

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

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.

SIGNATURE 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

MARINATED BEET AND KOHLRABI

Prunier Paris Caviar, green apple, horseradish, brown bread

Clos Cibonne, Provence

Tradition Cru Classé

FRIED REDTAIL SHRIMP

Crustacean emulsion, saffron and snow pea

Fedellos Do Couto, Ribeira Sacra

Consasbrancas

BREAST AND LEG OF THE "MIERAL" PIGEON

Albufeira sauce, mirabelle, chanterelle, potato strudel

Stéphane Magnien, Burgund

Morey-Saint-Denis 1er Cru

DULCEY CREMEUX

Crêpes Dentelles, buttermilk, sweet cherry

Sparkling Cherry Cobbler

And/Or

CHEESE VARIATION

From "Maître Affineur" Volker Waltmann

Quinta Do Noval, Douro

Colheita

5 COURSE-MENU € 122

Including corresponding wines € 79

6 COURSE-MENU € 132

Including corresponding wines € 89

All prices in Euro and incl. VAT

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

HANSE STUBE À LA CARTE

ENJOY THE CLASSIC DISHES OF THE "GOOD PARLOR" OF COLOGNE

TRADITION AT A GLANCE

Half dozen Fine de Claire oysters Shallot vinaigrette, Chester bread and lemon	34
Crustacean cocktail LF Cocktail sauce, horseradish, lettuce and mango	34
Tartar of German beef fillet Taubentalerhof egg, toasted traditional bread	42
Prunier St. James Caviar Toast, shallot, egg yolk, egg white and Crème fraiche	
Optional	
15g	69
30g	129
Whole sole for two Sauce Colbert, Baby spinach and sauteed potatoes	16 per 100 g
Chateaubriand of German pasture-raised beef (for two) Bernaise sauce, bacon beans and Macaire potato	62 per person
Crème Brûlée Seasonal fruits and ice cream	18
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

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STARTERS

Marinated Eifel "Frings" Tomato V Sheep cheese, Purslane and roasted quinoa chip	29
optional	26
Marinated Eifel "Frings" Tomato VG Purslane and roasted quinoa chip	
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 jus, variation of 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

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