

DISHES

Mon – Fri from 12 pm

Sat + Sun from 3 pm

Holidays from 3 pm

STARTERS, LITTLE THINGS & SALADS

Hummus & bread ^{K,A} **5,40**

Olives & bread ^{A,1,6} **5,40**

Marinated Shepherds cheese & bread ^{G,A} **6,40**

Olives, marinated Shepherds cheese & bread ^{G,A,1,6} **8,50**

Pumpkin-Ginger-Soup ^{I,I,vegan} **8,90**

Truffle oil

Large Stadtgarten-Salad **13,90**

fresh lettuce leaves, dried cranberries, cherry tomatoes, sprouts, red onions, sunflower and pumpkin seeds, herb vinaigrette ^L, yoghurt dressing ^{J,C,G,L}, or Honey-balsamic dressing ^{J,I}

- **with goat's cheese in honey and thyme batter** ^A **18,90**

- **with chicken breast** **18,90**

Raclette oven bread ^{A,G,J,L,vegetarian} **13,50**

Salad bouquet, honey-balsamic dressing

Ham and cheese oven bread ^{A,G,J,L} **14,50**

Salad bouquet, yoghurt dressing

Antipasti plate (for 1 or 2 people) ^{K,A,G 3} **15,90 / 29,50**

Courgette, bell pepper, coriander carrots, mushrooms, Shepherd's cheese cubes, ^G balsamic onions, hummus, green & black olives ⁶, baguette ^A

Small portion of French fries 'Die Echten' **4,90**

Mojo-Rojo, lime aioli ^{C,J,L,1}, sour cream ^G,

mayonnaise ^{J,C,L,1}, tomato ketchup ^{I,L,8}, curry ketchup ^{I,L,8} or vegan mayonnaise **0,80**

Large portion of French fries 'Die Echten'

with Mojo-Rojo, lime aioli ^{C,J,L,1} and sour cream ^G **8,50**

MAIN COURSES VEGETARIAN & VEGAN

<p>Tarte flambée „ Artichoke “ ^{A,I,H,vegan} Pumpkin seed pesto, artichoke hearts, dried tomatoes, olives</p>	12,90
<p>Spinach dumplings with cheese filling ^{F I,L,3} Nut butter, salad bouquet, parmesan flakes, balsamic dressing</p>	13,90
<p>Grilled aubergine ^{G,K,L,F} Tahini yoghurt, herbs, pomegranate seeds, salad bouquet</p>	15,50
<p>Pumpkin tortelli ^{A,C,G,I} Cherry tomatoes, sage butter, parmesan flakes</p>	13,50
<p>Winterbowl ^{A,I,J,L,vegan} Lamb's lettuce, beet root vinaigrette, oriental coleslaw, oven pumpkin, roasted broccoli, falafel croutons</p>	16,90
<p>Fennel-Risotto ^{I,L,G} Cherry tomatoes, parmesan flakes • optionally with 3 scampi</p>	16,50 21,90
<p>Vegetables „Involtini“ ^{I,J,1,vegan} truffled mashed potatoes, roasted broccoli</p>	16,90
<p>Vegan Bratwurst ^{L,J,1} Redefine Meat from vegetable protein (pea, rice), French fries „Die Echten“, oriental coleslaw, mustard</p>	14,90
<p>Vegan Currywurst ^{L,I,8,1} Redefine Meat from vegetable protein (pea, rice), French fries „Die Echten“, oriental coleslaw</p>	15,90
<p>Stadtgarten „Better Than Beef“ Burger ^{A,I,1,vegan} Homestyle Burger Bun, Patty made from sunflower and pea protein, Mojo Rojo, grilled vegetables, salad, tomatoes, onions, French fries „die Echten“, vegan mayonnaise</p>	18,90

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

MAIN COURSES MEAT & FISH

Tarte flambée „Alsatian style“ ^{A,G,2,3} **12,50**
Sour cream, bacon, red onions

Bratwurst from the Susländer free range pig ^{C,G} **12,90**
from sustainable breeding, French fries „Die Echten“, Coleslaw, mustard

