



# Menu

# Dear Guests,



keeping traditional values has always been a substantial part of the hanseatic society to which the country and city of Bremen belongs over centuries.

We like to introduce the tradition of german cuisine consisting of more than just „pork knockles“ and „Sauerkraut“.

Our Chefs are basing their products on traditional (north-) german recipes, adjusted to modern taste and with a slight touch of international influences, designed to keep the local identity.

The „Kuhhirte“ with its over 350 years in Bremen history is considered a part of the Bremen attitude to keep the best of the past and to be open minded for the future.

**Quality Food** is gathering importance mainly in terms of ingredients and the **Way of preparation**. We are using our micro wave oven only for warming up the „Apfelstrudel“. Our famous Schnitzels are all panfried, this refers to all other fried products except „french fries“, „croquettes“ and „potato wedges“, the latter are the only ones fried in a chip pan. We consider this a „**slow food concept**“ which might keep you waiting a little longer for the food.

We are using only **first class ingredients and basic products** for our dishes, our selection follows the principle: 1. Quality, 2. Origin, 3. Price; we are preferably buying directly from the **local producers**.

We do hope, that you will enjoy the tasting experience and we invite you to provide your feedback and let us have your proposals and wishes.

**Ihr Kuhhirten Team**

The german law requires an extended declaration for certain ingredients in food and beverages. You will find a legend explanation for the numeric declaration in this manual.

# The chronicles of „Der Kuhhirte“



The ancient papers in the Bremen historic library shows „Der Kuhhirte“ as a housing location for the the „cow – herd“, paid by the Bremen city government for his cow guard obligations on the meadows on the river-isle. This was in **1662** while the Bremen government claimed the river isle „Werder“ already in **1433**. Hinrich Plums was the first „cow-herd“ namely mentioned in the chronicles.

All the successors were elected by the government in case their was no heirs to take over. The cow-herds were thus „government employees“ with a samll salary and some the right to sell milk on the premises.

The new stable, **Kuhstall, built in 1856**, was designed to host 3 bulls, 10 cows plus some pigs and young cows and is still existing as the largest roofed area on today's grounds. We are not hosting animals there anymore, but use it for all kind of celebrations, events and big parties being able to comfort about 180 guests for dinner parties and more than 350 for stage events. In **1867**, the new residential building and the „Tower“ were erected; both buildings, although renovated throughout the decades, are still existing in its original shape.

In the „ **Local für den Milchverkauf** “(**Milk-Bar**) was eventually „extended“ into a regular bar serving beer, liquer and „Schnaps“, in fact without an official license but demanded by the „weekend-guests“, who frequented the location as a lovely place for neighbourhood- excursions. The isle in the center of the river „**Weser**“, parting the river into a 2 arm-stream for a distance of about 30 kilometers from the southeast borders of Bremen up top the city center, later became a peninsula, as the southern arm of the river was dammed into a lake, called the „**Werdersee**“ which is located about 100 m south of „Der Kuhhirte“. The main stream of the river Weser is located about 150 m north of our place. We are thus sitting on an isle in the river called „**Werder**“, which is the north german word for it. Now guess what else made this place famous: Yes, the soccer club **SV Werder Bremen** was founded on **February 4th, 1899** by one of the sons of the former cowherd and some friends on the veranda of „Der Kuhhirte“.

The meadows and grasslands of the „Werder“ were sacrificed to develop small private owned acres to support the hunger suffering city population during and after World War I. The lack of space forced the cowherds to abandon the catteling and concentrate on agricultural, but mainly gastronomical development. The above mentioned stable „Kuhstall“ was re-decorated into a dance-floor during the early thirties in last century. After World War II „Der Kuhhirte“ was maintained up to the mid of the fifties, but then closed due to the lack of a budget in the city treasury. It vwas only 1961 when the union of the metal working industry „IG Metall“ discovered the place and invested in a development for a small leisure park with mini-golf, children's train, bowling alley, beer-garden, international youth hostel, (today the Hotel behind „The Kuhhirte“) and meeting facilties for senior citizens.

