

## DISHES

Mon. - Fri. from 12 noon

Sat. + Sun. from 3 pm

Public holidays from 3 pm

### APPETIZERS, SNACKS & SALADS

<b>Hummus &amp; bread</b> <sup>K,A</sup>	<b>5,40</b>
<b>Olives &amp; bread</b> <sup>A,1,6</sup>	<b>5,40</b>
<b>Marinated shepherd's cheese &amp; bread</b> <sup>G,A</sup>	<b>6,40</b>
<b>Olives, marinated shepherd's cheese &amp; bread</b> <sup>G,A,1,6</sup>	<b>8,50</b>
<b>Pimientos de Padrón</b> <sup>A,C,J,L,1</sup> lime aioli, baguette	<b>9,90</b>
<b>Large Stadtgarten salad</b>	<b>13,90</b>
fresh lettuce, dried cranberries, cherry tomatoes, sprouts, red onions, sunflower and pumpkin seeds, herb vinaigrette <sup>L</sup> , yogurt dressing <sup>J, C, G, L</sup> , or honey-balsamic dressing <sup>J, I</sup>	
• <b>with goat's cheese in honey and thyme batter</b> <sup>A</sup>	<b>18,90</b>
• <b>with chicken breast</b>	<b>18,90</b>
<b>Caesar salad</b> <sup>A, G, D, I, C</sup>	<b>10,90</b>
romaine lettuce, cherry tomatoes, parmesan, croutons, Caesar dressing	
<b>optionally with chicken breast</b>	<b>15,50</b>
<b>Antipasti plate (for 1 or 2 persons)</b> <sup>C,A,G 3</sup>	<b>15,90 / 29,50</b>
zucchinis, peppers, coriander carrots, mushrooms, diced shepherd's cheese <sup>G</sup> balsamic onions, hummus, green & black olives <sup>6</sup> , baguette <sup>A</sup>	
<b>Small portion of fries „Die Echten“</b>	<b>4,90</b>
mojo-rojo, lime aioli <sup>C, J, L, 1</sup> , sour cream <sup>G</sup> , mayonnaise <sup>J, C, L, 1</sup> , tomato ketchup <sup>I, L, 8</sup> , curry ketchup <sup>I, L, 8</sup> or vegan mayonnaise	<b>0,80</b>
<b>Large portion of "Die Echten" fries</b>	
with mojo rojo, lime aioli <sup>C, J, L, 1</sup> and sour cream <sup>G</sup>	<b>8,50</b>

## ASPARAGUS

<b>Asparagus cream soup</b> <small>A,G,1 vegan</small> croutons, wild garlic oil	<b>8,50</b>
<b>Asparagus salad</b> <small>D,A</small> wild garlic, cherry tomatoes, smoked salmon, crostini	<b>14,50</b>
<b>Asparagus Bowl</b> <small>I,J,L, vegan</small> fresh leaf salad, orange dressing, rosemary potatoes, asparagus salad, wild garlic, cherry tomatoes, vegetable potato chips	<b>17,50</b>
<b>Tarte flambée "Asparagus"</b> <small>A,1, vegan</small> wild garlic potato cream, green and white asparagus, cherry tomatoes	<b>14,50</b>
<b>Asparagus</b> • baby potatoes, melted butter <small>G,L,C</small> • baby potatoes, hollandaise sauce <small>G,L,C</small> • baby potatoes, vegan hollandaise sauce <small>A,I,L, vegan</small>	<b>18,50</b>
<b>Asparagus</b> • raw ham, baby potatoes <small>C,G,L</small> • cooked ham, baby potatoes <small>C,G,L</small> • raw & cooked ham, baby potatoes <small>C,G,L</small> <b>optionally with melted butter or hollandaise sauce</b>	<b>21,50</b>
<b>Stadtgarten Asparagus burger</b> <small>A,C,G,I,J,L</small> homestyle burger bun, 180g beef, romaine lettuce, tomatoes, fried green asparagus, hollandaise sauce, "Die Echten" fries, mayonnaise	<b>19,90</b>
<b>Stadtgarten Asparagus burger „Better Than Beef“</b> <small>A,I,J,L,1,vegan</small> homestyle burger bun, patty made from sunflower and pea protein, romaine lettuce, tomato, vegan hollandaise sauce, "die Echten" fries, vegan mayo	<b>19,90</b>
<b>Salmon fillet</b> <small>D,G,C,L</small> asparagus, baby potatoes, hollandaise sauce	<b>29,90</b>
<b>Rump steak 200g</b> <small>C,G,L</small> asparagus, baby potatoes, hollandaise sauce	<b>28,50</b>

