

# SIGNATURE MENU

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

## ROASTED BLACK SALSIFY GF VG

Lettuce, winter truffle, hazelnut

**Patrick Piuze, Burgund**

Bourgogne Aligoté

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## KOHLRABI & TAUBENTALER HOF EGG YOLK LO

Prunier caviar, chives, pear

**Coudoulet de Beaucastel, Rhône**

Côtes du Rhône

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## SCALLOP "SAILOR" LO GF

White wine, north sea crab, young leek

**Bodegas y Veñedos Artazu, Navarra**

Santa Cruz de Artazu

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## DUCK (BREAST, LEG, LIVER)

Cranberry, savoy cabbage, bayard potato

**Bersano, Piemont**

Nirvasco Barolo

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## TEXTURES FROM THE BLOOD ORANGE

Cranberry, cinnamon blossom, quinoa

**Markus Molitor, Mosel**

Haus Klosterberg

and/or

## CHEESE VARIATION

From "Maître Affineur" Volker Waltmann

**Quinta do Noval, Portugal**

Colheita

## 5 COURSE-MENU € 122

Including corresponding wines € 79

## 6 COURSE-MENU € 132

Including corresponding wines € 89



Robert Demers  
Restaurant Manager



Joschua Tepner  
Head Chef

# HANSE STUBE À LA CARTE

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

## STARTERS

<b>Roasted salsify</b> GF VG LF Lettuce, winter truffle, hazelnut	32
<b>Tatar of calf</b> LO Smoke, pear, endive, belpertuber	34
<b>Flamed and pickled Pikeperch</b> LO LF Fennel, citrus fruit, pomegranate	36
<b>Half dozen Fine de Claire oysters</b> Shallot vinaigrette, chester bread and lemon	34
<b>Crustacean cocktail</b> LF Cocktail sauce, horseradish, lettuce and mango	36
<b>Prunier St. James Caviar</b> Toast, shallot, egg yolk, egg white and crème fraîche	
<b>Optional</b>	
15g	69
30g	129

## SOUPS

<b>Foam soup of Jerusalem artichoke</b> GF Quail, artichoke, black currant	19
<b>optional</b> Artichoke, black currant V GF	17
<b>Consommé of poultry</b> LF Port wine, raviolo, parsley root, pumpkin	18

## GREEN CABBAGE

Special from 16.01-06.02

<b>Cooked green cabbage</b> LO GF T Bremer Pinkel, cooked sausage, pancetta, smoked pork, boiled potatoes and preserved mustard fruits	42
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Traditional green cabbage dinner  
Interpretation by Mr. Tepner

## MAIN COURSES

<b>Poached egg from the Taubentaler farm</b> LO GF T Acquerello risotto, young leek, winter truffle	32
<b>Small dumplings</b> VG Vidalia onion, wild mushrooms, comté	34
<b>optional</b> without Comté V LF	32
<b>free-range pig (cheek, belly, tenderloin)</b> LO Apple, young leek, celery, winter truffle	42
<b>Poached skrei</b> GF Crustacean, pointed cabbage, trout caviar	44
<b>Roasted saddle of venison</b> LO red cabbage, brussels sprouts, bread dumplings	49
<b>Chateaubriand of German pasture-raised beef (for two)</b> Cipollini onion, baby carrots, annabelle potato	62 per Person
<b>Turbot filet in salt crust (for two)</b> GF T Choron sauce, potatoes and young spinach	58 per Person

## FINEST DESSERT CREATIONS

<b>Crème Brûlée</b> seasonal fruits and vanilla ice cream	18
<b>Mousse of salted peanuts</b> Tangerine and tandoori	20
<b>Inspiration from Almond Crèmeux</b> V Grapes, tarragon, ginger	20
<b>Mille Feuille</b> Puff pastry, vanilla, grapefruit	20

## CHEESE SELECTION

FROM LOCAL "MAÎTRE AFFINEUR" VOLKER WALTMANN FROM ERLANGEN

<b>Small selection with the choice of 3 cheeses</b>	15
<b>Large selection with the choice of 6 cheeses</b>	32
<b>per piece</b>	6

All prices in Euro and incl. VAT

V – Vegetarian; VG – Vegan; GF – Gluten free; LF – Lactose free; LO – Local