

# SIGNATURE MENU

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

## AUBERGINE V

Tatar & braised  
purslane, buckwheat and citrus fruit

**Oenops, Crete**

Vidiano

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## ESSENCE OF PORCINO MUSHROOMS LO

Guinea fowl raviolo, port wine gel and mushroom tapioca

**Bodega y Viñedos Akilia, Andalusia**

Tosca

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## FILLET OF MÜRITZFISCHER CATFISH LO

Buttermilk, Prunier caviar, and oven-roasted red cabbage

**Dr. Wehrheim, Palantine**

Chardonnay Keuper

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## BEELITZER RABBIT <sup>3</sup>

Back, leg, liver

Butter brioche, horseradish and braised pumpkin

**Dureuil-Janthial, Burgundy**

Rully

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## HAZELNUT TARTELETTE

Plum, orange and praliné

**Knoll, Wachau**

Grüner Veltliner Auslese

and/or

## CHEESE VARIATION

From "Maître Affineur" Volker Waltmann

**Sanchez Romate, Andalusia**

Sherry Medium

5 COURSE-MENU € 122

Including corresponding wines € 79

6 COURSE-MENU € 132

Including corresponding wines € 89

# HANSE STUBE À LA CARTE

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

## STARTERS

<b>AUBERGINE V</b>	29
Tartar & braised, purslane, buckwheat and citrus fruit	
<b>FLAMED STURGEON FROM THE EIFEL LO LF</b>	34
Porcini mushroom broth, pickled beech mushrooms, Tartar of wild mushrooms and citrus fruits	
<b>PÂTÉ OF VENISON LO</b>	36
Blackberry, endive and venison ham	
<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>PRUNIER ST. JAMES CAVIAR</b>	
Toast, shallot, egg yolk, egg white and crème fraîche	
<b>Optional</b>	
15g	69
30g	129

## SOUPS

<b>FRENCH ONION SOUP T V</b>	19
Comté, Vidalia onion and toasted white bread	
<b>FOAM SOUP OF LOBSTER GF</b>	24
Lobster, crème fraîche and fennel	

## MAIN COURSES

<b>HOMEMADE HOKKAIDO PUMPKIN DUMPLING V</b>	32	
Maple syrup, cottage cheese, sage and roasted walnut		
<b>ROASTED CAULIFLOWER VG</b>	32	
Purple curry, pickled purple cauliflower, marinated green cauliflower and baked amaranth		
<b>PRIGNITZER CORN FED CHICKEN</b>	44	
Breast & leg, variation of the first corn, wild herbs		
<b>ROASTED FILLET OF TURBOT</b>	52	
Yoghurt broth from the Taubentaler Hof, young beetroot and potato fondant		
<b>FRIED SOLE FOR TWO GF T</b>	19	
Sauce Colbert, potatoes and young spinach		Per 100 gram
<b>CHATEAUBRIAND FOR TWO LO GF T</b>	62	
Sherry jus, sautéed wild mushrooms, wild broccoli and creamy potato gratin		per Person

## FINEST DESSERT CREATIONS

<b>CRÈME BRÛLÉE T</b>	19
seasonal fruits and vanilla ice cream	
<b>TEXTURES OF "SIX GRAPES" PORT WINE</b>	20
Manjari Grand Cru chocolate and blackberry	
<b>VEGAN WHOLE MILK MOUSSE GF VG</b>	21
Passion fruit, mango, rice milk and cardamom	
<b>HAZELNUT TARTELETTE</b>	21
Plum, orange and praliné	

## CHEESE SELECTION

BY LOCAL "MAÎTRE AFFINEUR" VOLKER WALTMANN FROM ERLANGEN

SMALL SELECTION WITH THE CHOICE OF 3 CHEESES	15
LARGE SELECTION WITH THE CHOICE OF 6 CHEESES	32
PER PIECE	6

All prices in Euro and incl. VAT

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