

## 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:

### Signature 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



Joschua Tepner  
**Head Chef**

**Yours**



Robert Demers  
**Restaurant Manager**

### Some members of our local network

#### ***Butchery Eckhardt in Cologne***

The Eckhardt 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“.

All prices in Euro and incl. VAT

**V** – Vegetarian ; **VG** – Vegan ; **GF** – Glutenfree ; **LF** – Lactosefree ; **LO** – Local

## Signature menu

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

### **Green Asparagus V**

*Brown butter, Miso, Yuzu, cured egg yolk from Taubentaler Hof*

**Oliver Zeter, Palatine**

*Sauvignon Blanc Fumé*

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### **Snow Pea Essence LF**

*Prunier Caviar, jellied pea and Beef Bacon Chip*

**Martin Muthenthaler, Wachau**

*„Spitzer Graben“*

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### **Medallion of Monkfish**

*Braised Romain, lovage, pickled cucumber and organic yoghurt*

**Les Héritiers du Comte Lafon, Burgundy**

*Saint-Véran*

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### **Roasted saddle of Salt March Lamb LO**

*Shallot jus, braised and marinated Kohlrabi,*

*Spring onion and fried potato Chips*

**Earl Emmanuel Darnaud, Rhône**

*Crozes-Hermitage, Les Trois Chênes*

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### **Braised Rhubarb**

*Raspberry, cream cheese and caramelized puff pastry*

**Fritz Haag, Moselle**

*Brauneberger Juffer, Late Harvest*

### **And/Or**

#### **Cheese variation**

*From "Maître Affineur" Volker Waltmann*

**Quinta Do Noval, Douro**

*Colheita*

**5 Course-Menu € 112**

*Including corresponding wines € 75*

**6 Course-Menu € 122**

*Including corresponding wines € 87*

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# Hanse Stube à la carte

Enjoy the classic dishes of the "good parlor" of Cologne

## Tradition at a glance

	€
<b>Crustacean cocktail LF</b>	
Cocktail sauce, horseradish, lettuce and mango	34
<b>Half dozen Fine de Claire oysters</b>	
Shallot-vinaigrette, Chester bread and lemon	34
<b>Prunier St. James Caviar</b>	
Toast, shallot, egg yolk, egg white and Crème fraiche	
<b>Optional</b>	
15g	69
30g	129
<b>Whole Galeeny "le Prince" Mieral for two</b>	
<b>First Course</b>	
<b>Breast prepared with summer truffle</b>	
Sauce Albufera, braised French mini chicory, sautéed morels And celery Puree	
<b>Second Course</b>	
<b>Ragout of braised Thigh</b>	
Potato mousseline "Bianco radicchio" and roasted vidalia onion	
	Per person 68 served in two courses
<b>Whole sole for two</b>	
Sauce Colbert, Baby spinach and sauteed potatoes	16 per 100g
<b>Crème Brûlée</b>	
Seasonal fruits and ice cream	18
<b>A real paradise of crafted cheese</b>	
<b>from local "Maître Affineur" Volker Waltmann from Erlangen</b>	
Small selection with the choice of 3 cheeses	13
Large selection with the choice of 6 cheeses	23
per piece	5

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## Starters

	€
<b>Green Asparagus V</b> <i>Brown butter, Miso, Yuzu, cured egg yolk from Taubentaler Hof</i>	29
<b>optional</b>	
<b>Green Asparagus VG</b> <i>Herb emulsion Miso, Yuzu</i> <i>from Taubentaler Hof</i>	26
<b>flamed Langoustine LF</b> <i>Citrus stock, Avocado two ways and Rhubarb</i>	48
<b>Tatar of veal</b> <i>Smoked Apple, shaved Belper Knolle and French endive Salad</i>	34

## Soups

<b>Cream soup of young wild garlic GF</b> <i>Fried scallop, marinated tomato and burrata</i>	19
<b>Without fried scallop V</b>	16
<b>Essence from Snow pea LF</b> <i>Prunier Caviar, gelled pea and roasted veal bacon</i>	24

## Intermediate Courses

<b>Local Poached egg LO GF</b> <i>Sauce hollandaise, Sorrel Risotto,</i> <i>And crispy bacon</i>	26
<b>Without crispy bacon</b>	24
<b>Medallion of Monkfish</b> <i>Braised Romain, lovage, pickled cucumber and organic yoghurt</i>	34

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## Main Courses

	€
<b>House made chickpeas dumplings</b> <i>optional with V</i> <b>Creamy cottage cheese, Peas</b> <i>And Pumpernickel Chip</i>	32
<b>Or optionally with VG</b> <b>Peas and Pumpernickel Chip</b>	29
<b>Roasted saddle of Salt March Lamb LO</b> <i>Shallot jus, braised and marinated Kohlrabi,</i> <i>Spring onion and fried potato Chips</i>	48
<b>Seared turbot GF</b> <i>mustard foam, roasted green and white asparagus,</i> <i>violet potato and kapuziner flower</i>	49
<b>Sauteed filet of veal</b> <i>Black morel jus sundry of carrot and red potato</i>	56

## 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~

<b>Crème Brûlée</b> <i>Seasonal fruits and ice cream</i>	18
<b>Braised Rhubarb</b> <i>Raspberry, cream cheese and caramelized puff pastry</i>	19
<b>Mousse of Tonka Bean</b> <i>Strawberry, mint and pistachio</i>	19

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# Cheese selection

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

€

<b>Small selection with the choice of 3 cheeses</b>	13
<b>Large selection with the choice of 6 cheeses per piece</b>	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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