

Menu

"Here we go..."



Chicken Soup "Kuhhirte" (Wedding soup) Famous speciality of the house, with substantial chicken meat, meatballs ⁴ from pork, royale and vegetables.	€	5,90
Tomato Soup with boiled white rice & tomatoes (vegan dish)	€	4,20
Garden Salat small side dish Salad in a glass bowl lettuce, tomato, cucumber, capsicum. Choose from joghurt~herbs-, honey~mustard- or balsamico dressing	€	4,30
Fried potatoes "Chefin" North german speciality of the house, crusty fried with gherkin ¹¹ Fried eggs as per request plus & 1,25 per egg	€	7,20
Curry Sausage "Werdersee" with Pommes Frites & delicious homemade sauce by our chef's recipe	€	9,30
"Kuhhirten-Burger" with French fries Beef patty 200g, lettuce, Cheddar, gherkin sweet & sour, braised onions, tomato and Burger-Sauce*	€	13,50
"Veggie Burger" with French fries (vegan)	€	16,20
Beyond Meat 125g, lettuce, Cheddar, gherkin ¹¹ sweet & sour, braised onions, tomato and Burger-Sauce*		
The Burger-Sauce is a whiskey-flavoured creation of our chef Sascha.		
Grand salad plate With lettuce of the season, tomato, cucumber & capsicum, baguette & herbal butter supplemented with egg plus ϵ 1,25, with fried turkey strips plus ϵ 2,80, with baked cheese feta-style plus ϵ 3,70 please choose from joghurt~herbs-, honey~mustard- or balsamico dressi	€ ing	8,50

Fruity summer salad

€ 10,50

Strawbeeries, currants and bluebeeries with rocket salad and herbs, flowered with mint, served with avocado dressing, baguette & mixed herb butter

Welcome to our place "Der Kuhhirte"





"Farmer's breakfast"

€ 9,60

Omelette from fresh eggs mixed with potatoes, bacon^{2,3,4}, onions & boiled ham served with gherkin ¹¹

Knipp "Bremer Roland"

€ 13,50

Speciality created from minced pork, onions, lard & oat groats, tasty flavoured and crusty fried, with gherkin¹¹ & crusty fried potatoes from the pan.

Labskaus "Klaus Störtebeker"

€ 12,90

Traditional seamen's food mainly from mashed potatoes and corned beef, topped with a fried egg, served with gherkin and rollmops and beetroot on separate plates.

North german fried & marinated herring

€ 10,50

Cold herring sweet & sour marinated with fresh onion rings, with crusty fried potatoes from the pan. additional herring ϵ 4,90

Matjes "Hausfrauenart"

€ 12,90

3 Filets with a famous and delicious, homemade dip from gherkin¹¹, apple & onions with crusty fried potatoes from the pan.

"Vegan Knipp" with crusty fried with gherkin" (vegan)

€ 8,70

A meatless (vegan) version of the famous Bremen speciality

Dear valued guests,

in addition to this all season manual we provide seasonal specilities, daily recommendations and special offers of the week or month.

Please ask our service team for details.



"Schnitzeljagd"

"Wiener Schnitzel"	€ 20,90
Original Wiener Schnitzel, panfried, bread-crumb coated veal schnitzel garnished with lemon & caper, served with french fries.	
"Kuhhirtenschnitzel XXL" Bread crumb coated, giant pork schnitzel (450 g) with fried onions & mushrooms	€ 18,0
"Cordon Bleu" Bread crumb coated pork schnitzel, pan-fried stuffed with Gouda cheese & slices of boiled ham ¹⁴	€ 13,90
"Jägerschnitzel" Bread crumb coated pork schnitzel, pan-fried served with freshly, homemade mushroom sauce.	€ 14,20
"Hot Chílí Schnítzel" Bread crumb coated pork schnítzel, pan-fried served with freshly, homemade hot chílí sauce	€ 13,90
"Schnitzel Holsteiner Art" Bread crumb coated pork schnitzel, pan-fried, topped with a fried egg	€ 13,50
"Schnitzel Wiener Art" Bread crumb coated pork schnitzel, pan-fried, garnished with lemon slice	€ 12,90

All "Schnitzel" are individually prepared and pan-fried, they will be served with either french fries or crusty fried potatoes, or homemade potato salad according to your liking. Please make your choice.

All "Schnitzel" (except XXL) are also available based on poultry instead of pork.

"Fish on shore"



Difficult to catch, thus not permanently on sale. Ask our service team for the daily offers.

