

# SIGNATURE MENU

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

**LEEK COOKED IN SALT DOUGH VG**  
Anaerobic coffee, parsley root, blood orange  
**Kellerei Kaltern, Südtirol**  
Sauvignon Blanc, Stern

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**„KÖLNER ALLERLEI“ LO**  
"La Goonery" salmon trout, pointed morel and pea  
**Christmann, Pfalz**  
Riesling, Aus den Lagen

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**"MIERAL" PIGEON BREAST**  
Tarragon, beet 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  
**Knewitz, Rheinhessen**  
Auslese

5 COURSE-MENU € 139  
Wine pairing € 82

# LUNCH MENU

**CREAM SOUP OF CELERIAC**  
Leek oil, toasted white bread and apple

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**BRAISED OX CHEEK**  
Fried shallots and potato and celery ragout

or with  
the daily recommendation

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**CREME BRÛLÉE**  
Seasonal fruits and vanilla ice cream

2 COURSE LUNCH-MENU € 59  
3 COURSE LUNCH-MENU € 69

All prices in Euro and incl. VAT

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

# HANSE STUBE À LA CARTE

ENJOY THE CLASSIC DISHES OF THE "GOOD PARLOR" OF COLOGNE

## STARTERS

<b>LEEK COOKED IN SALT DOUGH VG</b> Anaerobic coffee, parsley root, blood orange	€ 33
<b>Pâte of game</b> Blackberry, endive and hazelnut	37
<b>„KÖLNER ALLERLEI“ LO</b> "La Goonery" salmon trout, pointed morel and pea	39
<b>CRUSTACEAN COCKTAIL T</b> Cocktail sauce, horseradish, lettuce and mango	39
<b>HALF DOZEN FINE DE CLAIRE OYSTERS T</b> Shallot vinaigrette, chester bread and lemon	48
<b>PRUNIER ST. JAMES CAVIAR</b> Toast, shallot, egg yolk, egg white and crème fraîche <b>optional</b> 15g 30g	75 130

## SOUPS

<b>CREAM SOUP OF WILD GARLIC V</b> Confit cherry tomato, marinated buffalo mozzarella	21
<b>ESSENCE OF WILD MUSHROOMS LF</b> Two kinds of quail and pickled beech mushrooms	21

## SALADS

<b>MIXED SALAD VG</b> balsamic dressing, tomato, cucumber and toasted traditional bread chip	21
<b>optional with</b> Gratiné german goat cheese	29
Fried filet of salmon	34
Fried turbot	38
Slices of sirloin	42

## DAILY RECOMMENDATION

each 47 €

MONDAY

**FRIED SALMON FILLET**

Crustacean sauce, young spinach and tagliatelle

TUESDAY

**SLICED FILLET OF BEEF**

Wild mushrooms and homemade spaetzle

WEDNESDAY

**POACHED EGG FROM TAUBENTALERHOF**

Buttermilk and wild garlic risotto and garden cress

THURSDAY

**OUR BRISKET OF BEEF LO GF T**

Horseradish sauce, savoy cabbage a la crème and Boullion potatoes

FRIDAY

**FRIED COD FILLET GF**

Beurre Blanc, spinach and sautéed potatoes

SATURDAY

**ZURICH-STYLE VEAL STEW GF**

Marinated leaf salad and hash browns

SUNDAY

**CLASSIC SUNDAY ROAST**

Port wine jus, truffled mashed potatoes  
and seasonal vegetables

## MAIN COURSES

<b>ROASTED BLACK PUDDING LO T</b> shallots, mashed potatoes and glacéed apple wedge	€ 32
<b>GRILLED &amp; CONFIT AUBERGIN VG</b> Oats, wild herbs and lemon	39
<b>WIENER SCHNITZEL LF</b> pickled cranberry and homemade potato salad	47
<b>FRIED FILLET OF TURBOT GF</b> Beurre Blanc, port wine, potato and celeriac ragout	52
<b>TOURNEDOS "ROSSINI" LO T</b> Winter truffle, brioche crumble and celeriac	72

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