CAFÉ & BRASSERIE

Hagemeister

Nice that you are our guest,

We look forward to welcoming you to the Hagemeister. We hope you feel comfortable here, find peace and take a break, let us spoil you with culinary delights and then leave our café happy and satisfied.

Our cakes are handmade with love and our favorite dishes are freshly prepared with seasonal and regional products.





Your team from Hagemeister

A good start to the day **Adults: 19,80€**
Children from 4 years – 12 years. :12,80€

Our breakfast buffet from Wednesday to Sunday from 9.00 to 11.30

(vegan breakfast on pre-order)

- colorfully mixed variety of rolls
- Croissant
- high-quality filter coffee
- high quality tea
- Juice 100% fruit content
- Water
- Milk
- Yoghurt
- fresh fruit
- Cereals
- Scrambled eggs or (boiled egg on request)
- Bacon
- Jams (strawberry, cherry, rhubarb and apricot) and honey from Werder
- Nut nougat cream
- fresh vegetables
  (tomatoes, cucumber, peppers)
- Mozzarella
- Pesto and fig mustard
- Olives
- Caper apples
- Cream cheese
- Butter and margarine
- Various freshly prepared salads
- Smoked salmon with horseradish
- Various types of cheese, sausage and ham

Garden salads with bread

Garden salad with shaved parmesan	16,80 €
Garden salad with fried chicken breast	17,80 €
Garden salad with tuna and onions	17,80 €
Garden salad with goat cheese wrapped in bacon and Beetroot	18,80 €

Homemade Dressings:
Balsamic vinegar, honey mustard, pomegranate, herbs

Vegan

Vegetable Lasagna made with soy, eggplant, zucchini, bell peppers, onions, and spinach on tomato sauce 19,80 €

soup with bread

Soup of the day (also vegan)	9,80 €

children's meal

Pasta with tomato sauce and Parmesan	9,80 €
Flambée Margherita	9,80 €

cake and ice cream

Pies/cakes	4,50 €
1 scoop of vanilla ice cream or strawberry or chocolate	2,20 €

Autumn Specials

Cream of pumpkin soup with pumpkin seed oil and roasted pumpkin seeds
(also available vegan)
9,80 €

Autumn garden salad with sautéed pumpkin, pumpkin seeds, goat cheese, walnuts, and pear
18,80 €

Creamy pumpkin risotto with roasted pumpkin seeds, pumpkin seed oil, arugula, and Parmesan
(also available vegan)
18,80 €

Pumpkin *Flammkuchen* (flatbread) with pumpkin, pumpkin seeds, honey, red onions, sour cream, cheese, and Herbes de Provence
(also available vegan)
19,80 €

Pear *Flammkuchen* (flatbread) with pear, Camembert, walnuts, red onions, honey, sour cream, cheese, and Herbes de Provence
19,80 €

Sautéed veal liver with braised onions and apple, autumn vegetables, and pumpkin purée
28,80 €

Pan-fried zander fillet with
autumn vegetables and creamy pumpkin risotto
28,80 €

flambée optionally with

Dried tomatoes, mozzarella, pesto, sour cream, basil and balsamiccream	15,80 €
Alsatian style: ham, onions, sour cream, cheese, spring onions	16,80 €
Tuna, sour cream, dried tomatoes, capers, onions and cheese, spring onions	17,80 €
Chicken, tomato and pepper cream, onions, peppers, corn, cheese, BBQ and rocket	18,80 €
Serrano ham, sour cream, parmesan and rocket	18,80 €
Hot chorizo, tomato and pepper cream, chili, onions, garlic, cheese and spring onions	18,80 €
Vegan: tomato and pepper cream, onions, garlic, dried Tomatoes, zucchini, peppers, corn, fig balsamiccream, rocket	18,80 €
Smoked salmon, horseradish sour cream, onions, cheese and rocket	19,80 €
Goat cheese, sour cream, fig balsamiccream, Beetroot, onions, cheese and herbs	19,80 €

Coffee specialties from "Spreebohne" (also decaffeinated, lactose-free, oat milk)

Coffee Crema	3,90 €
Milk coffee	4,40 €
Cappuccino	4,20 €
Latte Macchiato	4,90 €
Espresso	2,90 €
Double espresso	5,20 €
Espresso macchiato	3,60 €
Hot chocolate	4,90 €
Choccocino	5,20 €
Iced coffee	6,90 €
Ice chocolate	6,90 €
Chai Latte	5,20 €
with oat milk	+ 0,80 €

flavor and topping

caramel, hazelnut, vanilla	1,00 €
Marshmallows	1,00 €

Tea

Glass of tea 3,90 €

Green Tea, Fruit Tea, Peppermint Tea, Herbal Tea, Darjeeling Tea, Earl Gray Tea, Persian Apple Tea, Chamomile Tea

Fresh tea with ginger, orange, lemon, mint and honey 5,20 €

Mineral water

Gerolsteiner natural	0,25 l	2,90€
Gerolsteiner medium	0,25 l	2,90€
Gerolsteiner natural	0,75 l	7,90€
Gerolsteiner medium	0,75 l	7,90€

Softdrinks	**0,2 l**	**0,4 l**
Coca Cola	2,90€	5,60€
Fanta	2,90€	5,60€
Sprite	2,90€	5,60€
Barrel shower	2,90€	5,60€
Spezi	2,90€	5,20€
Ginger Ale	0,25 l	3,90€
Bitter Lemon	0,25 l	3,90€
Tonic	0,25 l	3,90€

