

## DISHES

Mon. - Fri. from 12 noon

Sat. + Sun. from 3 pm

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>Marinierter Hirtenkäse &amp; Brot</b> <sup>G,A</sup>	<b>6,40</b>
<b>Marinated shepherd's cheese &amp; bread</b> <sup>G,A,1,6</sup>	<b>8,50</b>
<b>Onion soup</b> <sup>A,G,I,L</sup> Cheese croutons	<b>7,90</b>
<b>Large Stadtgarten salad</b>	<b>13,90</b>
Fresh leaf lettuce, dried cranberries, cherry tomatoes, sprouts, red onions, sunflower and pumpkin seeds, herb vinaigrette <sup>L</sup> , Yoghurt 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 people)</b> <sup>K,A,G 3</sup>	<b>15,90 / 29,50</b>
Zucchini, 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 "Die Echten" fries</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>

## MAIN COURSES VEGETARIAN & VEGAN

<p><b>Tarte flambée “Portobello”</b> <sup>A,I,1</sup></p> <p>Sweet potato cream, portobello mushroom, red onions, baby spinach</p>	<b>12,90</b>
<p><b>Vegetable tortellini</b> <sup>A,I,1</sup></p> <p>Roasted cauliflower, herb cream sauce</p>	<b>13,50</b>
<p><b>Cheese spaetzle</b> <sup>A,I,1</sup></p> <p>Melted onions, mixed salad, herb dressing</p>	<b>13,50</b>
<p><b>Pumpkin and spinach risotto</b> <sup>G,I,L</sup></p> <p>Parmesan cheese</p>	<b>16,50</b>
<p><b>New Year Bowl</b> <sup>A,I,J,L,vegan</sup></p> <p>Mixed leaf salad, walnut dressing, roasted cauliflower, baked sweet potato, red cabbage salad, pretzel croutons</p>	<b>16,90</b>
<p><b>Vegan sausage</b> <sup>L,J,1</sup></p> <p>Redefine Meat made from vegetable protein (pea, rice), “Die Echten” fries, oriental coleslaw, mustard</p>	<b>14,90</b>
<p><b>Vegan curry sausage</b> <sup>L,I,8,1</sup></p> <p>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></p> <p>Homestyle burger bun, patty made from sunflower and pea protein, mojo rojo, grilled vegetables, lettuce, tomatoes, onions, fries “the real thing”, vegan mayonnaise</p>	<b>18,90</b>

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

## 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>Sausage from the Susländer free-range pig</b> <sup>C,G</sup> from sustainable farming, "Die Echten" fries, coleslaw, mustard	<b>12,90</b>
<b>Currywurst from the Susländer free-range pig</b> <sup>C,LI,G,8</sup> from sustainable farming, "Die Echten" fries, coleslaw	<b>14,50</b>
<b>Wild boar sausage</b> <sup>A,F,G,I,J,L</sup> Port wine jus, small potato dumplings, red cabbage	<b>16,90</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, "Die Echten" fries, mayonnaise, 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, walnut dressing	<b>26,50</b>
<b>Fish'n'Chips</b> <sup>A,C,D,I,J,L</sup> Pollack in batter, "Die Echten" fries, tartar sauce	<b>15,90</b>
<b>DESSERTS</b>	
<b>Amarena cherry panna cotta</b> <sup>A,1,vegan</sup> Marzipan crumble	<b>7,90</b>

## RED WINE

	0,1l	0,2l	0,75l
<b>La Roche Audran, Merlot</b> <sup>bio, vegan</sup> Côtes du Rhône, dry	4,50	8,80	32,50
<b>Forster Winery, Pinot Noir</b> <sup>bio, vegan</sup> Nahe, dry	4,50	8,80	32,50
<b>Habla La Tierra</b> <sup>vegan</sup> Tempranillo, Cabernet Sauvignon, Syrah Spain, dry	4,50	8,80	32,50
<b>Hirschhof Winery, Cabernet Sauvignon</b> <sup>bio, vegan</sup> Rheinhessen, dry	4,50	8,80	32,50
<b>Pietra Pura „Mandus“, Primitivo di Manduria</b> Apulien, 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 Winery J. Neumer,</b> <b>Pinot Blanc, Sauvignon Blanc</b> <sup>bio</sup> Rheinhessen, dry, fruity	3,70	6,80	16,80
<b>Forster Winery, Rivaner</b> <sup>bio, vegan</sup> Nahe, 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> Pfalz, dry	4,50	8,50	
<b>Frieden-Berg Winery, Auxerrois</b> Mosel, dry <i>Explanation: „ochserwa“ - The elegant Burgundy with subtle acidity and aromas from the flower meadow. Excellent for combining with food.</i>	4,00	7,90	29,50
<b>Frieden-Berg Winery, Pinot Blanc</b>	4,50	8,50	29,50

