

SIGNATURE MENU

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

CHICORY & LETTUCE VG

V- Yoghurt, citrus fruit and macadamia nut

Marc Brédif, Loire

Vouvray Classic

SCALLOP²

Kale, Vidalia onion and green apple

J.M. Boillot, Burgundy

Montagny 1er Cru

EUROPEAN LOBSTER LO

Beurre Blanc, carrot and fermented garlic

Stephan Ogier, Rhône

Viogier de Rosine

TOURNEDOS "ROSSINI"

Winter truffle, brioche crumble and celeriac

Yalumba, Australien

Barossa

TEXTURES OF BLOOD ORANGE

Yoghurt, pistachio and vanilla

Carl Löwen, Moselle

Ritsch, Auslese 1. Lage

and/or

CHEESE VARIATION

From "Maître Affineur" Volker Waltmann

Quinta do Noval, Douro

Port Silval

5 COURSE-MENU € 139

Wine pairing € 82

6 COURSE-MENU € 149

Wine pairing € 92

All prices in Euro and incl. VAT

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

HANSE STUBE À LA CARTE

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

STARTERS

CHICORY & LETTUCE VG	33
V- Yoghurt, citrus fruit and macadamia nut	
Pâte of game	37
Blackberry, endive and hazelnut	
SCALLOP ²	39
Kale, Vidalia onion and green apple	
CRUSTACEAN COCKTAIL T LF	39
Cocktail sauce, horseradish, lettuce and mango	
HALF DOZEN FINE DE CLAIRE OYSTERS T	48
Shallot vinaigrette, chester bread and lemon	
PRUNIER ST. JAMES CAVIAR	
Toast, shallot, egg yolk, egg white and crème fraîche	
Optional	
15g	75
30g	130

SOUPS

CREAM SOUP OF PARSLEY ROOT	21
Beef short rib, parsley oil and roasted parsley root	
without the beef short rib V	18
ESSENCE OF WILD MUSHROOMS LF	21
Quail and pickled beech mushrooms	

KALE - SEASON

08.01-08.02

TRADITIONAL GERMAN KALE LO GF T	47
Bremer Pinkel, boiled sausage, pancetta, smoked pork, potatoes and pickled mustard fruits	

TRADITIONAL KALE DINNER
INTERPRETED BY CHEF JOSCHUA TEPNER

MAIN COURSES

GRILLED & CONFIT AUBERGIN VG	39	
Oats, wild herbs, lemon		
FRIED FILLET OF SKREI	52	
Horseradish, beetroot and cauliflower		
BREAST & LEG OF POUSSIN	52	
Potato doughnuts, Annabelle potato mousse and pointed cabbage		
FRIED SOLE FOR TWO GF T	21	
Sauce Colbert, potatoes and spinach		per 100 gram
TOURNEDOS "ROSSINI"	72	
Winter truffle, brioche crumble and celeriac		

FINEST DESSERT CREATIONS

CRÈME BRÛLÉE T	21
seasonal fruits and vanilla ice cream	
VEGAN WHOLE MILK MOUSSE GF VG	23
Passion fruit, mango, rice milk and cardamom	
FILLED MERINGUE DOME	19
Apple, cranberry and cinnamon	
TEXTURES OF BLOOD ORANGE	24
Yoghurt, pistachio and vanilla	

CHEESE SELECTION

BY LOCAL "MAÎTRE AFFINEUR" VOLKER WALTMANN FROM ERLANGEN

SMALL SELECTION WITH THE CHOICE OF 3 CHEESES	18
LARGE SELECTION WITH THE CHOICE OF 6 CHEESES	35
PER PIECE	6

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