



PARKHOTEL

BREMEN

*Welcome
to our „Kuppelhalle“ –
Bremen’s living room*

All prices are in euros and include VAT.

Information about ingredients in our dishes that may cause allergies or intolerances is available upon request from our service staff.

Starters

Beef Carpaccio 22

Cherry | Balsamic | Mimolette | Pea shoots

Buffalo Mozzarella *vegetarian* 18

Heritage Tomatoes | Basil | Arugula

Caesar Salad 17

Grana Padano | Cherry Tomato | Crouton

Baby Leaf Salad *vegan* 14

House Dressing | Peach | Radish

Chef's Salad 17

House Dressing | Boiled Egg | Honey-Glazed Ham | Gouda

Add-ons:

Beef Fillet Strips + 18

King Prawn + 4 each

Chanterelles + 12

Soup

<i>Chilled Duo Melon Soup</i> <i>vegetarian</i>	13
<i>Feta Mint</i>	
<i>Tomato & Veal Consommé</i>	13
<i>Fagottini Pine nuts</i>	

Snacks

<i>Pastrami Sandwich</i>	24
<i>Rye bread BBQ sauce Cream cheese Coleslaw French fries</i>	
<i>Avocado Sandwich</i> <i>vegan</i>	24
<i>Smoked tofu Sun-dried tomato Romaine lettuce French fries</i>	
<i>French Fries</i> <i>vegan</i>	8
<i>Truffle Mayonnaise</i>	

Main Courses

Tagliatelle <i>vegan</i>	24
<i>Basil Cream Sauce Sun-dried Tomato Zucchini</i>	
Beef Roulade	32
<i>Warm Red Cabbage Salad Bread Dumpling</i>	
Rack of Lamb	38
<i>Sage Jus Eggplant Grilled Romaine Lettuce</i>	
Sea Bass and King Prawn	36
<i>Shellfish Sauce Green Asparagus Mashed Potatoes</i>	
Veal Schnitzel	38
<i>Roasted Potatoes Cucumber Salad Cranberry</i>	

Chanterelles

Caramelized Goat Cheese <i>vegetarian</i> Chanterelles Peach Chutney Young Leaf Salad	19
Cream of Chanterelle Soup <i>vegan</i> Crouton	14
Chanterelle Tagliatelle <i>vegan</i> Cream Sauce Spring Onion	27
Beef Fillet Strips Chanterelle Cream Sauce Bacon Green Beans Gratin Potatoes	39

Desserts

White Chocolate Crème Brûlée <i>vegetarian</i> Glazed Peaches Strawberry Sorbet	17
Sorbet Selection <i>vegan</i> Strawberry Sorbet Green Apple Sorbet Lemon Sorbet Melon Sorbet	15
Parkhotel Sundae Yogurt Ice Cream Strawberry Sorbet Red Berry Compote Quark Espuma Toasted Almond	15
Scoop of Ice Cream Chocolate Vanilla Yogurt	4,5
Scoop of Sorbet Strawberry Green Apple Lemon	4,5
Iced Coffee Vanilla ice cream Whipped cream	11
Iced Chocolate Vanilla ice cream Whipped cream	11



Treat yourself to a special treat! Discover our exquisite praline, created with love and dedication by our talented pastry chef at the Parkhotel Bremen.

This delicate praline combines the delicate flavors of orange liqueur, nougat, and marzipan. Made from the finest ingredients and crafted with intricate craftsmanship, this masterpiece is a treat you shouldn't miss.

Golden Praline with Champagne (0.1l Laurent Perrier) EUR 33.00

Golden Praline with a coffee specialty of Your choice EUR 19.00

By the way, our homemade pralines are also available to take away in practical gift boxes of 4 or 10.