Mosel, dry

**Dr. Bassermann-Jordan, Pinot Gris**

**4,80 8,80 32,9**

**Silva Capuzza, Lugana**

Lake Garda, dry

**4,80 8,80 32,90**

## ROSÉ

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

**Domaine de Montcalm Prestige<sup>bio</sup>**

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**

**Winzer eG Herrenberg-Honigsäckel**

Riesling, Palatinate, 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, shot, Kölsch-Cola 0,2l / 0,3l**

**2,50/ 3,70**

**Schöffelhofer wheat beer 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 0,2l / 0,3l**

**2,20/ 3,30**

**Schöffelhofer non-alcoholic wheat beer 0,5l bottle**

**5,50**

<b>Oberdorfer Lager 0,33l</b>	<b>3,90</b>
<b>Schöfferhofer Wheat Mix Grapefruit 0,33l</b>	<b>3,90</b>
<b>Gösser Radler 0,33l</b>	<b>3,90</b>
<b>Gösser Radler non-alcoholic 0,33l</b>	<b>3,90</b>
<b>Jever Pils / non-alcoholic 0,33l</b>	<b>3,90</b>
<b>Budweiser Pils 0,33l</b>	<b>3,90</b>

## JUICES & SPRITZERS

<b>Apple, orange, cherry, rhubarb, Passion fruit, redcurrant, banana 0,2l / 0,4l</b>	<b>3,50/ 6,50</b>
<b>As Spritzer 0,2l / 0,4l</b>	<b>2,80/ 4,80</b>

## SOFTDRINKS

<b>Stadtgarten Table water loud/ quiet 0,2l/ 0,4l/ 0,75l Fl.</b>	<b>2,00</b>	<b>4,00 / 6,00</b>
<b>Selters classic / natural 0,25l Fl.</b>		<b>2,70</b>
<b>Selters classic / natural 0,75l Fl.</b>		<b>7,00</b>
<b>fritz-kola <sup>1, 3, 9, 11</sup> 0,2l Fl.</b>		<b>2,90</b>
<b>fritz-kola superzero <sup>1, 3, 9, 11</sup> 0,2l Fl.</b>		<b>2,90</b>
<b>fritz-limo orange <sup>4, 5</sup> 0,2l Fl.</b>		<b>2,90</b>
<b>fritz-limo lemon <sup>5</sup> 0,2l Fl.</b>		<b>2,90</b>
<b>fritz-mischmasch <sup>3, 4</sup> 0,2l Fl.</b>		<b>2,90</b>
<b>Thomas Henry Bitter Lemon / Tonic Water / Ginger Ale 0,2l Fl.</b>		<b>2,90</b>
<b>Fassbrause Anno 2011 0,33l Fl.</b>		<b>3,50</b>
<b>Club Mate <sup>9, 11</sup> 0,33l Fl.</b>		<b>3,50</b>
<b>ChariTea black 0,33l Fl.</b>		<b>3,50</b>
<b>ChariTea red 0,33l Fl.</b>		<b>3,50</b>
<b>Lemonaid lime, 33l Fl.</b>		<b>3,50</b>
<b>Lemonaid Passion fruit 0,33l Fl.</b>		<b>3,50</b>
<b>Lemonaid Ginger 0,33l Fl.</b>		<b>3,50</b>
<b>Voelkel BioZisch Raspberry-cassis, blood orange 0,33l Fl.</b>		<b>3,50</b>
<b>Almdudler 0,35l Fl.</b>		<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.

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
Latte	3,90
Latte Macchiato	3,90
Grain coffee / Espresso	2,90
Grain milk coffee	3,70
Chai Latte David Rio Tiger Spice	3,80
Dirty Chai Chai Latte with Espresso	4,60
Turmeric 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
Freshly prepared 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 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 contains 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 cream, medium, extra dry, 5cl</b>	<b>4,90</b>
<b>Port wine Tawny Sandemann dry, 5cl</b>	<b>4,90</b>
<b>Port wine White Sandemann dry, 5cl</b>	<b>4,90</b>
<b>Campari 4cl</b>	<b>4,90</b>
<b>Martini bianco, rosso, 5cl</b>	<b>5,90</b>
<b>Pernod 4cl</b>	<b>5,90</b>
<b>Ricard 4cl</b>	<b>5,90</b>

## DIGESTIFS

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

## LIQUORS

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

## WHISKY

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



**Laphroaig 10 years** 4cl

**8,50**

## GIN

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

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	<b>6,00</b>
<b>Havana Club Anejo 7 Anos</b> 4cl	<b>8,50</b>
<b>Siegfried Wonderoak</b> 4cl (alkoholfrei)	<b>7,50</b>

## SHOTS 2cl

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

## 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	<b>10,50</b>
<b>Moscow Mule</b> Absolut Vodka, Thomas Henry Spicy Ginger, Lime, Cucumber	<b>10,50</b>
<b>Munich Mule</b> Beefeater Gin, Thomas Henry Spicy Ginger, Lime, 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

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