

Green Cabbage

Ancient tradition requires a start of the season of the "Green Cabbage" not before Penance day middle of November. Consequently our first green cabbage offer for 2023 is served on Nov. 22nd.



(All prices valid till 31.12.23, we are likely forced to increase our prices, if the VAT will have been increased from 7% to 19%)

Green Cabbage Vegan (prepared without animal ingredients) € 13,50
with boiled potatoes & vegan „pinkel“

Smaller portion of green cabbage € 14,30
with boiled potatoes, boiled sausage (or smoked pork chop) & Pinkel

Full plate of green cabbage € 18,80
with boiled or fried potatoes, Pinkel, boiled sausage, speck, and smoked pork chop

Green Cabbage Menu € 29,50
Chickensoup Kuhhirten to start with
Green Cabbage with everything (see full plate)
„Rote Grütze“ with vanilla sauce as dessert
(no take away)

Wine-recommendation:

None

Digestif:

Ice cold Jägermeister, Doornkaat
Jubiläumsaquavit, Linie Aquavit

Beer-recommendation:

Haake Beck Pils

Kräusen

König Pilsner

Beer of the week

Green cabbage is a most typical north west german dish with a particular season from middle of November till middle of March, a traditional winter food coming along with various types of pork, sausages and potatoes. The dish is also called **Kohl & Pinkel**, Pinkel is a sausage made by local butchers mainly of pork, oat groats in special mincing and secret recipes of spices. After the turn of the year the season of the Kohl & Pinkel tours is starting, during the weekends in January till March you will find hundreds of groups of well coated people walking together in the afternoon to finally reach a restaurant serving green cabbage. This ancient tradition ends up in a party with dancing till midnight and is always accompanied by alcoholic beverages. „Der Kuhhirte“ is hosting about 6000 guests p.a. during those 18-20 days every year. Green cabbage is the main dish of 2 major and renowned annual events in Bremen, both, the oldest dinner party of the world, the „**Bremer Schaffermahl**“ and the „**Eiswette from 1829**“ are serving green cabbage. In the meantime Green cabbage (Grünkohl) has found its friends all over the world.