



PARK HOTEL

BREMEN

Degustation menu

2004
Château Petit Védrines
Sauternes
5 cl € 6.00

Marinated foie gras of goose¹
with sweet wine jelly



Celery soup
with sautéed quail breast



2007
Meursault „Clos du Cromin“
Domaine Caillot
Burgundy
10 cl € 12.00

Sautéed salmon trout
with saffron sauce and balsamic-lentils



2002
Château Tronquoy Lalande
Saint-Estèphe
10 cl € 10.00

Lamb served two ways
sautéed in herbs from Provence
with grilled vegetables and olive risotto



2006
Pündericher Marienburg „Fahrlay“
Riesling Auslese
Clemens Busch Winery
Moselle
5cl € 16.00

Iced mousse of hazelnut-gianduia
with marinated blackberries
and spiced mango sauce

3 courses with soup	€ 59.00
4 courses with soup	€ 69.00
4 courses with entrée	€ 77.00
5 courses	€ 89.00



PARK HOTEL BREMEN

Appetizers

Roulade of monkfish and prunes with raspberry vinaigrette and snow pea salad	€ 18.00
Marinated goose foie gras with quince marmalade, Valrhona chocolate and butter brioche	€ 24.00
“Classic“ lobster cocktail prepared at the table-side	€ 25.00
Sautéed quail breast on lamb’s lettuce with walnut dressing, bacon and croûtons	€ 16.00
Marinated salad and crème brûlée of radish with orange fillets and cranberry compote	€ 14.00

Soups

Potato soup with bacon and croûtons	€ 9.00
Cream of pumpkin soup with Büsum shrimps	€ 11.00
Spring chicken essence with mushroom cannelloni	€ 11.00



PARK HOTEL BREMEN

Entrées

as a main course

Spinach-ricotta ravioli with basil spume bell pepper salsa and caramelized endive	€ 16.00	€ 23.00
Sautéed scallop with lemongrass sauce and pea-wasabi-risotto	€ 18.00	€ 26.00

Fish main courses

Sautéed mullet with rosemary-olive-butter à la nage Mediterranean vegetables and château potatoes		€ 26.00
Poached spined loach with a silverbeet cover green asparagus and creamy polenta		€ 24.00
Sautéed halibut and a king prawn with shellfish spume, cous cous and bak choi		€ 32.00

Main courses

Sautéed breast of guinea fowl with Madeira sauce sweet-sour pumpkin, braised pointed cabbage and chive-mashed potatoes		€ 28.00
Sautéed fillet of beef with red wine-shallot confit, turnip and macaire potatoes		€ 32.00
Walnut and honey-crusted saddle of venison with blueberry sauce, bacon with Brussel sprouts and potato-noodles		€ 32.00



PARK HOTEL BREMEN

Classics

“Müllerin“ style Dover sole with lemon butter, lettuce hearts, yoghurt dressing and parsley potatoes	per 100 g	€ 15.00
Poached haddock fillet with Pommery-mustard sauce, spinach and herb potatoes		€ 21.00
Wiener schnitzel with lingonberries, parsley potatoes and mixed salad		€ 24.00
Bœuf Stroganoff with silverbeet and herb rice		€ 25.00
Berlin style sautéed calf's liver with apple slices, crisp-fried onions and mashed potatoes		€ 27.00
Grilled Chateaubriand steak (for 2 people) accompanied by your choice of side dishes	per person	€ 42.00

Side dishes

café de Paris butter	French fries
green pepper sauce	herb rice
Madeira sauce	parsley potatoes
sauce Hollandaise	baked potato
Noilly Prat sauce	seasonal vegetables
Pommery-mustard sauce	mixed salad
	potatoes au gratin



Desserts

Bremen style red fruit jelly with fresh mixed berries, vanilla spume and cocoa bean ice cream	€ 15.00
Crème brûlée of almond-blossom honey and vanilla with glazed rosemary-apples, fresh blackberries and Williams pear sorbet	€ 15.00
Gratin of plum, apple and marzipan with ragoût of basil and blackberries and moscovado-caramel ice cream-truffle	€ 15.00
Delicé of plum and coconut with glazed apple and plum-ragoût, balsamic-caramel and spiced mango sorbet	€ 15.00
Iced mousse of hazelnut-gianduia, vanille and liquorice with spiced pineapple compote, sesame-orange brittle	€ 15.00
“Park Hotel Bremen“ dessert symphony	€ 16.00

Additives: 1 with nitrite curing salt