

# SIGNATURE MENU

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

## DUET FROM BEEF

Winter truffle | horseradish | pearl onion

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## ANTONIUS CAVIAR

Beetroot | kohlrabi | apple

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## FRIED SCALLOP

Beurre blanc | shrimp | leek

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## ROASTED SADDLE OF VENISON LO

Duck liver | celery

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## GIANDUJA CHOCOLATE

hazelnut | citrus fruit

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## CHEESE SELECTION LO

"Maître Affineur" Volker Waltmann from Erlangen

### 4 COURSE MENU € 105

(without Antonius Kaviar | 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

# HANSE STUBE CLASSICS

EXPERIENCE THE CHERISHED TRADITION  
OF HANSE STUBE

## STARTERS

### CRUSTACEAN COCKTAIL T LF

Horseradish | lettuce | mango

39

### HALF A DOZEN FINE DE CLAIRE OYSTERS T

Shallot vinaigrette | chester bread | lemon

48

### CAVIAR SELECTION T

Toast | shallot | egg yolk | egg white | crème fraîche  
optional:

15g tin of Prunier St. James 76

20g tin of Antonius 5\* Siberian 89

30g tin of Prunier St. James 142

50g tin of Dose Antonius 5\* Siberian 152

### DUCK LIVER PATÉ

Sauce Cumberland

42

## MAIN COURSES

### CHATEAUBRIAND FROM BEEF T

Sauce Béarnaise | green beans wrapped in bacon  
potato gratin

p.P. 68

### ROASTED SOLE FOR TWO T

Sauce Colbert | young spinach | small potatoes

100g / 21

### BRAISED VEAL CHEEKS T

Port wine jus | cauliflower | almonds

47

### COQ AU VIN FROM BLACK-FEATHERED-GROUSE

Breast & leg | root vegetables | mashed potatoes

46

## DESSERTS

### DAME BLANCHE T VG

Vanilla ice cream | chocolate sauce | whipped cream

14

### COLONEL V

Lemon sorbet, topped with vodka  
optionel topped with champagne

14

23

### CRÈME BRÛLÉE LO

Seasonal fruit | Vanilla ice cream

21

## CHEESE SELECTION

FROM „MAÎTRE AFFINEUR“ VOLKER WALTMANN, ERLANGEN

Small Selection with 3 varites of your Choise 18

Large Selection with 6 varites of your Choise 35

Per piece 6

Alle Preise in Euro und inklusive Mehrwertsteuer

V – Vegetarisch; VG – Vegan; GF – Glutenfrei; LF – Laktosefrei; LO – Lokal; T – Tradition

# HANSE STUBE A LA CARTE

CULINARY CREATIONS FROM THE HAND OF OUR CHEF JOSCHUA TEPNER

## STARTERS

<b>AUBERGINE VG</b> Lamb's lettuce emulsion   mushroom   buckwheat	24
<b>RED TAIL SHRIMP</b> Citrus fruits   chili   picual olive oil	32

## SOUPS

<b>CONSOMMÉ OF BEEF LO</b> Marrow dumplings   root vegetables   quail egg	21
<b>CREAMSOUP FROM PARSLEY ROOT</b> Veal praline   port wine   leek optionally without veal praline V	21 19

## MAIN COURSES

<b>MAGARETE'S POACHED EGGS LO V</b> Truffle foam   truffle risotto   chive	34
<b>GLAZED ARTICHOKE V GF</b> Annabelle potato   wild herbs	38
<b>HOMEMADE TAGLIATELLE VG LO</b> Port wine reduction   winter truffle   young spinach	39

## DESSERTS

<b>GIANDUJA CHOCOLATE</b> hazelnut   citrus fruit	21
<b>AMATIKA SHOCOLATE MOUSSE VG</b> Mango   banana   hibiscus   almond	21

## INDIVIDUAL PLEASURE

ENJOY OUR CULINARY VARIETY OF EXQUISITE MEAT AND FISH SPECIALTIES

## MEAT

BREAST OF BLACK FEATHERED CHICKEN	28
FILET MIGNON	36
STEAK OF VEAL SADDLE	43
FILET OF BEEF	42
optional as Rossini with truffle & duck liver	58
<b>SAISONAL SPECIALIES</b>	
SADDLE OF VENISON	42

## SAUCES

BEURRE BLANC	5
CAFE DE PARIS BUTTER	5
SAUCE COLBERT	5
PORT WINE JUS	5
SAUCE BÉRNAISE	8
TRUFFEL JUS	8
SAUCE ALBUFERA	8

## FISH

FILET OF TURBOT	36
FILET OF CODFISH	36
<b>SAISONAL SPECIALIES</b>	
BRETON LOBSTER	58

## SIDE DISHES

<b>PER SIDES</b>	8
MASHED POTATO	
HOMEMADE FRENCH FRIES	
MACAIRE POTATOES	
BOILED POTATOES	
YOUNG SPINACH	
SAUTÉED SAVOY CABBAGE	
GREEN BEANS WRAPPED IN BACON	
MIXED SALAD	
OPTIONAL WITH TRUFFLE	6

Alle Preise in Euro und inklusive Mehrwertsteuer

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