

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 and Restaurant Manager 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

FLEISCHEREI ECKART IN COLOGNE

The Eckart family have been butchers for five generations. Based in Cologne since 1965, the firm has always stood for quality craftsmanship. A real family business – just like our Excelsior family.

TAUBENTALER HOF IN KELDENICH

Family and animals have lived side by side at the Taubentaler Hof for generations, and dealing responsibly with nature and animals is the basis of their daily work. They are the first farm in the region to invest in high-quality organic "Ur-Milch". Taking responsibility for the next generation – that's what the Gerden family and the Hanse Stube stand for.

POTATO GROWING IN ROMMERSKIRCHEN

Carmen Coenen and Heinrich Trippen are the fourth generation to run their family business. The family in Rommerskirchen, the smallest municipality in Rhein-Kreis Neuss, has been cultivating beets, cereals and above all potatoes since 1940.

TROUT FARM KAMP IN ENGELSKIRCHEN

Trout are a typical speciality of the Bergisches Land. From the egg to maturity, the fish live in natural earth ponds of fresh spring water. Michael and Guido Kamp breed salmon, lake, rainbow and brown trout. The Lambach Trout Farm & Smokehouse Kamp bears the prestigious "bergischpur" seal, the most successful regional marketing brand in North Rhine-Westphalia.

SEEFISCH & MEER IN OVERATH

Our seafood partner is dedicated to offering its customers an intelligent choice. Seefisch & Meer likes to sell products that are caught regionally and sustainably from the North Sea on our doorstep. One of our favourite products is their hand-fished sea bass – or sole from the Dutch fishing boat Arm 20.

All prices in Euro and incl. VAT

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

LUNCH MENU

A CULINARY EXPERIENCE WITH INTENSE FLAVORS
FROM THE KITCHEN OF HEAD CHEF JOSCHUA TEPNER

LOCAL SALMON TROUT "DRY AGE"

Taubentalerhof yogurt, land cucumber and Bornheimer apple
Leininger, Franken
Silvaner Unikar

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ESSENCE OF THE FRENCH FREE-RANGE QUAIL

Confit breast, pickled chicory and currant
Dominio do Bibeí, Ribeira Sacra
Lapola

* * *

ROASTED BACK OF MAY BUCK LO

wild berry jus, may turnips, stone mushroom and potato cakes
Earl Emmanuel Darnaud, Rhône
Crozes-Hermitage, Les Trois Chênes
optional

OUR TRADITIONAL TODAY'S SUGGESTION FROM CARVING TROLLEY

Thursday to Sunday

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BRAISED RHUBARB

Raspberry, cream cheese and caramelized puff pastry
La Maison Bouvet Ladubay, Loire
Crémant de Loire Excellence Demi-Sec

2 COURSE-MENU € 59

Including corresponding wines € 28

3 COURSE-MENU € 69

Including corresponding wines € 42

4 COURSE-MENU € 79

Including corresponding wines € 62

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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

EUR 42

HANSE STUBE À LA CARTE

ENJOY THE CLASSIC DISHES OF THE "GOOD PARLOR" OF COLOGNE
TRADITION AT A GLANCE

Crustacean cocktail LF	EUR
Cocktail sauce, horseradish, lettuce and mango	34
Half dozen Fine de Claire oysters	34
Shallot vinaigrette, Chester bread and lemon	
Prunier St. James Caviar	
Toast, shallot, egg yolk, egg white and Crème fraiche	
Optional	
15g	69
30g	129
Whole sole for two	16
Sauce Colbert, Baby spinach and sauteed potatoes	per 100 g
Crème Brûlée	18
Seasonal fruits and ice cream	

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STARTERS

Green Asparagus V	EUR
Brown butter, Miso, Yuzu, cured egg yolk from Taubentaler Hof	29
optional	
Green asparagus VG	26
Herb emulsion Miso, Yuzu	
Local salmon trout "Dry Age"	32
Taubentalerhof yogurt, land cucumber and Bornheimer apple	
Tatar of veal	34
Smoked Apple, shaved Belper Knolle and French endive	

SOUPS

Cream soup of young wild garlic GF	EUR
Fried scallop, marinated tomato and burrata	19
optional	
Without fried scallop V	16
Essence of the French free-range quail	19
Confit breast, pickled chicory and currant	

INTERMEDIATE COURSES

Risotto of white and green Asparagus V	EUR
Sauce Hollandaise, poached egg from Taubentaler Hof and Pumpernickel bread	32
Pike dumpling 2.0	26
Beurre Blanc, Prunier caviar, young peas	

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MAIN COURSES

	EUR
House made chickpeas dumplings optional with V	
Creamy cottage cheese , Peas and Pumpernickel Chip	32
Or optionally with VG	
Peas and Pumpernickel Chip	29
Roasted back of May buck LO	48
wild berry jus, may turnips, stone mushroom and potato cakes	
Seared turbot GF	49
mustard foam, roasted green and white asparagus, violet potato and kapuziner flower	
Sauteed filet of veal	56
Black morel jus sundry of carrot and sweetpotato	

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~

	EUR
Creme Brûlée	18
Seasonal fruits and ice cream	
Braised Rhubarb	19
Raspberry, cream cheese and caramelized puff pastry	
Mousse of Tonka Bean	19
Strawberry, mint and pistachio	

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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	EUR
Large selection with the choice of 6 cheeses	13
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

Kuhmilch, säuerlich, Deutschland

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