

SIGNATURE MENU

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

CARROT & SUGAR SNAP PEAS VG

Picual olive oil | fermented garlic | Brazil nut

Jurtschitsch, Kamptal

Belle Naturell

* * *

BRAISED CAULIFLOWER LO

Antonius caviar | egg yolk from the Taubentalerhof | citrus fruit

Gérard Bertrand, Languedoc-Roussillon

Cigalus

* * *

RED MULLET

Crustacean stock | rouille sauce | green apple | wild herbs

Roxanich, Croatia

Pot rose

* * *

FILLET OF BEEF & SHORT RIB LO

Apricot | asparagus from the Berderhof | dandelion

Baron de Ley, Rioja

Gran Reserva

* * *

MOUSSE OF STRAWBERRY

Meringue | lime | mint

Karthäuserhof, Moselle

Late harvest

and / or

CHEESE SELECTION LO

From "Maître Affineur" Volker Waltmann from Erlangen

Niepoort, Porto

Colheita

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

CARROT & SUGAR SNAP PEAS VG	28
Picual olive oil fermented garlic Brazil nut	
TOMATOES BY ORGANIC FARM FRINGS LO	29
Burrata citrus fruit black olive	
CRUSTACEAN COCKTAIL T LF	39
Cocktail sauce horseradish lettuce mango	
HALF A DOZEN FINE DE CLAIRE OYSTERS T	48
Shallot vinaigrette chester bread lemon	
PRUNIER ST. JAMES KAVIAR T	
Toast shallot egg yolk egg white crème fraîche	
Optional	
15g	75
30g	130

SOUP

FOAM SOUP OF CRUSTACEAN GF	21
Prawn sauce rouille potato-olive-oil-ragout	
ESSENCE OF YOUNG PEA LF	21
Poultry ragout peas crispy bacon	

MAINCOURSE

DUMPLING OF TOMATO & SPINACH LO VG	34
Vegan cream cheese wild herbs rice crunch	
FRIED FILLET OF TURBOT	49
Yoghurt chanterelles cherries	
ROASTED BREAST OF CORN-FED CHICKEN LO	42
Caper jus salad hearts corn semolina pecorino	
FRIED SOLE FOR TWO T	21/100g
Colbert sauce young spinach leaves small potatoes	
CHATEAUBRIAND FOR TWO LO	64 p.P.
Portwine jus beans potato gratin	

DESSERT

CRÈME BRÛLÉE T	21
Seasonal fruit ice cream	
MOUSSE OF STRAWBERRY GF VG	22
Meringue lime mint	
COCONUT CUPS	21
Blueberry lemongrass gin	

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

All prices in Euro and including VAT

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