

# SIGNATURE MENU

A CULINARY EXPERIENCE WITH INTENSE FLAVORS  
FROM THE KITCHEN OF CHEF JOSCHUA TEPNER

## LEEK COOKED IN SALT DOUGH VG

Anaerobic coffee, parsley root, blood orange

**Kaltern Winery, South Tyrol**

Sauvignon Blanc, star

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## SALMON TROUT LO

„La Goonery“ salmon trout, morels and peas

**Christmann, Palatinate**

Riesling, „Single Vineyards“

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## „MIERAL“ PIGEON BREAST

Tarragon, beetroot and rhubarb

**Domaine du Pélican, Jura**

Trois Cépages

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## WENDLAND SALT MARSH LAMB

Cannellini bean, wild garlic and mature pecorino

**Domaine de Frères, Loire**

La Roche Bobreau

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## ECLAIR CRAQUELIN

Rhubarb, chervil and Oriado chocolate

**Knewitz, Rhinehessen**

Late Harvest

and / or

## CHEESE SELECTION LO

from "Maître Affineur" Volker Waltmann from Erlangen

**Barbeito, Madeira**

Single Harvest

5 COURSE MENU € 139

wine pairing € 82

6 COURSE MENU € 149

wine pairing € 92

All prices in Euro and including VAT

T - Tradition V - Vegetarian; VG - Vegan ; GF - Gluten-free ; LF - Lactose-free ; LO - Local

# HANSE STUBE À LA CARTE

ENJOY THE TRADITIONAL CLASSICS OF THE GOOD PARLOR COLOGNE

## STARTER

<b>LEEK COOKED IN SALT DOUGH VG</b> Anaerobic coffee, parsley root, blood orange	33
<b>PÂTE OF GAME T</b> Blackberry, endive and hazelnut	37
<b>SALMON TROUT LO</b> „La Goonery“ salmon trout, morels and peas	39
<b>CRUSTACEAN COCKTAIL T LF</b> Cocktail sauce, horseradish, lettuce and mango	39
<b>HALF A DOZEN FINE DE CLAIRE OYSTERS T</b> Shallot vinaigrette, chester bread and lemon	48
<b>PRUNIER ST. JAMES KAVIAR T</b> Toast, shallot, egg yolk, egg white and crème fraîche	
<b>Optional</b>	
15g	75
30g	130

## SOUP

<b>CREAM SOUP OF WILD GARLIC</b> Confit cherry tomato, marinated buffalo mozzarella	21
<b>ESSENCE OF WILD MUSHROOMS LF</b> Quail and pickled beech mushrooms	24

## MAINCOURSE

<b>CONFIT &amp; GRILLED EGGPLANT VG</b> Oats, wild herbs and salt lemon	39
<b>FRIED FILLET OF TURBOT GF</b> Beurre Blanc, port wine, potato and celeriac ragout	49
<b>BREAST &amp; LEG OF „POUSSIN“ GF</b> Blue Anneliese doughnuts, Annabelle potato mousse and pointed cabbage	52
<b>FRIED SOLE FOR TWO T</b> Colbert sauce, young spinach leaves and small potatoes	21 per 100 gram
<b>TOURNEDOS "ROSSINI" LO T</b> Winter truffle, brioche crumble and celeriac	72

## DESSERT

<b>CRÈME BRÛLÉE T</b> Seasonal fruit and ice cream	21
<b>STRAWBERRY-OAT GRANOLA GF VG</b> Raspberry, Tonka	21
<b>ECLAIR CRAQUELIN</b> Rhubarb, chervil and oriado chocolate	22
<b>CITRUS GLOBE</b> Buttermilk, vanilla and basil	21

## CHEESE

FROM "MAÎTRE AFFINEUR" VOLKER WALTMANN AUS ERLANGEN LO

Cheese Selection with 3 Varieties of your choice	18
Cheese Selection with 6 Varieties of your choice	35
Per piece	6

Alle Preise in Euro und inklusive Mehrwertsteuer

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