

# Signature Menu

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

## **Stained brook trout**

*Granny Smith apple, pickled celery, yoghurt and cucumber*

*Joseph Drouhin, Burgundy  
Aligoté, 2018*

*\* \* \**

## **Cream soup from the earth artichoke**

*Oxtail praline, smoked Jerusalem artichoke*

*Gut Oggau, Lake Neusiedl  
Theodora, 2017*

*\* \* \**

## **Roasted French pigeon breast**

*Sautéed Brussels sprouts, black salsify, pickled cranberry*

*Collective Z, Pfalz  
Bernvalley, 2018*

*\* \* \**

## **Veal fillet and sweetbreads**

*Pickled cauliflower, truffled "Kölscher Pillekochen"  
and roasted almond*

*Château Greysac, Medoc  
Cru Bourgeois, 2008*

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## **Guanaja Grand Cru chocolate**

*Almond, banana and pineapple*

*Quinta Do Noval, Douro  
Colheita, 2000*

*\* \* \**

## **Homemade chocolates**

*From Pastry Head Chef Fabian Scheithe*

*5 Course-Menu € 104  
Including matching wines € 67*

*Hanse  
Stube*

# Hanse Stube Tradition

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

## Starters

€

***Delicate tatar of German free-range beef***

*Traditional bread, "Alper Mühlen" egg, caper apples and chives*

36

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

*Shallot-vinaigrette, Chester bread and lemon*

38

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

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

46

## Intermediates

***Roman snails***

*Beurre Blanc, young leek and pancake*

34

## Main Courses

*For 2 guests, finished at the table*

***Saddle of venison "Baden-Baden"***

*Port wine pear, homemade mustard Spätzle  
and roasted wild mushrooms*

56  
*per person*

***Filet of gilthead in a salt crust***

*Young spinach, chive potato  
and white wine-butter-cream*

42  
*per person*

## Dessert

*Flambéed at the table*

***Crème brûlée***

*Seasonal fruit and ice cream*

15

*Hanse  
Stube*

# Hanse Stube Innovation

~ Innovative interpretations of the Haute Cuisine ~

## Starters

€

### **Marinated beet**

*Vegan Blue cheese, pear and caramelized walnut*

24

### **Winter lamb's lettuce**

*Roasted quail breast, chestnut cream and pomegranate*

26

### **Stained brook trout**

*Granny Smith apple, pickled celery, yoghurt and cucumber*

31

## Soups

### **Cream soup from the earth artichoke**

*Oxtail praline, smoked Jerusalem artichoke*

15

### **Smoked eel essence**

*with scallops and fresh horseradish*

16

## Intermediates

### **Poached „Alper Mühlen farm egg “**

*Truffled risotto and port wine reduction*

24

### **Fried French pigeon breast**

*Sautéed brussels sprouts, black salsify, pickled cranberries*

32

*Hanse  
Stube*

# Hanse Stube Innovation

~ Innovative interpretations of the Haute Cuisine ~

## Meat Courses

€

### ***Braised ox cheek***

*Fried corn semolina, flamed pearl onion and celery*

38

### ***Veal fillet and sweetbreads***

*Pickled cauliflower, truffled "Kölscher Pillekochen"  
and roasted almond*

46

## Fish Courses

### ***Poached fillet of winter cod***

*buttermilk foam, sautéed kale, blood orange  
and "Bremer Pinkel"*

42

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

*Roasted lettuce hearts, parsley root  
and baked potato doughnuts*

46

## Vegetarian & Vegan Main Courses

### ***„Farmland“ of beet***

*Pickled beet and marinated black quinoa*

24

### ***Stuffed dumplings***

*pumpkin, cottage cheese and walnut*

28

*Hanse  
Stube*

## 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 blood orange</i></b> <i>Coconut and gin</i>	17
<b><i>Guanaja Grand Cru chocolate</i></b> <i>Almond, banana and pineapple</i>	18
<b><i>Cream cheese mousse</i></b> <i>Textures of honeydew melon and long pepper</i>	17

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

*Hanse  
Stube*

# Assortment of cheese from our trolley

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

€  
13  
23  
5

*Small assortment with the choice of 3 cheeses*  
*Large assortment with the choice of 6 cheeses*  
*Individual, per piece*

## 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

**Persillé de Chèvre**  
*Goat cheese, slightly spicy, France*

**Blu de Cacao mit 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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Stube*