SIGNATURE MENU

A CULINARY EXPERIENCE WITH INTENSE FLAVORS
FROM THE KITCHEN OF CHEF LARS WOLF

WHITE TIGER SHRIMP F
Egg yolk | lardo | beech mushroom
36

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BOUILLABAISSE „À LA MAISON" F
Sweden pikeperch | fennel
49

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POT AU FEU F
Lobster | scallop | passion fruit
49

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SADDLE OF VENISON
Juniper jus | salsify | brussels sprouts
58

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APPLE
Textures of apple | dulcey | pecan | caramel
23

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CHEESE SELECTION
from "Maître Affineur" Volker Waltmann from Erlangen
18

4 COURSE-MENU € 125
(without pot au feu and cheese)
corresponding wines € 79

5 COURSE-MENU € 145
(without cheese)
corresponding wines € 89

6 COURSE-MENU € 155
corresponding wines € 99

LUNCH MENU

FOR A DELIGHTFUL ESCAPE AT LUNCHTIME DURING THE WEEK; EXCLUDING PUBLIC HOLIDAYS

CREAM SOUP OF WILD MUSHROOMS V
Chives | Croutons

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FILLET OF EIFEL VENISON T
Juniper jus | celery | brussels sprouts

or optionally with the daily recommendation

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CRÈME BRÛLÉE T
Seasonal fruit | ice cream

2 COURSE LUNCH-MENU € 62
3 COURSE LUNCH-MENU € 72

DAILY RECOMMENDATION

FINEST CREATIONS SELECTED FOR YOU

MONDAY
CHALLANS DUCK LEG T
Chestnuts | red cabbage | potato dumplings

TUESDAY
ROASTED CORNED FED CHICKEN BREAST GF
Portwine jus | hokkaido | Pak Choi

WEDNESDAY
We wish all our guests a happy new year.

THURSDAY
We wish all our guests a happy new year.

FRIDAY
ROASTED SALMON FILLET
Beurre blanc | sautéed spinach leaves | young potatoes

Each € 49

All prices in Euro and including VAT
T – Tradition; V – Vegetarian; VG – Vegan; GF – Gluten-free; LF – Lactose-free; LO – Local; F – Sustainable fishing

HANSE STUBE À LA CARTE

ENJOY THE TRADITIONAL CLASSICS OF COLOGNE'S PARLOUR

STARTERS

	€
WILD LETTUCE T LF Potato marjoram vinaigrette I radicchio	18
Goat cheese au gratin	24
Fried goose liver	26
CRUSTACEAN COCKTAIL T LF F Horseradish | lettuce | mango	39
HALF A DOZEN POGET NO.2 OYSTERS T F Sauce Mignonette | chester bread | lemon	48
CAVIAR SELECTION T F Blini | crème fraîche **optionally with:**	
Prunier Caviar:	
15g St.James	75
30g St.James	130
Voyage Caviar:	
20g Beluga Amur	69
30g Beluga	189
ROASTED LEEK VG Potato | salted lemon | mustard	28
CARPACCIO & TARTARE OF BEEF FILLET T LO Tarragon | onion | parsley root	34
With Beluga Amur caviar	54
GOOSE LIVER PÂTÉ T Eifel trout | beetroot | brioche	48

SOUPS

CREAM SOUP OF HOKKAIDO PUMPKIN V Styrian pumpkin seed oil I caramelized seeds	21
CONSOMMÉ FROM FREE-RANGE GOOSE T LO Root vegetables | quail egg	21

MAIN COURSE

	€
TRUFFLE FETTUCINE VG Leaf spinach | pine nuts | winter truffle	42
FILLET OF ATLANTIC TURBOT F Brussels sprouts | salsify | Beurre blanc	54
SOLE FOR TWO T F Verjus caper sauce | potatoes | spinach	21/100g
WIENER SCHNITZEL LF LO Pickled cranberries | homemade potato salad	47
IRISH OX CHEEK T Portwine lacquer | caramelized cauliflower | finger carrot alba truffles	58
CHATEAUBRIAND FOR TWO T LO Mélange noir | creamed kohlrabi | bacon beans potato roquefort gratin	p.P 68

DESSERT

CRÈME BRÛLÉE T Seasonal fruit | ice cream	21
LE CHOCOLAT Grand Cru Noir | chocolat au lait | Excelsior honey	23
APPLE Textures of apple | dulcey | pecan | caramel	23
MOUSSE NOIRE VG Chocolate mousse | blackcurrant | shiso | almond	23

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