

## **Signature Menu**

*~A culinary experience with intense flavors  
from the kitchen of head chef Joschua Tepner~*

### **Braised eggplant**

*Watercress, marinated wild mushroom and toasted buckwheat*

*Collective Z, Pfalz  
Spektakel, 2017*

*\* \* \**

### **Essence of guinea fowl**

*Galantine, pickled heart and potted gooseberry*

*Tement, Steiermark  
Sauvignon Blanc, 2018*

*\* \* \**

### **Poached local egg**

*Sauce Hollandaise, chive risotto and smoked bacon*

*Ziereisen, Baden  
Gutedel „Heugumber“, 2018*

*\* \* \**

### **Fillet of Bavarian beef**

*Fermented garlic, carrots and wild broccoli*

*Nunci, Priorat  
Nunci Costero 2009*

*\* \* \**

### **Stewed apricot**

*Curd and summer herbs*

*Fritz Haag, Mosel  
Riesling, Brauneberger Juffer Auslese, 2017*

*\* \* \**

### **Homemade chocolates**

*From Pastry Head Chef Fabian Scheithe*

*5 Course-Menu € 104*

*Including matching wines € 67*

# Hanse Stube Tradition

~Enjoy the classic dishes of the "good parlor" of cologne~

## Starters

€

### **Summer salad**

*Fried quail breast, sautéed ceps  
and macadamia nuts*

28

### **Half dozens of Fine de Claire oysters**

*Shallot-vinaigrette, Chester bread and lemon*

34

### **10g Prunier St. James Caviar**

*Toast, shallot, egg yolk, egg white and Crème fraiche*

46

## Soups

### **Vichyssoise – chilled potato-leek-soup**

*North Sea crabs, young leek and crunchy bacon*

19

## Intermediates

### **French Bouillabaisse – Pot au feu of Atlantic fish**

*Sauce Rouille, grated Comte cheese and toasted white bread*

34

## Main Courses

### **Whole poussin chicken**

*Shallot sauce, vegetable pot au feu  
and dauphine potatoes*

34

### **Roasted sole**

*Sauce Colbert, sautéed spinach  
and chive potatoes*

58

**For 2 guests, finished at the table**

**per person**

## Dessert

*Flambéed at the table*

### **Stewed apricot**

*Curd and summer herbs*

17

# Hanse Stube Innovation

~ Innovative interpretations of the Haute Cuisine ~

## Starters

€

### ***Braised eggplant***

*Watercress, marinated wild mushroom and toasted buckwheat*

22

### ***Mackerel and octopus***

*Saffron sauce, bell pepper and pickled spring onion*

32

## Soups

### ***Cream soup of chanterelles***

*Chanterelle ravioli and shallot*

16

### ***Essence of guinea fowl***

*Galantine, pickled heart and potted gooseberry*

16

## Intermediates

### ***Poached local egg***

*Sauce Hollandaise, chive risotto and smoked bacon*

28

# Hanse Stube Innovation

~ Innovative interpretations of the Haute Cuisine ~

## Meat Courses

€

### ***Braised lamb shank***

*Cassoulet, glazed carrots and baked yeast dumplings*

42

### ***Fillet of Bavarian beef***

*Fermented garlic, carrots and wild broccoli*

48

## Fish Courses

### ***Fish recommendation of the day***

*Salted yoghurt, roasted chanterelles and pickled cherries*

48

## Vegetarian & Vegan Main Courses

### ***Baked potato***

*Watercress cream, beech mushrooms  
and flamed pearl onion*

24

### ***Stuffed dumplings***

*Ceps, confected walnut and smoked cottage cheese*

28

# Finest Dessert creations from Fabian Scheithe

~The final of every menu is a magical dessert  
and the icing on the cake of every cuisine is the pastry~

	€
<b><i>Variation of strawberry</i></b> <i>Meringue bowl and vanilla textures</i>	18
<b><i>Guanaja Grand Cru chocolate</i></b> <i>Cherry and yoghurt</i>	18
<b><i>Mint granite</i></b> <i>Raspberry and lime</i>	16

Dear guest, we're happy to inform you about all details of our dishes regarding the used products, allergens and substances.

Please ask our service team for all required information's

All prices in Euro and incl. VAT

# Assortment of cheese from our trolley

~A real paradise of crafted cheese  
from local "Maître Affineur" Volker Waltmann~

€

<i>Small assortment with the choice of 3 cheeses</i>	13
<i>Large assortment with the choice of 6 cheeses</i>	23
<i>Individual, per piece</i>	5

## Cow

### **Farmer Mobier**

*Semi-hard cheese, mild, France*

### **Trappe d'Echourgnac**

*Semi-hard cheese, slightly spicy, France*

### **Langres improved with Calvados**

*Soft cheese, spicy, France*

## Goat

### **Farmer Chabis**

*Goat cheese, mild, France*

### **Valençay**

*Goat cheese, slightly spicy, France*

### **White noble goat made of pure haymilk**

*Goat cream cheese, slightly spicy, Germany*

## Sheep

### **Margalet**

*Sheep cheese, mild, France*

### **Brin d'Amour**

*Sheep cheese, mild, France*

## Blue cheese

### **Blu de Cacao with Rum**

*Cow milk, spicy, Germany*

## Hard

### **5 years matured Gouda**

*Cow mild, strong and spicy, Netherlands*

### **Allgäuer Alpkäsle**

*Cow milk, slightly acidic, Germany*