

SIGNATURE MENU

A CULINARY EXPERIENCE WITH INTENSE FLAVORS
FROM THE KITCHEN OF THE HANSE STUBE

ASPARAGUS „BERDERHOF“ VG

Hollandaise | radish | yuzu | mustard

CEVICHE FROM THE SCALLOP F

Rhubarb | salt lemon | radish

PICKLED FJORD TROUT LO F

Beurre blanc | Antonius caviar | asparagus | dill

SALT MARSH LAMB

Wild garlic | raviolo of lamb shoulder | pecorino

VANILLA NAMELAKA

White chocolate & vanilla | sour cream
raspberry | rhubarb

CHEESE SELECTION LO

from "Maître Affineur" Volker Waltmann from Erlangen

4 COURSE MENU € 119

(without Fjord Trout and cheese)
corresponding wines € 68

5 COURSE MENU € 139

(without cheese)
corresponding wines € 82

6 COURSE MENU € 149

corresponding wines € 92

LUNCH MENU

FOR A DELIGHTFUL ESCAPE AT LUNCHTIME

CREAM SOUP OF ASPARAGUS

Wild garlic | Croutons

BEEF FILLET TIPS

Asparagus risotto | young spinach | parmesan

or optionally with the daily recommendation

PANNA COTTA

Hazelnut | strawberry | honey

2 COURSE LUNCH MENU € 59

3 COURSE LUNCH MENU € 69

DAILY RECOMMENDATION

FINEST CREATIONS SELECTED FOR YOU

MONDAY

LABLE ROUGE SALMON

Morel jus | pea | finger carrot

TUESDAY

COLD-SLICED ROAST BEEF

Sauce tartar | fried potatoes | small salad

WEDNESDAY

CALF SENTRECOTE

Port wine jus | shiitake | finger carrot | gratin

THURSDAY

OUR BRISKET OF BEEF LO GF T

Horseradish sauce | savoy cabbage | bouillon potato

FRIDAY

FRIED FILLET OF COD F

Beurre blanc | sautéed spinach leaves | glazed potatoes

SATURDAY

ZURICH-STYLE VEAL STEW

Wild mushroom cream | potato hash browns | small salad

SUNDAY

CLASSIC SUNDAY ROAST GF T

Port wine jus | truffled mashed potatoes | seasonal vegetables

Each 47 €

All prices in Euro and including VAT

T – Tradition ; V – Vegetarian ; VG – Vegan ; GF – Gluten-free ; LF – Laktose-free ; LO – Lokal ; F – Sustainable fishing

HANSE STUBE À LA CARTE

ENJOY THE TRADITIONAL CLASSICS OF COLOGNE'S PARLOUR

STARTERS

CRUSTACEAN COCKTAIL T L F F	€ 39
Horseradish lettuce mango	
HALF A DOZEN POGET NO.2 OYSTERS T F	48
Mignonette sauce chester bread lemon	
CAVIAR SELECTION T F	
Toast shallot egg yolk egg white crème fraîche	
optionally with:	
15g Prunier St.James	76
20g Antonius 5* Siberian	89
30g Prunier St.James	142
50g Antonius 5* Siberian	152
Eggplant VG	24
Lamb's lettuce emulsion beech mushroom buckwheat	
PICKLED CHARCOAL F	32
Cucumber dashi apple dill pumpernickel	

SOUPS

CREAM SOUP OF ASPARAGUS	21
Poached quail egg wild garlic	
BEEF CONSOMMÉ T	23
Root vegetables quail egg	

ASPARAGUS

FROM BERDERHOF IN SCHIEFBAHN

250g COOKED ASPARAGUS SPEARS	29
500g COOKED ASPARAGUS SPEARS	48
With hollandaise sauce melted butter	
New potatoes	
optionally with :	
cooked raw ham	19
from the Ruhrtaler free range pig	
Wiener Schnitzel	24
Atlantic turbot F	32
Fillet of beef	42

MAIN COURSE

MAGARETES FARM EGGS LO V	€ 36
Wild garlic foam risotto green asparagus wild herbs	
FILLET OF SEA BASS F	52
Beurre blanc pea morel	
WIENER SCHNITZEL LF	47
Pickled cranberries homemade potato salad	
BRAISED VEAL CHEEKS	47
Port wine jus bog carrot pointed cabbage shiitake	
FRIED SOLE FOR TWO T F	21/100g
Sauce colbert young spinach leaves small potatoes	
CHATEAUBRIAND LO	p.P. 68
Sauce béarnaise bacon beans potato gratin	

DESSERT

DAME BLANCHE	18
Vanilla ice cream chocolate sauce whipped cream	
COLONEL	18
Lemon sorbet Vodka infusion	
optionally with champagne	25
CRÈME BRÛLÉE T	21
Vanilla ice cream seasonal fruit	
VANILLA NAMELAKA	22
White chocolate & vanilla sour cream	
raspberry rhubarb	
PISTACHIO MOUSSE VG	22
Strawberry lime sorbet	

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