

Welcome to our Hanse Stube!

Take innovative French cuisine combined with regional influences and the unique charm of Cologne's „good parlor“, flavored with professionalism, commitment and kindness and round it off with our credo „Tradition und Innovation“.

We divided our menu into three main sections:

Lunch menu

The journey through the innovative world of French and German flavors.
Our sommelier Robert Demers serves corresponding wines to each dish.

Tradition at a glance

Classic dishes of Hanse Stube and French cuisine
with a focus on our products without a fuss.

Own creations

Own creations from our head chef Joschua Tepner's and Executive Pastry Chef Fabian Scheithe

Yours



Joschua Tepner
Head Chef



Robert Demers
Restaurant Manager

All prices in Euro and incl. VAT

V - Vegetarian ; VG - Vegan ; GF - Glutenfree ; LF - Lactosefree ; LO - Local

Some members of our local network

Butchery Eckart in Cologne

The Eckart family members are butchers for five generations. Since 1965 the company always proofed outstanding craftsmanship. A genuine family business - similarly to our Excelsior family.

Farm Taubentaler Hof in Keldenich

Generations of family and animals live together at Taubentaler Hof. The daily work is based on the foundation of a corporate responsibility for nature and animals.

As the first farm in the region the Gerden family invests in the high-quality „Heritage-Milk“. Taking responsibility for future generations – this is what Gerden family and Hansestube stand for.

Farm Kartoffelkult in Rommerskirchen

Carmen Coenen and Heinrich Trippen manage their family business in the fourth generation. Since 1940 the family from Rommerskirchen, smallest local community in Rhein-Kreis Neuss, grows beets, grain – and above all potatoes.

Trout farm Kamp in Engelskirchen

Trouts are a typical specialty of the low mountain range region nearby Cologne so called „Bergisches Land“. From egg to exquisite fish a natural pond with pure spring water is home to the fishes. Michael and Guido Kamp breed salmon trout, lake-, rainbow- and brown trout, certified with the bergisch-pur Siegel for excellent quality and for taking environmental responsibility.

Fish trade Seefisch & Meer in Overath

Our partner has given itself the mission to offer a wide range of regional products.

Amongst others our favorite goods are their hand fished European seabass and the sole of the Dutch fisher boat „Arm 20“.

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Lunch menu

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

Marinated and pickled cauliflower VG
Winter truffle, baked amaranth and pear

Francois Mikulski, Burgundy
Bourgogne Aligoté

* * *

Cream soup of black salsify
*Poached cod, imperial caviar,
roasted black salsify and portulaca*

Seckinger, Pfalz
Riesling, Pure R

* * *

Braised wild boar cheeks
*Port wine-raisin sauce, glazed romanesco,
bread dumplings and roasted almond*

La Rioja Alta, Rioja
Vina Ardanza, Tinto Reserva

* * *

Variation of exotic fruits
Blood orange, grapefruit and lemon

Nik Weis, Mosel
Piesporter Goldtröpfchen, Kabinett

2 Course-menu € 59

Including corresponding wines € 28

3 Course-menu € 69

Including corresponding wines € 42

4 Course-menu € 79

Including corresponding wines € 55

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Traditional meal of the day

Thursday:

Our brisket of beef LO

Horseradish sauce, creamy savoy cabbage and bouillon potato

Friday:

Lemon sole

Beurre Blanc, creamy spinach and boiled potatoes

Saturday:

Zurich style veal stew

Cream sauce, seasonal forest mushrooms and potato roesti

Sunday:

Classic Sunday roast LO

Portwine jus, seasonal vegetables and potato mash

€38

Hanse Stube à la carte

Enjoy the classic dishes of the “good parlor” of Cologne

Tradition at a glance

	€
Half dozens of Fine de Claire oysters <i>Shallot-vinaigrette, Chester bread and lemon</i>	32
Crustacean cocktail LF <i>Cocktail sauce, horseradish, lettuce and mango</i>	32
10g Prunier St. James Caviar <i>Toast, shallot, egg yolk, egg white and Crème fraiche</i>	54
Chateaubriand of German free-range cattle for two GF <i>Shallot sauce, glazed wild broccoli and creamy potato gratin</i>	66 per person
Whole sole for two <i>Sauce Colbert, leaf spinach and sauteed potatoes</i>	72 per person
Crème Brûlée <i>Seasonal fruits and ice cream</i>	18

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Starters

	€
<i>Marinated and pickled cauliflower</i> <i>VG LF GF</i> <i>Winter truffle, baked amaranth and pear</i>	24
<i>Seared scallop</i> <i>GF</i> <i>Celeriac, Celery, Apple and cucumber</i>	32
<i>Terrine of duck liver</i> <i>Pickled wild cranberry, port wine and butter brioche</i>	38

Soups

<i>Cream soup of black salsify</i> <i>Poached cod, Imperial Caviar, Roasted black salsify and portulaca</i>	24
<i>Without cod and caviar</i> <i>V</i>	16
<i>Guinea fowl consommé</i> <i>Root vegetables and guinea fowl ravioli</i>	18

Intermediate Courses

<i>Poached egg from a local farmer</i> <i>V LO GF</i> <i>Reduction of port, truffled risotto and delicate chives</i>	29
<i>Quail</i> ³ <i>Fried breast, baked drumsticks, poached egg, Roasted parsnip, brussel sprouts and cranberry</i>	38

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Main Courses

	€
House made beetroot potato dumplings <i>Brian D'Armour cheese, pickled beets and wild herbs V</i>	34
Or optionally with <i>Pickled beets, wild herbs and roasted hazelnuts VG</i>	26
Fried turbot <i>Citrus foam, artichokes and tangerine</i>	48
Braised wild boar cheeks "Sauerbraten" <i>Port wine-raisin sauce, glazed romanesco. bread dumplings and roasted almond</i>	42

Finest Dessert creations From Executive Pastry Chef Fabian Scheithe

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

Crème Brûlée <i>Seasonal fruits and ice cream</i>	18
Variation of exotic fruits <i>Blood orange, grapefruit and lemon</i>	19
Mousse of local farm yoghurt <i>Lime and pomegranate</i>	18

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Cheese selection

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

€

Small selection with the choice of 3 cheeses	13
Large selection with the choice of 6 cheeses per piece	23 5

Cow

Farmer Morbier

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

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