Spicy salmon on quinoa

€ 21,90

Salmon cubes fried with chili and grilled quinoa

Smoked-Eels by Bruns / Bad Zwischenahn

Freshly smoked whole eels, served with dark bread

Weight of the eels between 150-250 g, price per 100g € 9,95

Belongs to the eel: Ammerländer Löffeltrunk 2cl € 2,00

North sea shrimps with scrambled eggs

€ 22,50

Combined with crusty pan-fried potatoes

Filet of Salmon skin-fried

€ 22,50

with spinache & boiled potatoes.

Panfried fish Tempura With fried potatoes & tartar sauce

€ 11,90

"Vegan fish" Tempura

€ 13,10

with herbs mixed potato salad and vegan sauce of remoulade

We support the organisations which are fighting the problem of overfishing and struggle for sustainable fishing resources management and therefore adjust our fish offers to the saisonal and general availability of the various kinds of fish and seafood. Endangered species will not be part of our manual. Our eels originate from breeding farms. Our main manual shows an all-season offer of salmon, fried herring & matjes. Depending on the seasonal availability, we also provide limandes, plaices, dover hake, trout, redfish, haddock, monkfish, sprats, zander, mussels, smelts, squids & catfish, always in smaller quantities for the benefit of freshness. We may thus not be able to meet your requests at all times hoping for your understanding.

Main Courses



€ 18,60

"Königsberger Klopse"	€ 9,70
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Homemade minced meatballs from beef and pork, preparation based on a traditional recipe, served with caper & boiled potatoes

"Tafelspítz" € 22,40

Prime boiled beef, served with horseradish sauce, boiled potatoes and beetroot

Vegetarian Vegetable Wok (VVW) € 12,50

Wok-fried zucchini, capsicum, mushrooms and onions, served with boiled white rice and tomato-pesto, with parmesan cheese

GNOCChÍS (potato-noodles, vegetarían) € 15,90 with zucchiní-walnut-honey Pesto and Feta cheese

Rump Steak 220g

Origin Argentina, with Barbecue sauce "Mississippi" & fried onions $\in 24,20$ optionally with crusty fried potatoes, potato wedges, sweet potato fries or french fries.

Portion of mushrooms plus $\in 2,70$

Homemade beef roulade

stuffed with fresh onions, bacon^{2,3,4} and gherkin¹¹, served with apple flavoured red cabbage & boiled potatoes.

"The Kuhhirten-Platter" € 19,50

Tender medallions of pork & turkey, served with assorted vegetables, crusty fried potatoes & mushroom sauce with mushrooms

We offer a wide range of sweets & desserts, please check our icecream manual and ask our service team.

"hard to resist…"

Desserts & Cakes



Homemade "Rote Grütze"

Delicious fruit-mixture from straberries, cherries, raspberries, blackberries and currants, prepared with sago and sugar,

with vanilla-sauce	<i>€</i> 4,90
with a scoop of vanilla ice-cream & whipped cream	€ 6,80
natural and purely vegan	€ 4,20

Apple strudel

Strudel stuffed with apples, gefüllt mit Äpfel, raisins⁵ & cinnamon sugar with a scoop of vanilla ice-cream & vanilla sauce¹ € 4,20

Apricot cream

Layer of apricot cream in preserving jar

€ 4,80

We provide only fresh cake. The choice is determined by seasonal conditions and by the level of request. Please be good enough to accept a sell-out or the lack of certain products at a time.



Choice of tray-bakes

Currant-meringue, Cheese-mandarin, Cherry-buttercrumble, apple- & plumcake

Pro Stück	€ 3,60
Plus Sahne	€ 0,80

Dear guests,

please also ask your service attendant for icecream speciality manual and the the daily recommendations.

Enjoy your stay with us.

Der Kuhhirte - Kuhhirten Gastr. Betr. GbR. - Restaurant und Ausflugslokal Inh. S. Minnemann & A. Giese Kuhhirtenweg 7-11 - 28201 Bremen - Tel. 0421 / 555 202 - Fax. 0421 / 5360532 Aktuelle Öffnungszeiten: (Montag und Dienstag = Ruhetag)

Mittwoch bis Freitag 15:00 (16:00)-22:00 (22:00),

Samstag 11:30 (11:30) -22:30 (22:00) Sonntag 11:00 (11:30) - 21:00 (20:30)

Bankverbindung: Sparkasse in Bremen, IBAN DE 45 2905 0101 0001 6913 93, SWIFT/BIC SBREDE22XXX.

(c) Kuhhirten Gastr. Betr. GbR.