

# 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

## GILLARDEAU-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

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

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# STARTERS

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

# SOUPS

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

# INTERMEDIATE COURSES

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

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# MAIN COURSES

<b>Homemade Chanterelles dumplings</b> optional with <b>V</b> Crème fraîche, tatar of chanterelles and yarrow	34
<b>or optionally with <b>VG</b></b> tatar of chanterelles and yarrow	32
<b>Breast and leg of the "Mieral" Pigeon</b> Albufeira sauce, mirabelle, chanterelle, potato strudel	42
<b>Seared turbot <b>GF</b></b> Buttermilk broth, all kinds of the first corn and meadow herbs	49
<b>Braised Emsland veal cheek</b> 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~

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

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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</b>	23
<b>per piece</b>	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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