. So Napoleon and our Kaiser are two different chapters – but both belong to the stories worth telling in Bremen. Ideally over a good meal and a glass to go with it.

Today, you need neither French nor a look at historical maps to visit us. Just bring your appetite and a little time. We'll take care of the North German cuisine and warm hospitality.

Enjoy your meal – with a little nod to Bremen's French chapter:

Bon appétit!



Our inn with the owning family and team, around 1916

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