

DISHES

Mon. - Fri. from 12 noon

Sat. + Sun. from 3 pm

Public holidays from 3 pm

APPETIZERS, SNACKS & SALADS

Hummus & bread ^{K,A}	5,40
Olives & bread ^{A,1,6}	5,40
Marinated shepherd's cheese & bread ^{G,A}	6,40
Olives, marinated shepherd's cheese & bread ^{G,A,1,6}	8,50
Onion soup ^{A,G,I,L} cheese croutons	7,90
Large Stadtgarten salad	13,90
fresh lettuce, dried cranberries, cherry tomatoes, sprouts, red onions, sunflower and pumpkin seeds, herb vinaigrette ^L , yogurt 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
Caesar salad ^{A, G, D, I, C}	10,90
romaine lettuce, cherry tomatoes, parmesan, croutons, Caesar dressing	
optionally with chicken breast	15,50
Antipasti plate (for 1 or 2 persons) ^{C,A,G 3}	15,90 / 29,50
zucchinis, peppers, coriander carrots, mushrooms, diced shepherd's cheese ^G balsamic onions, hummus, green & black olives ⁶ , baguette ^A	
Small portion of 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 "Die Echten" fries	
with mojo rojo, lime aioli ^{C, J, L, 1} and sour cream ^G	8,50

MAIN COURSES VEGETARIAN & VEGAN

Tarte flambée "Chickpea and peppers" ^{A,I} pumpkin seed tomato pesto, chickpeas, peppers, onions, spring onions	12,50
Spinach bread dumplings with cheese filling ^{F,I,L,3} nut butter, salad bouquet, parmesan flakes, balsamic dressing	13,90
Grilled eggplant ^{G,K,L,F} tahini-yogurt, herbs, pomegranate seeds, salad bouquet	15,50
Vegan pea and lentil Bolognese ^{A,I,L,1} spaghetti, mixed salad, herb dressing, vegan parmesan cheese	14,90
Risotto ^{G,I,L} mushrooms, leek, parmesan flakes	16,50
Pumpkin and sesame bowl ^{I,A,I,J,K} romaine lettuce, bean salad, couscous salad, oven-baked pumpkin, seeds	17,50
Vegan bratwurst ^{(L,J,1} Redefine Meat made from vegetable protein (pea, rice), "Die Echten" fries, oriental coleslaw, mustard	14,90
Vegan currywurst ^{L,I,8,1} Redefine Meat made from vegetable protein (pea, rice), "Die Echten" fries, oriental coleslaw	15,90
Stadtgarten "Better Than Beef" burger ^{A,I,1,vegan} homestyle burger bun, patty made from sunflower and pea protein, mojo rojo, Grilled vegetables, lettuce, tomatoes, onions, chips „Die Echten“, vegan mayonnaise	18,90

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

MAIN COURSES MEAT & FISH

Tarte flambée "Alsatian style" ^{A,G,2,3} sour cream, bacon, onions	12,50
Bratwurst from Susländer free-range pig ^{C,G} from sustainable farming, "Die Echten" fries, coleslaw, mustard	12,90
Currywurst from Susländer free-range pork ^{C,Li,G,8} from sustainable farming, "Die Echten" fries, coleslaw	14,50
Wild boar bratwurst ^{A,G,I} potato and carrot mash, fried onions, port wine jus	16,90
Stadtgarten Hamburger ^{A,C,J,L,1} homestyle burger bun, 180g beef, burger sauce, lettuce, tomatoes, gherkins, red onions, "Die Echten" fries, mayonnaise	17,50
Stadtgarten Cheeseburger ^{A,G,C,J,L,1} homestyle burger bun, 180g beef, burger sauce, lettuce, tomatoes, gherkins, red onions, cheddar cheese, "Die Echten" fries, mayonnaise	18,50
Rump steak 200g ^{G,H} herb butter, "Die Echten" fries, mixed salad, herb dressing	26,50
Pulled pork ^{G,H} french fries "Die Echten", coleslaw, BBQ sauce	17,50
Pike-perch fillet "Müllerin style" ^{AD,G,L} potato and carrot mash, creamed leek	17,90
DESSERTS	
Apricot panna cotta ^{A,H,1,vegan} marzipan crumble	7,90
Warm chocolate lava cake ^{A,B,D,E,F,G,H,I,J,K,M,N} vanilla ice cream, salted caramel sauce	7,90

WINE

	0,1l	0,2l	0,75l
La Roche Audran, Merlot <small>organic, vegan</small> Côtes du Rhône, dry	4,50	8,80	32,50
Forster Winery, Frühburgunder <small>organic, vegan</small> Near, 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
Hirschhof Winery, Cabernet Sauvignon <small>organic, 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 Weingut J. Neumer, Blanc, Sauvignon Blanc <small>organic</small> Rheinhessen, dry, fruity	3,70	6,80	16,80
Winery Forster, Rivaner <small>organic, vegan</small> Near, dry	4,00	7,90	27,00
Frieden-Berg Winery, Elbling "Urgestein" Mosel, dry	4,00	7,90	27,00
Benzinger Winery, organic Riesling Palatinate, dry	4,50	8,50	
Frieden-Berg Winery, Auxerrois 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
Frieden-Berg Winery, Pinot Blanc Mosel, dry	4,50	8,50	29,50
Dr. Bassermann-Jordan, Pinot Gris	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 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

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 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 loud/ quiet 0,2l/ 0,4l/ 0,75l fl.	2,00	4,00 / 6,00
Selters classic / natural 0.25l bottle		2,70
Selters classic / natural 0,75l bottle		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 Maracuja 0,33l Fl.		3,50
Lemonaid Ginger 0,33l Fl.		3,50
Voelkel BioZisch Raspberry-Cassis, Blood Orange 0,33l Fl.		3,50
Almdudler 0,35l Fl.		3,50

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
Cereal coffee / espresso	2,90
Cereal latte	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 gray, 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 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

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 Gin 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 caraway	3,00
Anniversary 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, rosemary, orange zest	10,50
Mare Milanese Gin Mare, Thomas Henry Tonic, 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 (non-alcoholic) Vincent aperitif, Thomas Henry tonic water, mint	6,90

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