



HANSE STUBE

GOURMET RESTAURANT

At the Excelsior Hotel Ernst our guests are always front and centre. And that goes for our food offer too. Everyone is invited – not just our overnight guests. It's no secret that some 80 percent of visitors to the Hanse Stube come from Cologne and the surrounding area. In the multi-award-winning eatery, head chef Lars Wolf gives French haute cuisine his own Rhineland twist and turns every lunch and dinner into a distinct experience. It's not for nothing that the gourmet restaurant is known as "Cologne's salon par excellence". For Lars Wolf and his team it is all about creating moments that last. This is delivered through sublime tastes and textures, personalised service, genuine hospitality, and Lars' unique talent for giving traditional dishes a modern finesse. He also aims to make healthy, balanced nutrition an experience in itself. Lars champions regional ingredients and always strives to use the whole product. He works mainly with regional partners.

Our restaurant manager personally carves and fillets on a classic silver trolley by the table. Matching wines come from our house wine cellar, stocked with over 650 wines. Our sommelier selects the right one to enhance the flavours, tease out new aromas and harmoniously round off each plate of food. The restaurant's classic dishes have been an integral part of the menu for over 150 years.

The restaurant was furnished by Munich interior designer Siegwald Graf Pilati. Mahogany panelling and niches give the rooms the character of a historic dining room.

The Spiegelsalon and Fischsalon side rooms can be booked exclusively for private events.

Opening times: daily 12:00-02:30pm and 06:00-09:30pm



EXCELSIOR HOTEL ERNST
★★★★★
COLOGNE

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