## MAIN COURSES VEGETARIAN & VEGAN

<p><b>Spinach bread dumplings with cheese filling</b> <sup>F I,L,3</sup>          nut butter, salad bouquet,          parmesan flakes, balsamic dressing</p>	<b>13,90</b>
<p><b>Grilled eggplant</b> <sup>G,K,L,F</sup>          tahini-yogurt, herbs, pomegranate seeds, salad bouquet</p>	<b>15,50</b>
<p><b>Portobello-Schnitzel</b> <sup>A,I,L,1 vegan</sup>          mashed potatoes, roasted green asparagus, vegan hollandaise,          tomato salsa</p>	<b>17,50</b>
<p><b>Penne</b> <sup>A,I, vegan</sup>          tomato sauce, zucchinis, mushrooms, peppers</p>	<b>14,90</b>
<p><b>Risotto</b> <sup>G,I,L</sup>          Green and white asparagus, parmesan cheese</p>	<b>17,50</b>
<p><b>Vegan bratwurst</b> <sup>(L,J, 1</sup>          Redefine Meat made from vegetable protein (pea, rice), "Die Echten" fries,          oriental coleslaw, mustard</p>	<b>16,90</b>
<p><b>Vegan currywurst</b> <sup>L,I,8,1</sup>          Redefine Meat made from vegetable protein (pea, rice), "Die Echten" fries,          oriental coleslaw</p>	<b>15,90</b>
<p><b>Stadtgarten "Better Than Beef" burger</b> <sup>A,I,1,vegan</sup>          homestyle burger bun, patty made from sunflower and pea protein, mojo rojo,          Grilled vegetables, lettuce, tomatoes, onions, chips „Die Echten“, vegan mayonnaise</p>	<b>18,90</b>

## MAIN COURSES MEAT & FISH

<b>Tarte flambée "Alsatian style"</b> <sup>A,G,2,3</sup> sour cream, bacon, onions	<b>12,50</b>
<b>Bratwurst from Susländer free-range pig</b> <sup>C,G</sup> from sustainable farming, "Die Echten" fries, coleslaw, mustard	<b>12,90</b>
<b>Currywurst from Susländer free-range pork</b> <sup>C,LI,G,8</sup> from sustainable farming, "Die Echten" fries, coleslaw	<b>14,50</b>
<b>Stadtgarten Hamburger</b> <sup>A,C,J,L,1</sup> homestyle burger bun, 180g beef, burger sauce, lettuce, tomatoes, gherkins, red onions, "Die Echten" fries, mayonnaise	<b>17,50</b>
<b>Stadtgarten Cheeseburger</b> <sup>A,G,C,J,L,1</sup> homestyle burger bun, 180g beef, burger sauce, lettuce, tomatoes, gherkins, red onions, cheddar cheese, "Die Echten" fries, mayonnaise	<b>18,50</b>
<b>Rump steak 200g</b> <sup>G,H</sup> herb butter, "Die Echten" fries, mixed salad, herb dressing	<b>26,50</b>
<b>Pulled pork</b> <sup>G,H</sup> french fries "Die Echten", coleslaw, BBQ sauce	<b>17,50</b>

## DESSERTS

<b>Semolina flummery</b> <sup>A, vegan</sup> marzipan crumble	<b>7,90</b>
<b>Strawberry meringue tiramisu</b> <sup>A,C,G</sup>	<b>8,50</b>

**Our bread comes from the Adolph's bakery in Cologne.**

## WINE

	0,1l	0,2l	0,75l
<b>La Roche Audran, Merlot</b> <small>organic, vegan</small> Côtes du Rhône, dry	4,50	8,80	32,50
<b>Forster Winery, Frühburgunder</b> <small>organic, vegan</small> Near, dry	4,50	8,80	32,50
<b>Habla La Tierra</b> <small>vegan</small> <b>Tempranillo, Cabernet Sauvignon, Syrah</b> Spain, dry	4,50	8,80	32,50
<b>Hirschhof Winery, Cabernet Sauvignon</b> <small>organic, vegan</small> Rheinhessen, dry	4,50	8,80	32,50
<b>Pietra Pura "Mandus", Primitivo di Manduria</b> Apulia, DOP, dry	4,50	8,80	32,50
<b>Borga-Salcetino, Chianti Classico</b> Italy, dry			42,50

