

SIGNATURE MENU

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

KOHLRABI & BEETROOT VG

Bornheim apple | walnut | horseradish

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IMPERIAL QUAIL

Pumkin brioche | sage | sunflower seed

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SMOKED EEL & CALF'S LIVER LO

Pear | smoked stock | blue swede

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YOUNG SPIT FROM THE FALLOW DEER LO

Blackberry | celery Buchtel | parsley root

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CHOCOLATE MOUSSE V

Pecan | salted caramel | pear

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CHEESE SELECTION LO

from "Maître Affineur" Volker Waltmann from Erlangen

4 COURSE MENU € 105 (without eel | choice of dessert or cheese)
corresponding wines €68

5 COURSE MENU € 139 (choice of dessert or cheese)
corresponding wines € 82

6 COURSE MENU € 149
corresponding wines € 92

All prices in Euro and including VAT

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

HANSE STUBE À LA CARTE

ENJOY THE TRADITIONAL CLASSICS OF COLOGNE'S PARLOUR

STARTER

KOHLRABI & BEETROOT VG Bornheim apple walnut horseradish	29
CEVICHE OF SCALLOP citrus fruit red onion endive salad	36
CRUSTACEAN COCKTAIL T LF cocktail sauce horseradish lettuce mango	39
HALF A DOZEN FINE DE CLAIRE OYSTERS T shallot vinaigrette chester bread lemon	48
PRUNIER ST. JAMES CAVIAR T toast shallot egg yolk egg white crème fraîche optional: 15g tin 75 30g tin 130	

SOUP

CREAM SOUP OF WILD MUSHROOM herb seedling beech mushrooms port wine	21
FRENCH ONION SOUP GF vidalia onion matured Comte chives	19

MAIN COURSES

STUFFED ARTICHOKE BASE VG LO Annabelle potato wild herbs pecan nut	34
ROASTED FILLET OF TURBOT risotto salade hearts white tomato foam	49
BRAISED VEAL ROULADE LO mustard jus pointed cabbage Macaire potato	42
ROASTED SOLE FOR TWO T Colbert sauce young spinach leaves small potatoes	21/100g
CHATEAUBRIAND OF BEEF FOR TWO T LO Shallot jus porcini mushrooms potato gratin	68 p/P

DESSERT

CRÈME BRÛLÉE LO seasonal fruit vanilla cream ice cream	21
CHOCOLATE MOUSSE V Pecan salted caramel pear	21
PASSION FRUIT & OATS VG shiso purple amatika	21

SELECTION OF CHEESE

FROM „MAÎTRE AFFINEUR“ VOLKER WALTMANN, ERLANGEN

small selection with 3 flavours of your choice	18
large selection with 6 flavours of your choice	35
per piece	6

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