

Menu suggestions

Create your individual menu!

Our Executive Chef has created this suggestions for you, that can be combined with each other.

We would kindly inform you that we require one set menu for all guests. Certainly we will note allergies and incompatiblness.

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

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Individual combinable menus

Starters

Caramelized goat cheese on tatar of beetroot and apple
with pine nuts cream and Aceto balsamic
EUR 22,00

Marinated brook trout in cucumber stock
with apple ginger chutney and green apple jelly
EUR 24,00

Medallion of squid on tatar of tuna with lime cream,
Keta caviar and dill
EUR 27,00

Poached veal tenderloin, cold sliced, with chevil-tarragon vinaigrette,
radishes, red onions and wild herb salad
EUR 29,00

Duet of lobster and crustaceans with saffron mayonnaise,
Balik salmon caviar and blood dock
EUR 29,00

Soups

Cauliflower cream soup with smoked salmon,
croûtons and dill
EUR 15,00

Beef consomme with root and marrow dumplings
EUR 16,00

Entrees

Turbot filet with mushy peas
and Beurre Blanc
EUR 25,00

Quail breast with green asparagus, port sauce
and shallots confit
EUR 26,00

“Surf & Turf” a la cologne
Pork belly and prawn
with stewed onions, “Kölsch” jus and avocado cream
EUR 27,00



Individual combinable menus

Sorbets

Lime
Raspberry
Passion fruit
Champagne

EUR 4,00

Our Pâtisser is please to create an individual sorbet according to your wishes

Main courses

Black-feathered chicken breast with pepper, courgette, Chorizo and baked Parmesan polenta
EUR 29,00

Roasted codfish with fennel and potato leek gratin
EUR 32,00

Saddle of veal with herbal cream sauce, roasted cauliflower and sweet potato puree
EUR 39,00

Filet of free-range beef with brown butter jus, roasted king oyster mushroom, baby carrots and puree of olives and potatoes
EUR 42,00

Vegetarian

“Rhenisch growth” on warm cereal salad with wild herbs and balsamic reduction
EUR 24,00



Individual combinable menus

Desserts

Sable Breton with pistachio cream and two kinds of raspberry
EUR 14,00

Glazed chocolate mousse with Whiskey ice cream
EUR 15,00

Mille Feuille of puff pastry and chocolate with mirabelle plum sorbet
EUR 16,00

Caramel tartlet with exotic fruit ragout and salted caramel sauce
EUR 16,00

Cube of opera cake with almond milk ice cream
EUR 16,00

**Our Executive Chef is pleased to recommend
a special menu composed of "Rhenisch classics"**

Brisket of beef aspic with shaved horseredish,
herbal cream and wild herbs
EUR 26,00

Peas cream soup with smoked bacon
EUR 14,00

Stewed beef cheek with baked onions,
seasonal vegetables and celery puree
EUR 34,00

Red Berry compot with currant liqueur
EUR 14,00