## WHITE WINE

	0,1l	0,2l	0,5l
<b>Stadtgarten house wine Weingut J. Neumer, Blanc, Sauvignon Blanc</b> <small>organic</small> Rheinhessen, dry, fruity	3,70	6,80	16,80
	0,1l	0,2l	0,75l
<b>Winery Forster, Rivaner</b> <small>organic, vegan</small> Near, dry	4,00	7,90	27,00
<b>Frieden-Berg Winery, Elbling "Urgestein"</b> Mosel, dry	4,00	7,90	27,00
<b>Benzinger Winery, organic Riesling</b> Palatinate, dry	4,50	8,50	
<b>Frieden-Berg Winery, Auxerrois</b> Mosel, dry Explanation: "ochserwa" - The elegant Burgundy with a discreet acidity and aromas from the flower meadow. Excellent for combining with food.	4,00	7,90	29,50
<b>Frieden-Berg Winery, Pinot Blanc</b> Mosel, dry	4,50	8,50	29,50
<b>Dr. Bassermann-Jordan, Pinot Gris</b>	4,80	8,80	32,90
<b>Silva Capuzza, Lugana</b> Lake Garda, dry	4,80	8,80	32,90
<b>Frieden-Berg, BLANC &amp; ZERO Alkoholfrei</b>	4,00	7,90	27,00

## ROSÉ

0,1l 0,2l 0,75l

**Domaine de Montcalm Prestige** organic

Languedoc

Grenache, Syrah, Merlot, dry

4,50 8,50 29,50

## WINE CHORLE

0,2l

white, red or rosé

5,90

## SPARKLING WINE

0,1l 0,2l 0,75l

**Winzer eG Herrenberg-Honigsäckel**

Riesling, Palatinate, brut

- on ice

5,90 42,50

6,50

## CHAMPAGNER

0,1l 0,2l 0,75l

**Champagne Moët & Chandon Impérial**

Brut, Champagne AC

95,00

**Champagne Moët & Chandon Rosé Impérial**

Brut, Champagne AC

99,00

## BEER

### FROM THE BARREL.

**Sion Kölsch** 0.2l / 0.3l

2,50/ 3,70

**Radler, Alster, Schuss, Kölsch-Cola** 0.2l / 0.3l

2,50/ 3,70

**Schöfferhofer Hefeweizen** 0.3l / 0.5l

3,50/ 5,50

**Schöfferhofer Hefeweizen Banana / Radler / Cola** 0,3l / 0,5l

3,90/ 5,90

### FROM THE BOTTLE.

**Malt** 0,2l / 0,3l

2,20/ 3,30

**Schöfferhofer Hefeweizen non-alcoholic** 0,5l Fl.

5,50

**Oberdorfer Helles** 0,33l

3,90

**Schöfferhofer Weizen Mix Grapefruit** 0,33l Fl.

3,90

**Gösser Radler** 0,33l Fl.

3,90

**Gösser Radler non-alcoholic** 0,33l Fl.

3,90

**Jever Pils / Fun** 0,33l Fl.

3,90

**Budweiser Pils** 0,33l Fl.

3,90

## JUICES & SPRITZERS

<b>Apple, orange, cherry, rhubarb, passion fruit, currant, banana</b> 0.2l / 0.4l	<b>3,50/ 6,50</b>
<b>As spritzer</b> 0.2l / 0.4l	<b>2,80/ 4,80</b>

## SOFTDRINKS

<b>Stadtgarten table water</b> loud/ quiet 0,2l/ 0,4l/ 0,75l fl.	<b>2,00</b>	<b>4,00 / 6,00</b>
<b>Selters</b> classic / natural 0.25l bottle		<b>2,70</b>
<b>Selters</b> classic / natural 0,75l bottle		<b>7,00</b>
<b>fritz-kola</b> <sup>1, 3, 9, 11</sup> 0,2l Fl.		<b>2,90</b>
<b>fritz-kola superzero</b> <sup>1, 3, 9, 11</sup> 0,2l Fl.		<b>2,90</b>
<b>fritz-limo orange</b> <sup>4, 5</sup> 0,2l Fl.		<b>2,90</b>
<b>fritz-limo lemon</b> <sup>5</sup> 0,2l Fl.		<b>2,90</b>
<b>fritz-mischmasch</b> <sup>3, 4</sup> 0,2l Fl.		<b>2,90</b>
<b>Thomas Henry Bitter Lemon / Tonic Water / Ginger Ale</b> 0,2l Fl.		<b>2,90</b>
<b>Fassbrause Anno 2011</b> 0,33l Fl.		<b>3,50</b>
<b>Club Mate</b> <sup>9, 11</sup> 0,33l Fl.		<b>3,50</b>
<b>ChariTea black</b> 0,33l Fl.		<b>3,50</b>
<b>ChariTea red</b> 0,33l Fl.		<b>3,50</b>
<b>Lemonaid Lime</b> 0,33l Fl.		<b>3,50</b>
<b>Lemonaid Maracuja</b> 0,33l Fl.		<b>3,50</b>
<b>Lemonaid Ginger</b> 0,33l Fl.		<b>3,50</b>
<b>Voelkel BioZisch</b> Raspberry-Cassis, Blood Orange 0,33l Fl.		<b>3,50</b>
<b>Almdudler</b> 0,35l Fl.		<b>3,50</b>

# HOT DRINKS

Our coffee is **organic, Fairtrade** and comes from the **van Dyck roastery in Cologne**.  
Our tea comes from **ChariTea** and is also **organic** and **Fairtrade**.

