

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

Yours



Joschua Tepner
Head Chef



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

GILLATDEAU-OYSTER & STURGEON "LA GOONERY"

Citrus, Charentaise melon

Riesling, Pfalz

Kalk und Stein

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MARINATED BEET AND KOHLRABI

Prunier Paris Caviar, green apple, horseradish, brown bread

Clos Cibonne, Provence

Tradition Cru Classé

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BREAST AND LEG OF THE "MIERAL" PIGEON

Albufeira sauce, mirabelle, chanterelle, potato strudel

Stéphane Magnien, Burgund

Morey-Saint-Denis 1er Cru

Optional

OUR TRADITIONAL TODAY'S SUGGESTION FROM CARVING TROLLEY

Thursday to Sunday

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DULCEY CREMEUX

Crêpes Dentelles, buttermilk, sweet cherry

Fritz Haag, Mosel

Riesling Auslese

2 COURSE-MENU € 62

Including corresponding wines € 28

3 COURSE-MENU € 73

Including corresponding wines € 42

4 COURSE-MENU € 82

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 | 34 |
| Cocktail sauce, horseradish, lettuce and mango | |
| 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 |
| Chateaubriand of German pasture-raised beef for two | 62 |
| Bernaise sauce, bacon beans and Macaire potato | |
| | per person |
| Crème Brûlée | 18 |
| Seasonal fruits and ice cream | |

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STARTERS

| | |
|--|----|
| Marinated Eifel "Frings" Tomato V Sheep cheese, purslane and roasted quinoa chip | 29 |
| optional Marinated Eifel "Frings" Tomato VG Purslane and roasted quinoa chip | 26 |
| Gillardeau - Oyster & Sturgeon "La Goonery" Citrus, Charentaise melon | 34 |

SOUPS

| | |
|---|----|
| Foam soup of cauliflower GF V Pickled cauliflower, baked amaranth | 17 |
| Essence of the French free-range quail Confit breast, pickled chicory and currant | 19 |

INTERMEDIATE COURSES

| | |
|---|----|
| Roasted artichoke base V GF Annabelle- potato foam, young leaf spinach and wild herbs | 34 |
| Fried Redtail Shrimp Crustacean emulsion, saffron and snow pea | 42 |

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MAIN COURSES

| | |
|---|----|
| Homemade Chanterelles dumplings optional with V Crème fraîche, tatar of chanterelles and yarrow | 34 |
| or optionally with VG tatar of chanterelles and yarrow | 32 |
| Breast and leg of the "Mieral" Pigeon Albufeira sauce, mirabelle, chanterelle, potato strudel | 42 |
| Seared turbot GF Buttermilk broth, all kinds of the first corn and meadow herbs | 49 |
| Braised Emsland veal cheek Pointed peppers, young leeks and roasted veal bacon | 44 |

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~

| | |
|---|----|
| Creme Brûlée Seasonal fruits and ice cream | 18 |
| Dulcey Cremeux Crêpes Dentelles, buttermilk, sweet cherry | 20 |
| Poached Peach Hazelnut, Manjari, Raspberry | 19 |
| Meringue Hemisphere Citrus fruits, Kiwi | 20 |

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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 | 23 |
| per piece | 5 |

Cow

Camembert de Bufflonne

Soft cheese, acidic, Italy

Trappe d'Echourgnac

Semi-hard cheese, slightly spicy, France

Langres improved with Calvados

Soft cheese, spicy, France

Livarot fermier refined with beer

spicy, France

Reblochon des Gourmets, fermier

Goat

Boer'n Kas

slightly spicy, Netherlands

Valençay

slightly spicy, France

White noble goat made of pure haymilk

cream cheese, slightly spicy, Germany

Sheep

Margalet

mild, France

Brin d'Amour

mild, France

Blue cheese

Blu de Cacao with rum

Cow milk, spicy, Germany

Farm Stilton

Cow's milk, slightly spicy, England

Hard

5 years matured Gouda

Cow mild, strong and spicy, Netherlands

Comté Reserve 3 years matured

Cow's milk, strong, spicy, France

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