

SIGNATURE MENU

A CULINARY EXPERIENCE WITH INTENSE FLAVORS

ASPARAGUS SPEARS „BERDERHOF“ VG

Hollandaise | radish | yuzu | mustard

* * *

CEVICHE OF SCALLOP

Rhubarb | salt lemon | radish

* * *

PICKLED FJORD-TROUT

Beurre blanc | antonius caviar | asparagus

* * *

ROASTED SADDLE OF LAMB

Wild garlic | lamb shoulder raviolo | pecorino

* * *

VANILLE NAMELAKA

White chocolate | sour cream
raspberry | rhubarb

* * *

CHEESE SELECTION

"Maître Affineur" Volker Waltmann from Erlangen

4 COURSE MENU € 119

(without fjord-trout | 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

GENIESSEN SIE DIE TRADITIONELLEN KLASSIKER DER GUTEN STUBE KÖLNS

STARTER

CRUSTACEAN COCKTAIL T LF	39
Cocktail sauce 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 of Antonius 5* Siberian	89
30g tin of Prunier St. James	142
50g tin of Dose Antonius 5* Siberian	152
AUBERGINE VG	24
Lamb's lettuce emulsion mushroom buckwheat	
PICKLED CHAR SIU	32
Cucumber dashi apple dill pumpernickel	

SOUP

ASPARGUS CREAMSOUP	21
Poached quail egg wild garlic	
CONSOMÉ OF BEEF LO	23
root vegetables quail egg	

ASPARAGUS

FROM BERDERFARM IN SCHIEFBAHN

250g COOKED ASPARAGUS SPEARS	29
500g COOKED ASPARAGUS SPEARS	48
with hollandaise sauce melted butter new potatoes	
please select your accompaniment	
Raw and cooked ham	19
from Ruhrtaler Freilandschwein	
Wiener Schnitzel	24
Atlantic turbot	32
Roasted fillet of German pasture-raised beef	42

MAIN COURSES

MAGARETE'S POACHED EGGS LO V	36
Wild garlic foam risotto green asparagus wild herbs	
BRAISED VEAL CHEEKS T	47
Portwine jus black carrot pointed cabbage shiitake	
FILET OF SEA BASS	52
Beurre Blanc peas morels	
PAN SEARED SOLE FOR TWO	21 100g
Sauce Colbert baby spinach new potatoes	
CHATEAUBRIAND OF PASTURE RAISED BEEF FOR TWO	68 p.P.
Sauce Béarnaise green beans wrapped in bacon potato gratin	

DESSERT

DAME BLANCHE T VG	18
Vanilla ice cream chocolate sauce whipped cream	
CRÈME BRÛLÉE LO	21
Seasonal fruit vanilla cream ice cream	
COLONEL V	18
Lemon sorbet topped up with vodka	
Optionally with champagne	25
VANILLE NAMELAKA	22
White chocolate sour cream raspberry rhubarb	
PISTACHIO MOUSSE VG	22
strawberry lime sorbet	

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

Alle Preise in Euro und inklusive Mehrwertsteuer

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