Currywurst from the Susländer free range pig ^{C,Li,G,8} **14,50**
from sustainable breeding, French fries „Die Echten“, Coleslaw

Stadtgarten Hamburger ^{A,C,J,L,1} **17,50**
Homestyle Burger Bun, 180g beef, burger sauce, salad, tomatoes, cucumber, red onions, French fries „Die Echten“, mayonnaise

Stadtgarten Cheeseburger ^{A,G,C,J,L,1} **18,50**
Homestyle Burger Bun, 180g beef, burger sauce, salad, tomatoes, cucumber, red onions, cheddar, French fries „Die Echten“, mayonnaise

Stadtgarten Stag burger ^{A,G,C,J,L,1} **19,90**
Homestyle Burger Bun, stag patty, cranberry mayonnaise, Lamb's lettuce, balsamic onions, caramelised pear slices, French fries „Die Echten“

Kassler with kale ^{A,I,J,L,3} **13,50**

Zurich veal slices ^{C,I,L} **20,90**
Spaetzle, lamb's lettuce, beet root vinaigrette

Rumpsteak 200g ^G **26,50**
Herb butter, French fries „Die Echten“, lamb's lettuce, beet root vinaigrette

Leg of goose ^{A,C,G,I,L} **31,50**
Orange sauce, chestnuts, red apple cabbage, potato dumplings

Stag ragout ^{A,G,J,3} **24,90**
Mushrooms, Spaetzle, cranberry pear

Salmon fillet ^{A,C,G,I,L} **23,50**
fried on the skin, truffled mashed potatoes, fennel, baby spinach, Campari orange sauce

DESSERTS

Small caramelised waffle ^{A,C,G,1,2} **8,50**
Marzipan yoghurt ice cream, Amarena cherry coulis

Apple fritters ^{A,1,2,3,vegan} **7,90**
Caramel sauce, vanilla sauce, chocolate rice pops

RED WINE

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

WHITE WINE

	0,1l	0,2l	0,5l
Stadtgarten House wine Winery J. Neumer, Weißburgunder, Sauvignon Blanc <small>bio</small> Rheinhessen, dry, fruity	3,70	6,80	16,80
Winery Forster, Rivaner <small>bio, vegan</small> Nahe, dry	4,00	7,90	27,00
Winery Frieden-Berg, Elbling „Urgestein“ Mosel, dry	4,00	7,90	27,00
Winery Benzinger, Bio-Riesling Pfalz, dry	4,50	8,50	
Winery Frieden-Berg, Auxerrois Mosel, dry	4,00	7,90	29,50
<i>Explanation: 'ochserwa' - The elegant Burgundy with subtle acidity and flavours of the flower meadow. Excellent for combining with food.</i>			
Winery Frieden-Berg, Weißburgunder Mosel, dry	4,50	8,50	29,50
Dr. Bassermann-Jordan, Grauburgunder	4,80	8,80	32,90
Silva Capuzza, Lugana Lake Garda, dry	4,80	8,80	32,90

ROSÉ

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

Domaine de Montcalm Prestige ^{bio}

Languedoc

Grenache, Syrah, Merlot, dry

4,50 8,50 29,50

WINE SPRITZER

0,2l

White, Red or Rosé

5,90

SPARKLING WINE

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

Vintner eG Herrenberg-Honigsäckel

Riesling, Pfalz, brut

- on ice

5,90 42,50

6,50

CHAMPAGNE

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

Schöffelhofer Hefeweizen 0,3l / 0,5l

3,50/ 5,50

Schöffelhofer Hefeweizen Banana / Radler / Cola 0,3l / 0,5l

3,90/ 5,90

FROM THE BOTTLE.

Malt beer, non-alcoholic 0,2l / 0,3l

2,20/ 3,30

Schöffelhofer Hefeweizen, non-alcoholic 0,5l Fl.