The persistent „low tide“ in the treasury box of the „City of Bremen“ left the Bremen Senat no choice but to sell the area and premises after being in possession of the city for over 500 years. It was a ruin after being closed for more than 18 months with nobody to look after it.

The landlord family **Sigrid & Wilfried Minnemann** bought the place together with her daughter **Angela Giese** and re-opened it after renovation at the May 1st, 1996 under ist traditional name „**DER KUHHIRTE**“.

Within the last 20 years, „Der Kuhhirte“ has been developed into one of the most favorite places for **top-quality north german cuisine** and most popular for the famous „**Green cabbage-tours**“ in the winter season. Moreover we are hosts for numerous events being able to offer roofed areas for up to 550 and open air spaces for more than 2000 guests.

# „Here we go...“



**Chicken Soup „Kuhhirte“** (Wedding soup) € 5,20  
Famous speciality of the house, with substantial chicken meat, meatballs<sup>4</sup> from pork, royale and vegetables.

**Tomato Soup** with boiled white rice & tomatoes (vegan dish) € 3,80

**Garden Salat** small side dish Salad in a glass bowl € 4,30  
lettuce, tomato, cucumber, capsicum.  
Choose from yoghurt~herbs-, honey~mustard- or balsamico dressing

**Fried potatoes „Chefin“** € 5,80  
North german speciality of the house, crusty fried with gherkin<sup>1</sup>  
Supplemented by fried eggs **plus € 1,25 per egg**

**Curry Sausage „Werdersee“** € 7,80  
with Pommes Frites & delicious homemade sauce by our chef's recipe

**„Kuhhirten-Burger“ with French fries** € 10,70  
Beef patty 200g, lettuce, Cheddar, gherkin<sup>1</sup> sweet & sour, braised onions, tomato and Burger-Sauce\*

With Beef patty 400 g € 14,30

**„Veggie Burger“ with French fries (vegan)** € 12,30  
Beyond Meat 125g, lettuce, Cheddar, gherkin<sup>1</sup> sweet & sour, braised onions, tomato and Burger-Sauce\*

with 250g Beyond patty € 17,50

\* The Burger-Sauce is a whiskey-flavoured creation of our chef Sascha.

**Grand salad plate** € 7,50

With lettuce of the season, tomato, cucumber & capsicum, baguette & herbal butter  
supplemented with egg **plus € 1,25**, with fried turkey strips **plus € 2,80**,  
with baked cheese feta-style **plus € 3,70**  
please choose from yoghurt~herbs-, honey~mustard- or balsamico dressing

Welcome to our place „Der Kuhhirte“

# Bremen „Food“



## „Farmer's breakfast“

€ 9,60

Omelette from fresh eggs mixed with potatoes, bacon<sup>2,3,4</sup>, onions & boiled ham served with gherkin "

## „Tellersülze“

€ 9,20

Pork in aspic with marinated onions, tartar sauce and crusty fried potatoes from the pan.

## Knipp „Bremer Roland“

€ 11,50

Speciality created from minced pork, onions, lard & oat groats, tasty flavoured and crusty fried, with gherkin" & 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. *additonal herring € 4,90*

## Matjes-Stew „Buntentor“

€ 10,90

Filets-cuts in a stew with delicious, homemade dip from gherkin", 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 specialities, 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“ € 17,10

Bread crumb coated, giant pork schnitzel (450 g) with fried onions & mushrooms

„Cordon Bleu“ € 13,20

Bread crumb coated pork schnitzel, pan-fried stuffed with Gouda cheese & slices of boiled ham<sup>14</sup>

„Jägerschnitzel“ € 13,60

Bread crumb coated pork schnitzel, pan-fried served with freshly, homemade mushroom sauce.