Juices	**0,2 l**	**0,4 l**
Orange juice	3,10€	5,90€
Apple juice	3,10€	5,90€
Banana juice	3,10€	5,90€
Cherry juice	3,10€	5,90€
Passion fruit juice	3,10€	5,90€
Blackcurrant juice	3,10€	5,90€
Rhubarb juice	3,10€	5,90€
Juice spritzer	2,90€	5,60€

Aperitifs		
Prosecco	0,1 l	4,50€
non-alcoholic sparkling wine	0,1 l	4,50€
Wine spritzer	0,2 l	5,60€
Martini	5 cl	6,00€
Sherry	5 cl	6,00€
Campari Soda/Orange	0,2 l	8,50€
Aperol Spritz	0,2 l	8,50€
Limoncello	0,2 l	8,50€
Lillet	0,2 l	8,50€

Beer	**0,3 l**	**0,5 l**
Hagemeister Bräu bright	3,90€	5,90€
Hagemeister Bräu dark	3,90€	5,90€
Radler oder Diesel	3,90€	5,90€
Berliner Weisse with Syrup	3,90€	

Woodruff, raspberry, currant, elderberry

Warsteiner bright non-alcoholic	3,90€
Isenbeck malt drink	3,90€
König Ludwig yeast bright	5,90€
König Ludwig yeast dark	5,90€
König Ludwig yeast non-alcoholic	5,90€

Spirit

Wodka, Whisky, Gin, Pastis, Herbs, Raspberry, Pear, Cherry, Mirabelle, Grappa, Sambuca, Amaretto, Baileys

2 cl 3,50€ 4 cl 5,90€

Wine from Werder (Dr. Lindicke from Wachtelberg)

White	**0,2L**	**0,7L**
white cuvée (dry)	8,80€	28,80€

Grape variety: Müller-Thurgau, Sauvignac, Kernling, Muscaris

Taste: floral-intensive, impressions of apple, pear, honeydew melon, medium body and mild acidity.

Rose

Rosé Cuvée (semi-dry)	8,80€	28,80€

Grape variety: Regent, Dornfelder, Pinotin

Taste: Aroma accord of cherries, strawberries and currants, sparkling dry rosé with a balanced sweetness-acid ratio.

Red

red cuvée (dry)	8,80€	28,80€

Grape variety: Regent, Dornfelder
Taste: dry, fruity, dominantly ripe cherries and plums, as well as finely integrated berry fruit aromas of black and red currants

French country wines (Cellier d'Or Vin de Pays)

White	**0,2L**	**1,0L**
Blanc Cuvée (dry)	6,80€	32,80€

Grape variety: Chenin Blanc, Melon De Bourgogne

Taste: dry, pale color with green reflections, juicy-fresh, subtle acidity, distinctive, straightforward and stimulating with fruity aromas and toasted notes

Rose

Rosé Cuvée (dry)	6,80€	32,80€

Grape variety: Syrah, Cinsault, Grenache Noir

Taste: Very expressive and fruity scent (red berries, strawberries), a round, full-bodied wine with aromas of red fruits

Red

Rouge Cuvée (dry)	6,80€	32,80€

Grape variety: Syrah, Carignan, Grenache Noir

Taste: dry, rich, soft fruity fullness, varied taste with ripe tannins and a stimulating, pleasant aftertaste
Please ask staff about any allergens that require labeling

Why Hagemeister ?

Karl Hagemeister is one of the most important and well-known painters in the Mark Brandenburg. He was born here on our beautiful island town of Werder an der Havel on March 12, 1848, the son of the fruit grower Carl Friedrich Hagemeister and his wife Luise Frederike Puhlmann. Early on he found a special sense for the harsh beauty of the Brandenburg landscape and initially worked as a drawing teacher at an elementary school in Berlin Pankow. From 1871 he studied at the free drawing school in Weimar and undertook study trips to Munich and the Alps. There he met the Viennese painter Carl Schuch (1846 – 1903), with whom he became friends for many years. Joint study trips to Austria, Belgium, Holland and Italy followed. In 1877 Hagemeister settled in Ferch. Here in his Brandenburg homeland, which he loved, he found his own themes and motifs. It was the villages and landscapes around the Schwielowsee that inspired him to paint more and more landscape details such as a section of a pond bank, a stream, a group of trees or stones. He described his processing of the Impressionist style of painting, the capture of the random moment in a random detail, in contours dissolved by light and movement, as follows:

"I realized that movement is part of breathing life and that this can only be achieved through the finest differences in the application of paint. When I see things in landscapes, I always notice a struggle between light and air for dominance over them."

He increasingly painted landscapes with strong colors, worked with brush and spatula with fingers and palms of the hand and reduced the selected detail to just a water lily or a wave remains. Although Karl Hagemeister took part in the major exhibitions in Berlin and was a founding member of the Berlin Secession, he remained unnoticed for a long time, probably because he found his own style as a quiet outsider, independent of the art scene in the metropolis and the prevailing art movements. It was not until 1912, when some larger galleries in Hamburg and Munich took notice of him, that he found public honor and attention. In 1914 he was appointed "Royal Prussian Professor" and in 1923, on his 75th birthday, he became a member of the Prussian Academy of Arts. The National Gallery honored him with an exhibition. Karl Hagemeister's simple lifestyle did not change, despite later recognition. He died in Werder on August 5th, 1933. We appreciate him and love his works.