<b>Coffee / Americano</b>	<b>2,90</b>
<b>Espresso</b>	<b>2,90</b>
<b>Espresso Romano</b>	<b>3,20</b>
<b>Espresso Macchiato</b>	<b>3,20</b>
<b>Espresso Doppio</b>	<b>4,60</b>
<b>Cappuccino</b>	<b>3,90</b>
<b>Cortado</b>	<b>3,90</b>
<b>Flat White</b>	<b>4,90</b>
<b>Latte</b>	<b>3,90</b>
<b>Latte Macchiato</b>	<b>3,90</b>
<b>Cereal coffee / espresso</b>	<b>2,90</b>
<b>Cereal latte</b>	<b>3,70</b>
<b>Chai Latte David Rio</b> Tiger Spice	<b>3,80</b>
<b>Dirty Chai</b> Chai Latte with espresso	<b>4,60</b>
<b>Turmeric latte</b>	<b>3,80</b>
<b>Cocoa</b>	<b>3,40</b>
<b>Cocoa with cream</b>	<b>4,20</b>
<b>Cocoa with Baileys or Amaretto</b>	<b>5,40</b>
<b>ChariTea</b> black darjeeling, african earl gray, clean green, chamomille, red roibos, wild fruit, happy belly	<b>3,30</b>
<b>Freshly prepared tea:</b> mint, ginger, mint-ginger	<b>3,90</b>
<b>Hot lemon</b>	<b>3,20</b>
<b>Hot lemon with honey</b>	<b>3,50</b>

**All creations are also available with Oatly oat drink on request.**

**Our honey is extracted by bees from the blossoms of the historic trees in the Stadtgarten.**

**You can also buy it at our restaurant counter to take home.**

Additives: 1 colorant, 2 preservative, 3 antioxidant, 4 with antioxidant, 5 sulphurized,  
6 blackened, 7 waxed, 8 with sweetener, 9 source of aspartan phenylalanine, 10 with phosphate, 11 contains caffeine,  
12 containing quinine

Allergens: A contains gluten, B contains crustaceans, C contains eggs, D contains fish, E contains peanuts, F contains soy,  
G contains milk, H contains nuts, I contains celery, J contains mustard, K contains sesame seeds,  
L contains sulphur dioxide/sulphites, M contains lupins, N contains molluscs



## APERITIFS

<b>Sherry Sandemann</b> cream, medium, extra dry, 5cl	4,90
<b>Port wine Tawny Sandemann</b> dry, 5cl	4,90
<b>Port wine White Sandemann</b> dry, 5cl	4,90
<b>Campari</b> 4cl	4,90
<b>Martini</b> bianco, rosso, 5cl	5,90
<b>Pernod</b> 4cl	5,90
<b>Ricard</b> 4cl	5,90

## DIGESTIFS

<b>Papidoux Calvados</b> 2cl	4,50
<b>Osborne 103 Solera Reserva Brandy</b> 2cl	4,50
<b>Nonino Grappa Chardonnay</b> 2cl	5,00
<b>Averna Amaro</b> 4cl	5,00
<b>Ramazotti Amaro</b> 4cl	5,00
<b>Rémy Martin Cognac VSOP</b> 2cl	6,50
<b>Ouzo</b> 2cl	3,50

## LIQUEURS

<b>Gärtner herbal liqueur</b> 2cl	3,00
<b>Molinari Sambuca</b> 2cl	3,50
<b>Kölsche Koks</b> 2cl	3,00
<b>Baileys</b> 4cl	5,00

## WHISKY

<b>Jameson Irish</b> 4cl	6,50
<b>Ballentine's</b> 4cl	6,50
<b>Jack Daniel's</b> 4cl	6,50
<b>Jack Daniel's Single Barrel</b> 4cl	6,50
<b>Bowmore No 1 Single Malt</b> 4cl	7,50
<b>Laphroaig 10 years</b> 4cl	8,50

## GIN

<b>Beefeater</b> 4cl	6,00
<b>Tanqueray</b> 4cl	8,00
<b>Bombay Sapphire</b> 4cl	8,00
<b>Siegfried</b> 4cl	6,80
<b>Siegfried Wonderleaf</b> 4cl (non-alcoholic)	9,00
<b>Gin de Cologne</b> 4cl	9,00
<b>Opihr</b> 4cl	9,00
<b>Gin Mare</b> 4cl	9,00
<b>Hendricks</b> 4cl	9,00
<b>KYRÖ Dark Gin</b> 4cl	9,50

All gin's are also available as a gin and tonic for an extra charge of 2.90.

