

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

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	12,80 €	
Garden salad with fried chicken breast	13,80 €	
Garden salad with tuna and onions	13,80 €	
Garden salad with goat cheese wrapped in bacon	15,80 €	
Homemade Dressings: Balsamic vinegar, honey mustard, pomegranate, herbs		
soup with bread		
Soup of the day (also vegan)	8,50€	
children's meal		
Pasta with tomato sauce and Parmesan	7,80 €	
cake and ice cream		
Pies/cakes	3,80€	
1 scoop of vanilla ice cream or strawberry or chocolate	1,80€	

monthly specials

Garden salad with venison pâté and bread

14,80 €

Fresh meat with red cabbage and potato dumplings

24,80 €

Fresh fish of the day with leaf spinach and mashed potatoes

24,80 €

Vegan bolognese with vegan pasta and vegan cheese

14,80 €

Tarte flambée optionally with

Dried tomatoes, mozzarella, pesto, sour cream, basil and balsamiccream	13,80 €
Alsatian style: ham, onions, sour cream, cheese, spring onions	13,80 €
Tuna, sour cream, dried tomatoes, capers, onions and cheese, spring onions	14,80 €
Chicken, tomato and pepper cream, onions, peppers, corn, cheese, BBQ and rocket	15,80 €
Serrano ham, sour cream, parmesan and rocket	15,80 €
Hot chorizo, tomato and pepper cream, chili, onions, garlic, cheese and spring onions	15,80 €
Vegan: tomato and pepper cream, onions, garlic, dried Tomatoes, zucchini, peppers, corn, fig balsamiccream, rocket	15,80 €
Smoked salmon, horseradish sour cream, onions, cheese and rocket	16,80€
Goat cheese, sour cream, fig balsamiccream, figs, onions, cheese and herbs	16,80€

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

Coffee Crema	2,80 €	
Milk coffee	3,80€	
Cappuccino	3,20 €	
Latte Macchiato	3,80€	
Espresso	2,60€	
Double espresso	5,00€	
Espresso macchiato	2,90 €	
Hot chocolate	3,30 €	
Choccocino	3,80€	
Iced coffee	3,80€	
Ice chocolate	3,80€	
flavor and topping		
caramel, hazelnut, vanilla	1,00€	
Marshmallows	1,00€	

Tea

Glass of tea 2,80 €

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

		3,80 €
<u>Mineral water</u>		
Bad Liebenwerda natural	0,25	2,40€
Bad Liebenwerda medium	0,25	2,40€
Bad Liebenwerda natural	0,75	6,10€
Bad Liebenwerda medium	0,75	6,10€
<u>Softdrinks</u>	0,2 I	0,4 I
Coca Cola	2,50€	4,60€
Fanta	2,50€	4,60€
Sprite	2,50€	4,60€
Barrel shower	2,50€	4,60€
Spezi	2,50€	4,60€
Ginger Ale	0,25	2,60€
Bitter Lemon	0,25	2,60€
Tonic	0,25	2,60€

<u>Juices</u>	0,2 I	0,41
Orange juice	2,60€	4,90€
Apple juice	2,60€	4,90€
Banana juice	2,60€	4,90€
Cherry juice	2,60€	4,90€
Passion fruit juice	2,60€	4,90€
Blackcurrant juice	2,60€	4,90€
Rhubarb juice	2,60€	4,90€
Juice spritzer	2,50€	4,80€
<u>Aperitifs</u>		
Campari Soda/Orange	0,21	5,00€
Martini	5 cl	5,00€
Sherry	5 cl	5,00€
Aperol Spritz	0,21	6,50€
Cremant	0,11	4,50€
Prosecco	0,11	3,80€
non-alcoholic sparkling wine	0,11	3,80€
Wine spritzer	0,21	4,80€

<u>Beer</u>	0,3 I	0,5 l
Warsteiner bright	3,20€	5,30€
König Ludwig dark	3,20€	5,30€
Radler oder Diesel	3,20€	5,30€
Berliner Weisse with Syrup	3,60€	

Woodruff, raspberry, currant, elderberry

Warsteiner bright non-alcoholic	3,40€
lsenbeck malt drink	3,40€
König Ludwig yeast bright	5,20€
König Ludwig yeast dark	5,20€
König Ludwig yeast non-alcoholic	5,20€

Spirit

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

2 cl 2,60€ 4 cl 4,90€

<u>Wine from Werder Dr. Lindicke from the Wachtelberg</u>

	0,2 l	0,7 l
<u>White</u>		
Müller-Thurgau (dry)	6,20€	22,50€
Sauvignon Blanc (dry)	6,20€	22,50€
Sauvignon Blanc (late harvest)	6,20€	22,50€
Rose		
Rosé (half dry)	6,20€	22,50€
<u>Red</u>		
Regent (dry)	6,20€	22,50€
Velvet (dry)	6,20€	22,50€

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.