

# SIGNATURE MENU

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

**MARINATED GREEN AND WHITE ASPARAGUS** V  
Mustard foam, waxy egg yolk and baked traditional bread  
**Daniel Crochet, Loire**  
Sancerre

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**SALMON TROUT** LO  
Apple from Bornheim, cucumber and green pepper  
**Dr. Bürklin-Wolf, Pfalz**  
Wachenheimer »R«

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**STEAMED DUMPLING OF LAMB SHOULDER** LO GF  
Wild garlic emulsion, pecorino sardo and baked black garlic  
**Macanita, Douro**  
E Sousao ou sera Vinhao

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**ROASTED CUT OF TURBOT**  
roasted pointed peppers, two kinds of asparagus and blood orange  
**Schlumberger-Bernhart, Baden**  
Laufener Altenberg 1.Lage

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**MOUSSE OF BUTTERMILK**  
Rhubarb, basil, olive oil  
**Toni Jost, Mittelrhein**  
Bacharacher Riesling late harvest

and/or

**CHEESE VARIATION**  
From "Maître Affineur" Volker Waltmann  
**The Madeira Collection, Madeira**  
Maderista X Reserva

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>Marinated green and white asparagus V</b>	32
Mustard foam, waxy egg yolk and baked traditional bread	
<b>Optional</b>	
Without waxy egg yolk VG	29
<b>Tatar of veal LO</b>	36
Smoke, pear, endive, belpertuber	
<b>Half dozen Fine de Claire oysters T</b>	45
Shallot vinaigrette, chester bread and lemon	
<b>Crustacean cocktail LF</b>	36
Cocktail sauce, horseradish, lettuce and mango	
<b>Salmon trout LO</b>	34
Apple from Bornheim, cucumber and green pepper	
<b>Prunier St. James Caviar</b>	
Toast, shallot, egg yolk, egg white and crème fraîche	
<b>Optional</b>	
15g	69
30g	129

## SOUPS

<b>Cream soup of white asparagus GF V</b>	21
Wild garlic emulsion and poached quail egg	
<b>Consommé of beef GF LF</b>	19
marrow dumpling, vegetable pearls and leaf parsley	

## ASPARAGUS

<b>250g Cooked asparagus spears</b>	29
Optionally with hollandaise sauce or melted butter and potatoes	
<b>500g Cooked asparagus spears</b>	48
Optionally with hollandaise sauce or melted butter and potatoes	
<b>select for this</b>	
Raw and cooked ham (100g)	19
Fried salmon trout (120g)	21
Wiener Schnitzel (90g)	24
Roasted fillet of German pasture-raised beef (140g)	32

## MAIN COURSES

<b>Poached egg from the Taubentaler farm LO V GF T</b>	32
Hollandaise sauce, asparagus ragout and garden cress	
<b>Dumplings of white asparagus VG</b>	34
Citrus stock, grilled green asparagus and straw tomato	
<b>Braised short rib of german pasture-raised beef</b>	49
celery, espresso pear, roasted wild broccoli	
<b>Roasted turbot fillet &amp; squid GF</b>	52
Lemon verbena, potato fritters and grilled lettuce	
<b>Roasted maybock LO</b>	54
morel jus, wild mushroom strudel, young peas	
<b>Fried sole for two GF T</b>	19
Colbert sauce, small potatoes and young spinach leaves	Per 100 gram
<b>Roasted rack of lamb for two LO GF T</b>	56
shallot jus, bean vegetables and potato gratin	per Person

## FINEST DESSERT CREATIONS

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

## CHEESE SELECTION

BY 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