

# SIGNATURE MENU

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

## LEEK COOKED IN SALT DOUGH VG

Anaerobic coffee, parsley root, blood orange

**Kaltern Winery, South Tyrol**

Sauvignon Blanc, star

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## SALMON TROUT LO

„La Goonery" salmon trout, morels and peas

**Christmann, Palatinate**

Riesling, „Single Vineyards"

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## „MIERAL" PIGEON BREAST

Tarragon, beetroot and rhubarb

**Domaine du Pélican, Jura**

Trois Cépages

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## WENDLAND SALT MARSH LAMB

Cannellini bean, wild garlic and mature pecorino

**Domaine de Frères, Loire**

La Roche Bobreau

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## ECLAIR CRAQUELIN

Rhubarb, chervil and Oriado chocolate

**Knewitz, Rhinehessen**

Late Harvest

and / or

## CHEESE SELECTION LO

from "Maître Affineur" Volker Waltmann from Erlangen

**Barbeito, Madeira**

Single Harvest

5 COURSE MENU € 139

wine pairing € 82

6 COURSE MENU € 149

wine pairing € 92

All prices in Euro and including VAT

T - Tradition V - Vegetarian; VG - Vegan ; GF - Gluten-free ; LF - Lactose-free ; LO - Local

# HANSE STUBE À LA CARTE

ENJOY THE TRADITIONAL CLASSICS OF THE GOOD PARLOR COLOGNE

## STARTER

<b>LEEK COOKED IN SALT DOUGH</b> VG	33
Anaerobic coffee, parsley root, blood orange	
<b>PÂTE OF GAME</b> T	37
Blackberry, endive and hazelnut	
<b>SALMON TROUT</b> LO	39
„La Goonery“ salmon trout, morels and peas	
<b>CRUSTACEAN COCKTAIL</b> T LF	39
Cocktail sauce, horseradish, lettuce and mango	
<b>HALF A DOZEN FINE DE CLAIRE OYSTERS</b> T	48
Shallot vinaigrette, chester bread and lemon	
<b>PRUNIER ST. JAMES KAVIAR</b> T	
Toast, shallot, egg yolk, egg white and crème fraîche	
<b>Optional</b>	
15g	75
30g	130

## SOUP

<b>CREAM SOUP OF WILD GARLIC</b>	21
Confit cherry tomato, marinated buffalo mozzarella	
<b>ESSENCE OF WILD MUSHROOMS</b> LF	24
Quail and pickled beech mushrooms	

## ASPARAGUS

ASPARAGUS FROM THE BERDERFARM IN SCHIEFBAHN

<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

## MAINCOURSE

<b>CONFIT &amp; GRILLED EGGPLANT</b> VG	39
Oats, wild herbs and salt lemon	
<b>FRIED FILLET OF TURBOT</b> GF	49
Beurre Blanc, port wine, potato and celeriac ragout	
<b>BREAST &amp; LEG OF „POUSSIN“</b> GF	52
Blue Anneliese doughnuts, Annabelle potato mousse and pointed cabbage	
<b>FRIED SOLE FOR TWO</b> T	21
Colbert sauce, young spinach leaves and small potatoes	per 100 gram
<b>TOURNEDOS "ROSSINI"</b> LO T	72
Winter truffle, brioche crumble and celeriac	

## DESSERT

<b>CRÈME BRÛLÉE</b> T	21
Seasonal fruit and ice cream	
<b>STRAWBERRY-OAT GRANOLA</b> GF VG	21
Raspberry, Tonka	
<b>ECLAIR CRAQUELIN</b>	22
Rhubarb, chervil and oriado chocolate	
<b>CITRUS GLOBE</b>	21
Buttermilk, vanilla and basil	

## CHEESE

FROM "MAÎTRE AFFINEUR" VOLKER WALTMANN AUS ERLANGEN LO

Cheese Selection with 3 Varieties of your choice	18
Cheese Selection with 6 Varieties of your choice	35
Per piece	6

Alle Preise in Euro und inklusive Mehrwertsteuer

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