## RUM

<b>Havana Club Anejo 3 Anos</b> 4cl	6,00
<b>Havana Club Anejo 7 Anos</b> 4cl	8,50
<b>Siegfried Wondereak</b> 4cl (non-alcoholic)	7,50
<b>Botucal</b> 4cl	8,50

## SHOTS 2cl

<b>Flimm</b>	2,50
<b>Berliner Luft</b>	2,50
<b>Frangelico</b>	3,00
<b>Kölsche Kopfnuss</b>	3,50
<b>Kölsche Koks</b>	3,00
<b>Chorweiler caraway</b>	3,00
<b>Anniversary Aquavit</b>	3,00
<b>Vodka</b> Absolut, Stolichnaya, Green Mark	3,00
<b>Olmecca Tequila</b> silver, gold	3,00

## LONGDRINKS & COCKTAILS

<b>Cuba Libre</b> Havana Club 3, fritz-kola, lime	<b>8,90</b>
<b>Vodka Lemon / Soda</b> Absolut Vodka, Thomas Henry Bitter Lemon	<b>8,90</b>
<b>Whisky Cola</b> Jack Daniel's, fritz-kola	<b>8,90</b>
<b>Mare Tonic</b> Gin Mare, Thomas Henry Tonic, rosemary, orange zest	<b>10,50</b>
<b>Mare Milanese</b> Gin Mare, Thomas Henry Tonic, Aperol, rosemary, orange zest	<b>10,50</b>
<b>Dark'n'Stormy</b> Gosling's Black Seal Rum, Thomas Henry Spicy Ginger, lime juice	<b>10,50</b>
<b>Moscow Mule</b> Absolut Vodka, Thomas Henry Spicy Ginger, lime juice, cucumber	<b>10,50</b>
<b>Munich Mule</b> Beefeater Gin, Thomas Henry Spicy Ginger, lime juice, cucumber	<b>10,50</b>
<b>Aperol Spritz</b> Aperol, sparkling wine, soda, orange slice	<b>7,90</b>
<b>Hugo</b> Elderflower syrup, sparkling wine, soda, mint & lime	<b>7,90</b>
<b>Belsazar Rosé Tonic</b> Belsazar Vermouth Rosé, Thomas Henry Tonic Water, grapefruit slice	<b>8,90</b>
<b>Volée Spritz</b> Volée Aperitif Naturel, sparkling wine, grapefruit slice	<b>8,90</b>
<b>Vincent Aperitif Tonic</b> (non-alcoholic) Vincent aperitif, Thomas Henry tonic water, mint	<b>6,90</b>

# STADTGARTEN

"Park-Restaurant Stadtgarten", opened in 1898, is located in Cologne's oldest inner-city green space. After an eventful history, the Kölner Jazz Haus e.V. initiative took over the site and the vacant building from the city of Cologne in 1985 under heritable building rights, renovated it together with Stadtgarten Restaurant Betriebs GmbH and reopened the restaurant in the summer of 1985.

This was followed a year later by the opening of the newly built concert hall, which is still the central stage for improvised and contemporary music today. With the opening of the music club in the basement - now known as JAKI - Stadtgarten grew into one of Europe's leading venues.

With over 400 concerts a year and an internationally renowned program, the Stadtgarten has received several awards, including "Venue of the Year" in 2016 and 2022 (APPLAUS and German Jazz Award). Trade journals such as the American Down Beat magazine recognize it as a central address for contemporary music.

From the very beginning, Stadtgarten has combined culture and gastronomy. The restaurant and beer garden not only offer high-quality food and drink, but also ensure the financing of the concert operations. This symbiosis makes Stadtgarten unique.

In 2017, Stadtgarten was upgraded to a European Center for Jazz and Contemporary Music with the support of the city of Cologne and the state of North Rhine-Westphalia. The "Green Room" open-air stage was created during the coronavirus pandemic and has been hosting open-air concerts since 2020.

Photos: Restaurant and foyer by Patrick Essex