5,50

Oberdorfer Helles 0,33l

3,90

Schöffelhofer 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

Apple, Orange, Cherry, Rhubarb, Passion fruit, Currant, Banana 0,2l / 0,4l	3,50/ 6,50
As Spritzer 0,2l / 0,4l	2,80/ 4,80

SOFTDRINKS

Stadtgarten Table water sparkling/still 0,2l/ 0,4l/ 0,75l Fl.	2,00 / 4,00 / 6,00
Selters sparkling / still 0,25l Fl.	2,70
Selters sparkling / still 0,75l Fl.	7,00
fritz-kola ^{1,3,9,11} 0,2l Fl.	2,90
fritz-kola superzero ^{1,3,9,11} 0,2l Fl.	2,90
fritz-limo orange ^{4,5} 0,2l Fl.	2,90
fritz-limo lemon ⁵ 0,2l Fl.	2,90
fritz-mischmasch ^{3,4} 0,2l Fl.	2,90
Thomas Henry Bitter Lemon / Tonic Water / Ginger Ale 0,2l Fl.	2,90
Fassbrause Anno 2011 0,33l Fl.	3,50
Club Mate ^{9,11} 0,33l Fl.	3,50
ChariTea black 0,33l Fl.	3,50
ChariTea red 0,33l Fl.	3,50
Lemonaid Lime 0,33l Fl.	3,50
Lemonaid Passion fruit 0,33l Fl.	3,50
Lemonaid Ginger 0,33l Fl.	3,50
Voelkel BioZisch raspberry-cassis, blood orange 0,33l Fl.	3,50
Almdudler (herb limonade) 0,35l Fl.	3,50

HOT BEVERAGES

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.

Coffee / Americano	2,90
Espresso	2,90
Espresso Romano	3,20
Espresso Macchiato	3,20
Espresso Doppio	4,60
Cappuccino	3,90
Cortado	3,90
Flat White	4,90
Café au lait	3,90
Latte Macchiato	3,90
Getreide Kaffee / Espresso	2,90
Getreide-Milchkaffee	3,70
Chai Latte David Rio Tiger Spice	3,80
Dirty Chai Chai Latte mit Espresso	4,60
Kurkuma Latte	3,80
Cocoa	3,40
Cocoa with cream	4,20
Cocoa with Baileys or Amaretto	5,40
ChariTea black darjeeling, african earl grey, clean green, chamomille, red rooibos, wild fruit, happy belly	3,30
Frisch brewed tea: Mint, Ginger, Mint-Ginger	3,90
Hot lemon	3,20
Hot lemon with honey	3,50

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

Additives: 1 Colourant, 2 Preservative, 3 Antioxidant, 4 with Antioxidant, 5 sulphurised,
6 blackened, 7 waxed, 8 with sweetener, 9 Aspartan phenylalaine source, 10 with phosphate, 11 caffeinated,
12 containing quinine

Allergens: A contains gluten, B contains crustaceans, C contains eggs, D contains fish, E contains peanuts, F contains
soya, 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

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

DIGESTIFS

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

LIQUEURS

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

WHISKY

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

GIN

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

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

RUM

Havana Club Anejo 3 Anos 4cl	6,00
Havana Club Anejo 7 Anos 4cl	8,50
Siegfried Wonderoak 4cl (non-alcoholic)	7,50

SHOTS 2cl

Flimm	2,50
Berliner Luft	2,50
Frangelico	3,00
Kölsche Kopfnuss	3,50
Kölsche Koks	3,00
Chorweiler Kümmel	3,00
Jubiläums Aquavit	3,00
Vodka Absolut, Stolichnaya, Green Mark	3,00
Olmecca Tequila silver, gold	3,00

LONGDRINKS & COCKTAILS

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

STADTGARTEN

The “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 - the 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). Specialist magazines such as the American Down Beat Magazine have recognized it as a central address for contemporary music.

From the very beginning, the Stadtgarten has combined culture and gastronomy. The restaurant and beer garden not only offer high-quality food and drink, but also provide funding for the concerts. This symbiosis makes the Stadtgarten unique.

In 2017, the 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. During the coronavirus pandemic, the “Green Room” open-air stage was created, which has been hosting open-air concerts since 2020.

Photos: Restaurant and foyer by Patrick Essex