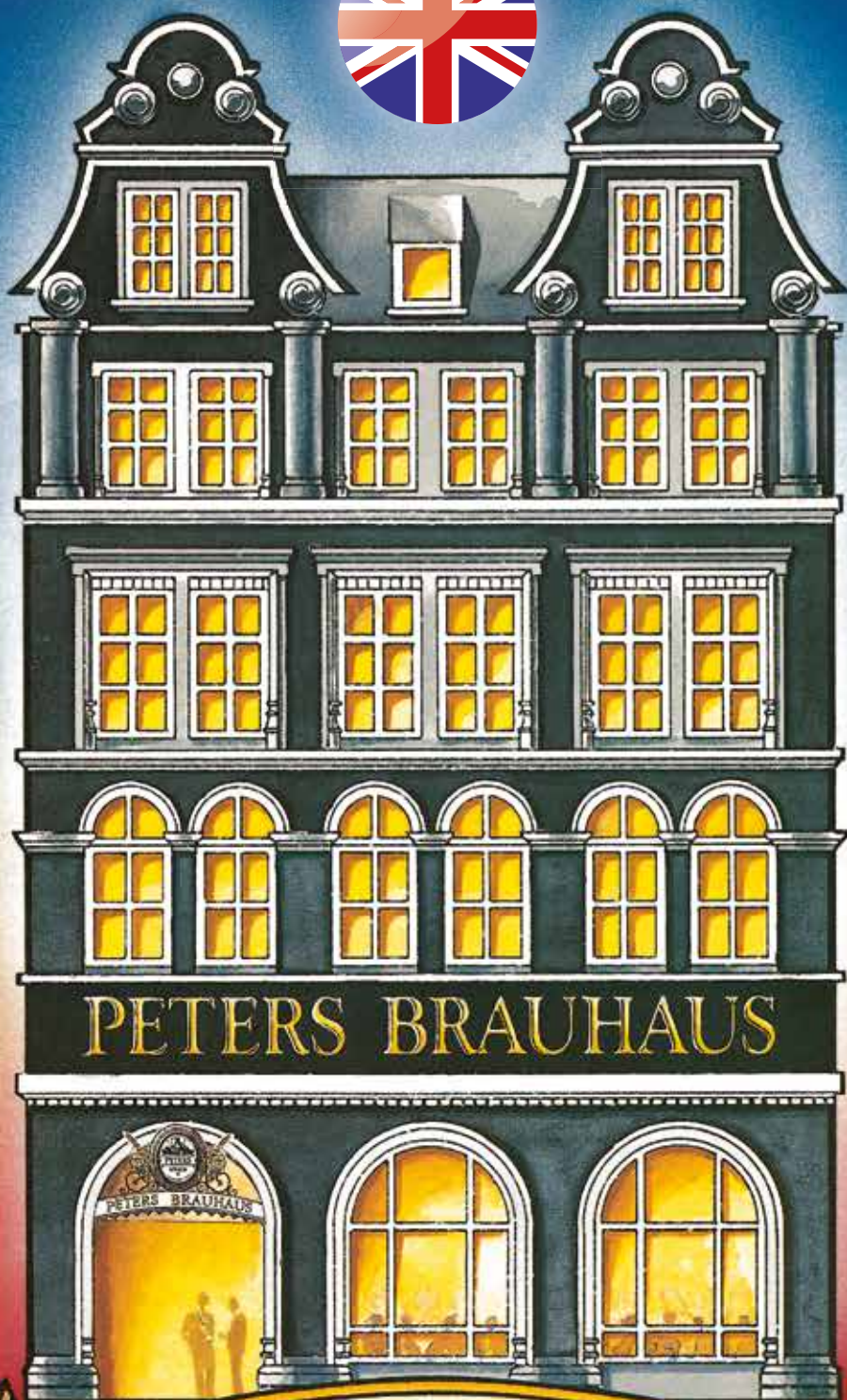


FOODERKAAT

MENU



1544

Am Alder Maat en dr Müllejass

1994

Historic brewhouse „Zum Kranz“



DISHES

Biermenü

48

Cup of the soup of the day

Peters beer beef

in a spicy, dark Peters Kölsch sauce, with fresh red cabbage and dumplings

Bieramisu

with mascarpone cream and grated apples

39,50

Braumeister-Menü

50

Small salad

Turkey steak

gratinated with cheese, served with Béarnaise sauce, croquettes and salad

Apple strudel

with vanilla sauce

37,50

SPECIALITIES OF THE HOUSE

- 55 **Peters Brauhaus-Topf** – Three pork medallions with mushrooms, hollandaise sauce, fried potatoes, and salad 28,50
- 45 **Peters beer beef slow-braised** in a spicy, dark Peters Kölsch sauce, with fresh red cabbage and dumplings 27,50
- 54 **“Brauhaus-Pfanne”** – braised leg of pork in maltbeersauce with mushrooms, fried bacon-potatoes and salad 27,90
- 36 **Knuckle of pork** with sauerkraut and mashed potatoes 24,50
- 37 **Knuckle of pork** with savoy cabbage and fried bacon-potatoes 24,50
- 52 **Slaughter plate** – knuckle meat, bacon, blood sausage and smoked pork served on sauerkraut and mashed potatoes 23,90
- 39 **Fresh Cologne sausage** with savoy cabbage and bacon fried potatoes 18,50
- 38 **Fresh Cologne sausage** with homemade potato salad 15,50
- 46 **Turkey steak** gratinated with cheese, served with Béarnaise sauce, croquettes and salad 18,90
-  77 **Potato gratin** baked with tomatoes, basil, and mozzarella, with salad 17,90
-  75 **Pan-fried rösti** with homemade cream cheese, olives, tomatoes, with red onions and cheese gratinated 19,90
-  78 **Penne** in vegan vegetable bolognese with soya mince and fresh herbs, served with a salad 17,90

OUR SCHNITZELS

- 51 **“Peters Brewery Plate”** with bacon fried potatoes and salad 23,90
- 68 **Hunter-style** with creamy mushroom sauce, croquettes, and salad 24,90
- 70 **Budapest-style** with spicy paprika tomato sauce, croquettes, and salad 24,90

SOUPS

- 13 **“Krüstchen-Gulasch”** – Goulash soup, spicy 13,50
- 10 **Potato soup** with smoked bacon 8,50





CURRENT



All prices are in euros.
We accept debit cards, Visa, Mastercard, and contactless payments.




We keep separate information on allergens and additives available for you. Please ask your waiter



COLOGNE SPECIALITIES

- 23 **Brined leg of pork** with sauerkraut and mashed potatoes 26,90
- 53 **Brauer-Vesper** – pork on sauerkraut and mashed potatoes 20,90
- 33 **“Rheinische Soorbrode” homemade** – marinated beef in raisin sauce with potato dumplings and fresh red cabbage 25,50