„Hot Chili Schnitzel“ € 13,60

Bread crumb coated pork schnitzel, pan-fried served with freshly, homemade hot chili sauce

„Schnitzel Holsteiner Art“ € 12,10

Bread crumb coated pork schnitzel, pan-fried, topped with a fried egg

„Schnitzel Wiener Art“ € 11,10

Bread crumb coated pork schnitzel, pan-fried, garnished with lemon slices

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.*



## „Neptunteller“

€ 22,50

*with smoked eel, smoked salmon, north sea shrimps & filet of trout.  
We serve these north german specialities with dark bread  
& horseradish cream*

## 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* € 8,95

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

## Panfried eel portion ca. 200g

€ 23,50

*Famous north german speciality, fried with rye-groats in the pan,  
served with boiled potatoes, buttersauce & a cucumber salad.*

## North sea shrimps with scrambled eggs

€ 19,50

*Combined with crusty pan-fried potatoes*

## Filet of Salmon *skin-fried*

€ 18,70

*with spinach & boiled potatoes.*

## Panfried fish Tempura

€ 10,60

*with potato salad & tartar sauce*

*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 seasonal 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



## Chicken-fricassee

€ 8,90

Hot chicken stew with Basmati rice, chicken meat, peas, asparagus mushrooms & meatballs<sup>4</sup> from pork. Typical north german dish

## Chickenbreast

€ 11,80

Pan-fried, served on tomato flavored „vegetable-spirals“ with mashed potatoes

## Vegetarian Vegetable Wok (VW)

€ 8,10

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

## Gnocchis (potato-noodles, vegetarian)

€ 14,50

with zucchini-walnut-honey Pesto and Feta cheese

## Rump Steak 220g

Origin Argentina, with Barbecue sauce “Mississippi” & fried onions optionally with crusty fried potatoes, potato wedges, sweet potato fries or french fries.

€ 24,20

Portion of mushrooms **plus € 2,50**

## Homemade beef roulade

stuffed with fresh onions, bacon<sup>2,3,4</sup> and gherkin<sup>1</sup>, served with apple flavoured red cabbage & boiled potatoes.

€ 14,80

## „The Kuhhirten-Platter“

€ 18,90

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.





# *Last, but not least*

*We are convinced that you will be satisfied with the quality of all food and beverages, in case you are not, please do not hesitate to give our service any advice and address your complaints. Your statement may help to support our permanent efforts for improvement*

*We will of course appreciate your positive feedback and may thank you for the tips granted to our service team.*

*Same time we are happy to receive your proposals and requests, please drop your business card and/or your e-mail address enabling us to provide our newsletter and invitations for our events.*

*The management can be contacted under  
[info@derkuhhirte.de](mailto:info@derkuhhirte.de)*

*We may attract your attention to visit our homepage under  
[www.derkuhhirte.de](http://www.derkuhhirte.de)*

*Sigr id Minnemann    Angela Giese    Norbert Giese*

## *Declaration of ingredients*

- 1 = with colorant*
- 2 = with preservatives*
- 3 = with antioxidants*
- 4 = with flavor enhancer*
- 5 = with sulphur dioxide*
- 6 = with blackening agent*
- 7 = with phosphate*
- 8 = with milk protein*
- 9 = with caffeine*
- 10 = with quinine*
- 11 = with sweetener*
- 12 = waxed*
- 13 = with taurine*

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:**

Mo & Di geschlossen - Mi. +Do + Fr ab 15 Uhr bis um 22.30 Uhr – Küche ab 15 Uhr bis um 22 Uhr

Sa +So 11.30 Uhr bis um 22.30 Uhr – Küche ab 12 Uhr bis um 22 Uhr -

Abholung in der Öffnungszeit

Bankverbindung: Sparkasse in Bremen, IBAN DE 45 2905 0101 0001 6913 93, SWIFT/BIC SBREDE22XXX.  
(c) Kuhhirten Gastr. Betr. GbR.