

SIGNATURE MENU

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

FOREST MUSHROOM PASTE VG
Fig | parsley root | macadamia nut

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DUETT OF RED-TAILED SHRIMP
Bouillabaisse | citrus fruit | picual olive juice

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ROASTED PARTRIDGE ON THE BELLY CARCASS LO
Safran | rutabaga | Bornheim apple

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BEEF FILLET & SHORT RIB LO
winter truffle | brioche | brussels sprouts

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CHOCOLATE MOUSSE V
pear | salted caramel | pecan nut

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CHEESE SELECTION LO
from "Maître Affineur" Volker Waltmann from Erlangen

4 COURSE MENU € 105 (without partridge | 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 THE GOOD PARLOR COLOGNE

STARTER

MARINATED & FLAMED SALMON TROUT	34
Yoghurt tangerine endive salad	
FOREST MUSHROOM PASTE VG	38
fig parsley root macadamia nut	
CRUSTACEAN COCKTAIL T LF	39
horseradish lettuce mango	
HALF A DOZEN FINE DE CLAIRE OYSTERS T	48
shallot vinaigrette chester bread lemon	
CAVIAR SELECTION T	
Toast shallot egg yolk egg white crème fraîche	
optional:	
15g tin of Prunier St.James	76
20g tin Antonius 5* Siberian	89
30g tin Prunier St.James	142
50g tin Antonius 5* Siberian	152

SOUP

CREAM SOUP OF PARSNIP V	21
Beef tartare potato foam sheep's trotter	
CONSOMMÉ FROM FREE-RANGE GOOSE LO	21
Port wine goose liver ravioli root vegetables	

MAIN COURSES

HOMEMADE TAGLIATELLE VG LO	38
port wine reduction winter truffle young spinach	
ROASTED FILLET OF TURBOT	52
beurre blanc savoy cabbage celery belper tuber	
BREAST & LEG OF PHEASANT LO	48
Champagne cabbage Blue Swede Grape	
ROASTED SOLE FOR TWO T	21/100g
colbert sauce young spinach leaves small potatoes	
TRADITIONAL OLDENBURG FREE-RANGE GOOSE	p.P. 88
<i>in two courses</i> T LO	whole goose 340
red cabbage stewed apple chestnuts	
potato dumplings	
-24 hours advance booking required-	

DESSERT

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

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

all prices in Euro and including VAT

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