SIGNATURE MENU

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

SCALLOP F GF LF
Beluga Amur caviar | piedmont hazelnut | chervil root
42

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EIFEL RABBIT GF LO
Périgord truffle I waldorf salad
42

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TRISTAN LOBSTER F GF
Smoked eel | blood orange | tarragon
46

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WAGYU ROAST BEEF "AUSTRALIA" T GF
Vadouvan jus | pumpkin
79

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CHOCOLATE & CRANBERRY
Pumpkin seed mousse | chocolate crémeux | cranberry sorbet | rum-soaked fruits
23

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CHEESE SELECTION
by "Maître Affineur" Volker Waltmann from Erlangen
18 | 35

4 COURSE MENU € 130
(without rabbit & cheese)
corresponding wines € 79

5 COURSE MENU € 150
(without cheese)
corresponding wines € 89

6 COURSE MENU € 160
corresponding wines € 99

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

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CAVIAR SELEKTION T F Blini | Crème Fraîche	
PRUNIER	
15g St. James	59
30g Prunier St. James	119
AKI	
30g D'Aquitaine	89
50g D'Aquitaine	139
VOYAGE	
20g Beluga Amur	69
30g Beluga	189
ANTONIUS	
50g Siberian 5*	159
HALF A DOZEN DAVID HERVÉ NO.2 OYSTERS T F Sauce Mignonette | chesterbread | lemon	48
CRUSTACEAN COCKTAIL T LF F Horseradish | lettuce | mango	39
LAMB'S LETTUCE SALAD T LF GF Potato and marjoram vinaigrette | radicchio | seeds	18
Additional gratinated goat cheese	24
WALDORF SALAD V GF LF Winter truffle | bitter leaves	29
PÂTÉ EN CROÛTE T LF Foie gras | quince | sauternes	49

SOUPS

OLDENBURG GOOSE CONSOMMÉ T LF Sherry | pancake strips | herbs	21
PUMPKIN AND LOBSTER BISQUE F GF Lobster garnish | tarragon | tomato	24

MAIN COURSE

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TRUFFLE RAVIOLI V Champagne sauce I baby spinach | parmesan	44
HALIBUT FILLET GF F Potato espuma | horseradish | beetroot	52
SOLE FOR TWO T F Verjus and caper sauce | potatoes | baby spinach	21 | 100g
BEEF FILLET STEAK "ROSSINI" T GF Périgord truffle | foie gras | green beans | celeriac	69
TRADITIONAL OLDENBURG FREE-RANGE GOOSE T	94 I p.P.

Served in two courses

Goose breast
Brussels sprouts | celeriac | black salsify

Goose leg
Braised red cabbage | raisin-studded apples | glazed chestnuts | potato dumplings

Pre-order required at least 24 hours in advance

DESSERT

CRÈME BRÛLÉE **Seasonal fruit | vanilla ice cream**	21
CHOCOLATE & CRANBERRY Pumpkin seed mousse | chocolate crémaux | cranberry sorbet | rum-soaked fruit	23
CITRUS Citrus textures | meringue | almond	22
PLUM & ALMOND VG Poppy seed & almond mousse | damson plum | marzipan icecream	23

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