- 31 **“Himmel un Äd”** – fried black pudding with onions on stewed apples and mashed potatoes 17,90
- 34 **Smoked and boiled pork** with sauerkraut and mashed potatoes 18,50
- 32 **Broad beans** with smoked bacon and fried potatoes 18,50
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COLD DISHES


- 23 **Steak tatar** with egg onions, capers, bread and butter 23,50
- 11 **Jellied pork** with homemade remoulade and fried bacon-potatoes 17,50
-  79 **Salad plate** with feta cheese, olives, and red onions 18,90
- 73 **“Tünnes & Schäl”** – Salad plate with fried turkey strips 19,90
- 99 *Side salad* 3,90
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SNACKS WITH KÖLSCH BEER

- 3 **„Halve Hahn“** dutch cheese with roll, butter and onions 8,50
- 4 **„Kölsche Kaviar“** black pudding with roll, butter and onions 8,50
- 1 **Minced pork** with roll and onions 4,50
- 2 **Steak tatar** with roll and onions 6,50
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FOR OUR LITTLE GUESTS

(up to 10 years)

-  805 **“Pasta Fun”** – vegan pasta Bolognese 9,50
- 802 **“Superhero plate”** – schnitzel with fried potatoes and savoy cabbage 9,50
- 804 **“Pirate plate”** – sausage with mashed potatoes and apple compote 9,50
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SWEETS /ICE CREAM

- 82 **Bieramisu** – with mascarpone cream and grated apples 12,50
Small portion 8,50
- 83 **Freshly baked apple strudel** with custard 9,50
- 85 **Freshly baked apple strudel** with vanilla ice cream and whipped cream 10,50
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Beer, Water, Soft Drinks & more

PETERS KÖLSCH	– fresh from the tap, 0,2l	2,50
Jever Fun , alcohol-free, 0,33l		4,30
Schöffelhofer Weizen Grapefruit alcohol-free, 0,33l		4,30
Rhubarb spritzer , 0,25l		3,80
Blackcurrant spritzer , 0,25l		3,80
Cherry-pomegranate spritzer , 0,33l		4,30
Mineral water , still water, 0,25l		3,10
Mineral water , still water, 0,75l		7,80
Pepsi Cola, Pepsi Max , 0,2l		3,10
Schwip Schwap Orange , 7up, 0,2l		3,10
Gerolsteiner apple spritzer , 0,2l		3,10
Malt beverage , 0,2l		2,30

Spirits / House specialities

Van Laack's Korn 32 %, 2 cl	2,90
Köbes , Van Laack herbal liqueur 32 %, 2 cl	3,50
Nubbel , Van Laack Weizenkorn sour cherry liqueur 15 %, 2 cl	3,50
Kabänes , Halbbitter herbal 30,2 %, 2 cl	3,50
Flimm Waldmeister , liqueur with vodka 17 %, 2 cl	2,80
Flimm Bärbelchen , passion fruit – liqueur with vodka 18 %, 2 cl	2,80
Sarotti Schokoladenlikör 15 %, 2 cl	3,20
Williams von Schladerer 40 %, 2 cl	4,50
Obstler 38 %, 2 cl	3,30
Jubiläumsaquavit 42 %, 2 cl	4,10
Limoncello 2 cl	4,00
Grappa Nonino 41 %, 2 cl	6,20

