

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 – Gluten free; LF – Lactose free; LO – Local

LUNCH MENU

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

"NON" GRAS

Emulsion of Lamb's lettuce, roasted plum and macadamia
Diel, Nahe
Pittermännchen Kabinett

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PUMPKIN SEED BRIOCHE & VEAL TONGUE

Maple sirup, horseradish, muscat pumpkin and pickled butternut pumpkin
Domäne Wachau, Wachau
Ried Axpoint Smaragd

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ROASTED SADDLE OF VENISON

Currant jus, glazed Rouleaux of savoy and salt dough baked celeriac
Jean Leon, Penedès
Cabernet Sauvignon Reserva
Optional

OUR TRADITIONAL TODAY'S SUGGESTION FROM CARVING TROLLEY

Thursday to Sunday

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BAVARIAN VANILLA CREAM

Plum, Grand Cru chocolate
Plumport Sour

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

EUR 42

Thursday:

Our Beef Brisket LO

Horseradish sauce and savoy and potatoes

Friday:

Catch of the day

Beurre Blanc, sauteed 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

HANSE STUBE À LA CARTE

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

Small lamb`s lettuce	16
Potato bacon dressing and croutons	
Optional VG with balsamic dressing and croutons	16
Half dozen Fine de Claire oysters	34
Shallot vinaigrette, Chester bread and lemon	
Crustacean cocktail LF	36
Cocktail sauce, horseradish, lettuce and mango	
Prunier St. James Caviar	
Toast, shallot, egg yolk, egg white and Crème fraiche	
Optional	
15g	69
30g	129
Traditional Excelsior goose	72
With glazed chestnuts, braised apples with raisins, red cabbage and potato dumplings	Per person
-reservation preferred-	

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STARTERS

Marinated beetroot and cauliflower V Fram Stilton, pear and hazelnut	29
optional marinated beetroot and cauliflower VG pear and hazelnut	27
Cured brook trout Yoghurt, tangerine and homemade crispbread	32

SOUPS

Parsley root soup V GF parsley oil emulsion and roasted parsley root	15
optional with Ragout of beef cheek GF	18
Goose consommé Root vegetables and goose ravioli	19

INTERMEDIATE COURSES

Roasted artichoke V GF Annabelle- potato espuma, baby spinach and wild herbs	32
Poached egg from Taubentaler Hof Portwine jus, risotto with autumn truffle and wild mushrooms	34

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MAIN COURSES

Homemade pumpkin dumplings VG candied walnuts and pumpkin	32
optional V candied walnuts, smoked cottages cheese and pumpkin	34
Seared filet of St. Pierre GF Port wine jus, wild cauliflower with quinoa and sweet potato risotto	48
Roasted filet of free-range beef Truffle jus, creamy savoy and Maccaire potatoes	54

FINEST DESSERT CREATIONS

FROM EXECUTIVE PASTRY CHEF FABIAN SCHEITHE

~ the finale of every menu is a magical dessert
and the icing on the cake of every cuisine is patisserie~

Creme Brûlée seasonal fruits and vanilla ice cream	18
Sweet chestnut Mousse Lemon, blackberry and meringue	19
Nougat Parfait Pear, fig and Filo dough	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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