



EXCELSIOR HOTEL ERNST

KÖLN

Menus



Create your personalized menu!

Our Executive Chef Tobias Koch has created this individual, culinary blocks for you, that can be combined individually.

We would kindly inform you that we require one set menu for all guests. We will note allergies separately of course.

Alternatively a menu could be provided by our Executive Chef according to your wishes.

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THE LEADING HOTELS
OF THE WORLD®

SELEKTION
DEUTSCHER LUXUSHOTELS

Individual combinable menus

Starters

Autumnal salad with port wine fig and roasted quail's breast
EUR 21.00

Lukewarm lobster with fennel salad and saffron mayonnaise
EUR 29.00

Beef carpaccio with lamb's lettuce, Parmesan cheese and roasted walnuts
EUR 28.00

Tatar of wild salmon with spice mandarin and lime crème fraiche
EUR 24.00

Corn poulard galantine with vegetables
EUR 22.00

Vitello Tonnato with backed capers and autumnal salad
EUR 26.00

Soups

Truffled cream soup of celery root
EUR 14.00

Essence of guinea fowl with rosehip caviar
EUR 16.00

Entrees

Monkfish medaillon with potato espuma and sautéed leaf spinach
EUR 23.00

Spring chicken breast with carrots and balsamic lentils
EUR 22.00

Roasted scallop with Beurre Blanc and pumpkin
EUR 24.00

Homemade orecchiette with Ricotta cheese, pear and walnuts
EUR 21.00



Individual combinable menus

Sorbets

Lime

Raspberry

Banana basil

Champagne

EUR 4.00

Main courses

Roasted beef tenderloin with mustard jus,
sautéed pointed cabbage and potato wedges
EUR 38.00

Calf's entrecôte with glazed pearl onions,
sugar snaps and potato carrot puree
EUR 36.00

Braised ox cheek with autumnal vegetables
and caramelized cauliflower puree
EUR 29.00

Corn poulard breast
with seasonal vegetables and pumpkin gnocchi
EUR 29.00

Roasted seabass filet
with black salsify and pumpkin gnocchi
EUR 34.00



Individual combinable menus

Vegetarian dishes

Open vegetables lasagna
with white tomato basil sauce and backed capers
EUR 26.00

Homemade gnocchi Piemontese
EUR 28.00

Homemade maccheroni with thyme honey, blue cheese,
walnuts, radishes and espuma of Dijon mustard
EUR 25.00

Risotto of roasted wild mushrooms and pears
with white port wine and lavender butter sauce
EUR 27.00

Potato leek casserole au gratin with Gruyère cheese,
rosemary béchamel sauce and young leek
EUR 29.00

Desserts

Soraya Grand Cru chocolate in three ways
with curry pineapple
EUR 15.00

Tartlet of tree tomato
with Tonka bean flavor and passionfruit textures
EUR 14.00

Backed sour cream with cigar espuma
and duet of wild berries
EUR 14.00

Goat cream cheese mousse with Pumpnickel ice cream,
thyme cherry ragout and honey phyllo pastry
EUR 14.00