Wine / Sparkling Wine

BY THE GLASS

Bullayer Brautrock Riesling dry, 0,2l	6,50
Laufener Weinkeller Grauburgunder dry, 0,2l	6,30
Auggener Schäf Spätburgunder Rose dry, 0,2l	6,30
Auggener Schäf Spätburgunder Rotwein dry, 0,2l	6,80

BOTTLES

Borgolago Lugana 0,75l	28,90
La Prima Scelta Primitivo 0,75l	28,90
Monocepage Merlot , Pays d'Oc IGP 0,75l	27,90
Prosecco 0,75l	24,50

Auggener Schäf Piccolo Sekt Cuvée, dry, 0,2l	11,90
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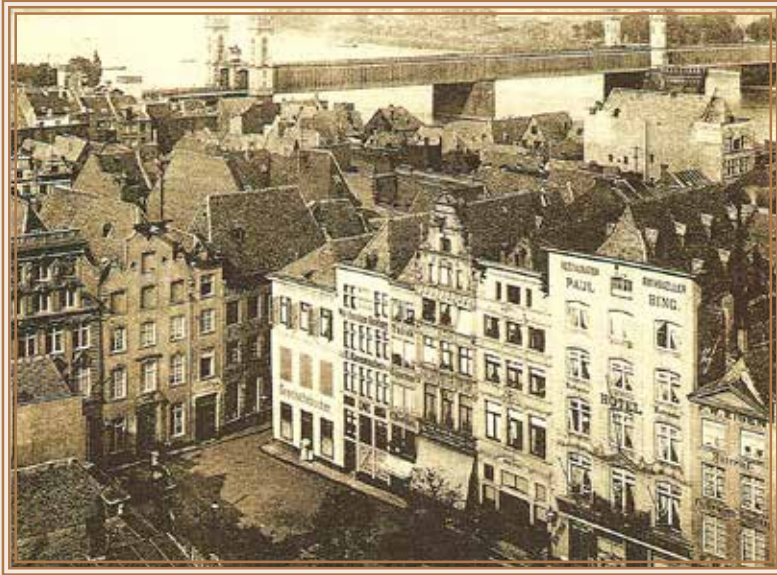
Auggener Schäf Sekt Cuvée dry, 0,75l	33,90
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Wine / Sparkling Wine alcohol-free

Sekt Cuvee blanc alcohol-free, 0,75l	24,80
Wein Cuvee white , alcohol-free, 0,75l	24,80
Wein Cuvee red alcohol-free, 0,75l	24,80
Sekt, Piccolo alcohol-free, 0,2l	11,90

Hot Drinks

Cup of coffee	3,60
Espresso	2,90
Double Espresso	4,90
Cappuccino	4,20
Latte Macchiato	4,90
Coffee with milk	4,90
Glass of tea with lemon	3,20



Once it was called “Zum Kranz”

The breweries and brewhouses belong to Cologne like Kölsch and the “Halve Hahn”, just as the Dom, the cliques, and the carnival do.

The Peters Brauhaus, with the traditional address “Mühlengasse No. 1” at the “Alter Markt”, is the historical revival of the old Cologne brewery “Zum Kranz”.

In the shadow of the Cologne City Hall tower, the Peters family revived an old chapter of Cologne’s Brauhaus history: The historic brewery “Zum Kranz” was reopened. Anno 1544 is mentioned for the first time in the beer tax records of the city. The earliest pictorial proof can be found in the street plan by Franz Kreuter from 1748.

A photo from around 1890 shows the old Brauhaus “Zum Kranz”, seen from the tower of the Town Hall at the corner of the Alter Markt (above). The first documented brewer and owner of the house “Zum Kranz” was Wilhelm Lammerz in 1780.

In the confusion of the French Revolution, the brewers’ names were lost and only reappeared after the Prussians entered the Rhineland. In the brewery register, Andreas Groß is mentioned in 1813.

From 1839 to 1841, Mathias Lölgen took over the brewery. He was followed by Peter Simons until 1869, followed by Josef Simons until 1873. From 1873 to 1889, Heinrich Weber ran the brewery. He handed it over to Philipp Bendheuer. Due to the many new foundations of industrial businesses, the end of the brewery “Zum Kranz” came in 1898. The cotton spinning mill “Brügelmann” then expanded its company premises. In 1907, Brügelmann built the representative building in the Mühlengasse, which was destroyed in the Second World War except for the façade, which has now been restored.

Until mid-1994, it was a gourmet restaurant. In November 1994, the house “Zum Kranz” once again became what it had been for many centuries: an authentic and original Cologne Brauhaus.



**PETERS
BRAUHAUS**