Hot Beverages

Café Crème	4,9
Espresso	4,3
Double Espresso	5,9
Cappuccino	5,5
Café Latte	5,7
Latte Macchiato	5,9
Hot Chocolate	6,5
ALTHAUS Tea Selection	pot 9,5

Beer

HAAKE BECK Kräusen 10 fl. oz.	 4,9
Radeberger non-alcoholic 11 fl. oz.	4,6
Radeberger 10 fl. oz.	 4,6
Radeberger 14 fl. oz.	 5,5
Schöffelhofer Weizen naturtrüb 17 fl. oz.	6,5
Schöffelhofer Weizen naturtrüb (alkoholfrei) 17 fl. oz.	6,5

Non – Alcoholic

Vilsa medium oder naturell water 8 fl. oz.	3,7
Vilsa medium oder naturell water 25 fl. oz.	8,9
Coca Cola, Fanta, Sprite, juices 7 fl. oz.	3,9
Tonic Water, Ginger Ale, Bitter Lemon 7 fl. oz.	4,5
Iced Tea by ALTHAUS (various flavors) 10 fl. oz.	4,5

Aperitif

Aperol Sprizz	12,5
Campari Sprizz	12,5
Thyme Sprizz	12,5
Lillet Wildberry	12,5
Hugo	12,5
Kir Royal	23

Champagne

Laurent-Perrier La Cuvée Brut 3 fl. oz.	21
Laurent-Perrier Rosé Brut 3 fl. oz.	25

Crémant

Bouvet Ladoubay Cuvée excellence, AC 3 fl. oz.	12
Bouvet Ladoubay Rosé Brut, AC 3 fl. oz.	14

Cocktail Selection

Negroni	13
Espresso Martini	13
Gin Diamond	14
Moscow Mule	12,5
Solero	12,5
Mai - Tai	14,5
Pina Colada	12,5
Whiskey Sour	14
Ipanema (non-alcoholic)	8,5

White Wine

Riesling, dry 13

Castle Vollrads | Germany – Rheingau | 7 fl. oz.

Expressive bouquet, notes of peach and apple, complex minerality, very subtle acidity, elegant, very harmonious

Sauvignon Blanc Granit, dry 14

Castle Ortenberg | Germany – Baden | 7 fl. oz.

*It displays aromas of passion fruit and gooseberries.
On the palate, it unfolds a full-bodied structure with a refreshing acidity*

Pinot Gris, dry 13

Cooperative Burkheim | Germany – Baden | 7 fl. oz.

Spicy bouquet, fruity character, full-bodied

Rosé Wine

Pinot Noir Rosé, dry 12

Bercher | Germany – Baden | 7 fl. oz.

Elegant fruity notes of quince, raspberry, and currant jelly, also light caramel and vegetal nuances. Mild character on the palate

Red Wine

Incognito Cuvée QbA, dry 14

Philipp Kuhn | Germany – Pfalz | 7 fl. oz.

Delicate aroma of black cherries, elegant and velvety, fine roasted aromas, long-lasting

Spätburgunder, dry 13

Weingut Bercher | Germany – Baden | 7 fl. oz.

Intense aroma of sour cherries, currants, and plums, light roasted aromas with caramel notes, pleasantly light tannin structure

Château Les Belles Murailles AC, dry 13

Earl Manaud-Gubbert | France – Gironde | 7 fl. oz.

Ripe with complex, fruity aromas of black berries

Please ask for our full wine menu.

PARK RESTAURANT

BREMEN

Enjoy special culinary moments with our chef, Frank Seyfried. After various positions in 5-star hotels and gourmet restaurants, the Swabian native has been Chef de Cuisine at the Parkhotel Bremen since June 2024 and cooks exclusively for you in the Park Restaurant.

A tribute to fine regional cuisine, inspired by Mediterranean influences, prepared with great attention to detail and creativity. These culinary delicacies are accompanied by a select selection of wines that perfectly complement our dishes. Reserve now!

The Park Restaurant is open Wednesday to
Saturday from 6:00 PM to 9:00 PM.



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