

früh

GASTRONOMIE

BANQUET FOLDER



CELEBRATE IN THE BREWHOUSE

CELEBRATE YOUR OCCASION

Breathtaking FRÜH-Locations

The rustic Brauhaus FRÜH am Dom has a variety of rooms for 30-450 people. The rooms listed here can be booked exclusively for your event. Please note that our brewery closes at 11 pm on Sundays to Thursdays, which is the latest closing time for your event. On Fridays and Saturdays, however, our brewery is open until midnight.

WINTERGARTEN

The „Wintergarten“ of our brewery is located at the back of the main restaurant. Up to 40 guests can be seated in the conservatory with a buffet, and a maximum of 60 guests with set meals.

WAPPENSAAL

The „Wappensaal“ is one of the traditional rooms in the Brauhaus FRÜH am Dom, which is particularly characterised by its flexible partition walls. The large glass dome and the windows at the back of the room gives the Wappensaal a special ambience. Its total size is designed for a maximum of 200 people.

BRAUHAUSKELLER

The medieval vaults in the former fermentation and storage cellar were painstakingly uncovered and restored after the brewery was relocated to the north of Cologne. Cologne's first brewery cellar was opened in 1998 in FRÜH am Dom. Freshly tapped FRÜH Kölsch has been served here ever since.

Buffet: Maximum 400 people

Set meals: Maximum 450 people



FINGER FOOD

Cold Classics

MEAT



- Small meatloaf skewer with gherkin and mustard cream
- Smoked pork chop filled with caramelized sauerkraut
- Bruschetta "Cologne style" with raw minced pork spread, red onions, crème fraîche, au gratin with Gouda
- Small meatball with cornichon and mustard
- Small breaded pork escalope
- Homemade marinated beef in aspic with a cream of sugar beet syrup
- Medium-rare roast beef rolls with remoulade

FISH



- "Rösti" (fried grated potatoes) with smoked salmon tartar and honey mustard cream
- Filleted matjes herring on brown bread

VEGETARIAN



- Skewer of Dutch cheese (matured in our own cheese cellar)
- Classic potato salad with mayonnaise, egg and gherkins, served in a small glass
- Homemade cheese cream with brie, dutch cheese, quark and red onions
- Mozzarella and cherry tomato skewer with "Cologne style" pesto
- Vegetable sticks with herb dip
- Mozzarella balls with "Cologne style" pesto, spinach salad and cherry tomatoes, served in a small glass
- Bruschetta "Cologne style" with bell pepper - courgette vegetables

VEGAN



- Raw vegetable salad, served in a small glass
- Bruschetta "Cologne style" with mashed beans

Minimum order: 20 portions of each dish



FINGER FOOD

Regional Snacks & Sweets

RYE BREAD ROLL WITH



Black pudding
Pork sausage
Poultry meat sausage
Liver sausage
Raw minced pork spread, onions and fresh chives
Cooked ham
Beef tartare and onions

VEGETARIAN



Dutch cheese (matured in our own cheese cellar)
Brie

CAKES, ETC.

Fresh sheet cake, seasonal, different types
Homemade apple strudel with vanilla sauce


FRUIT

Sweet fruit skewer



MENU SUGGESTIONS

STARTER

Vegetarian potato soup with rye bread roll 

CHOICE OF MAIN COURSES

Fresh sausage with jus and creamed savoy cabbage

Chicken breast medallions with tomato and herb sauce and rice

Hunter-style pork schnitzel with fried potatoes

„Rhineland-style Sauerbraten“ (marinated beef) with almond flakes and potato dumplings

Pork knuckle with fried potatoes

Brewhouse plate (for 4 people) with grilled and boiled knuckle of pork, fried pork sausage, smoked minced meat sausage, sauerkraut, homemade potato mash, fried potatoes and gravy

Homemade cheese spaetzle with roasted onions 

Our fried potatoes are prepared with bacon and onions, on request without bacon.

DESSERT

Homemade red fruit jelly with vanilla sauce 



Please feel free to contact us if you wish to make any changes. Please note that only the dishes on our classic menu are available for a menu in the Brauhaus.

BUFFET SUGGESTIONS

Individual buffet courses can be swapped.

Buffet 1

STARTERS

- Salad of boiled beef, apples and pink pepper in vinaigrette
- Raw vegetable salad with cucumber, carrots, cabbage and bell peppers 🌿
- Jacket potato salad with egg, tomato and radish in mustard dressing 🥚
- Small meatball with cornichon
- Small breaded pork escalope
- „Rösti“ (hash brown) with smoked salmon tartare and honey mustard cream 🐟
- Regional light meal with baked meatloaf, smoked minced meat sausage made of roughly chopped pork, pork spread, and pork roast with remoulade and mustard
- Seasonal leaf salad with homemade dressing 🥗
- Bread basket with herb butter and herbal curd 🍞

MAIN COURSES

- Pork roast with crackling, FRÜH beer sauce, glazed vegetables and potato gratin
- „Rhineland-style Sauerbraten“ (marinated beef) with almond flakes, potato dumplings and apple compote

DESSERT

- Homemade red fruit jelly with vanilla sauce 🍓
- „Cologne style“ tiramisu with marinated apples and chocolate rusk in cream
- Rustic cheese board with middle-aged Dutch cheese, herbal curd, 🍷
Brie and „Kääsknubbel“ (Homemade cheese cream with brie, dutch cheese, quark and red onions)

Price per person ca. € 51.00*

Buffets can be pre-ordered for groups of 20 or more.

*Prices are based on the actual number of persons and composition of the buffet.



BUFFET SUGGESTIONS

Individual buffet courses can be swapped.

Buffet 2

STARTERS

Broccoli salad with beetroot, in cream-cheese-honey dressing and currants 🐟

Cold breast of roast duck with fresh mango and rocket, served with balsamico vinaigrette

Smoked salmon with creamed horseradish and honey mustard sauce 🐟

Praline of homemade marinated beef in aspic with a cream of sugar beet syrup

Mozzarella and cherry tomato skewer with „Cologne style“ pesto 🍷

„Cologne style“ bread salad with fried king oyster and button mushrooms, cherry tomatoes and spinach salad in a parsley vinaigrette 🍷

Noodlesalad with bell pepper, green beans, red onions and cologne style pesto 🍷

Bread basket with herb butter and herbal curd 🍷

MAIN COURSES

Medium roast beef with rosemary gravy served with kohlrabi and carrots, potato gratin

Fried salmon with herb cream sauce, bell pepper-courgette vegetables and rosemary potatoes 🐟

DESSERT

Dark chocolate mousse with our own herb liqueur „Deck un Dönn“ 🍷

Berry tiramisu

Rustic cheese board with middle-aged Dutch cheese, herbal curd, Brie and „Käasknubbel“ (cheese cream with red onion) 🍷

Price per person ca. € 68.00

Buffets can be pre-ordered for groups of 20 or more.

*Prices are based on the actual number of persons and composition of the buffet.



BUFFET SUGGESTIONS

Alternative dishes

You are also welcome to select from our alternative main courses and desserts:

STARTERS



„Cologne style carpaccio“ roast pork served cold with herring sauce, apple, gherkin and onions

Medium grilled roast beef served cold with remoulade

MAIN COURSES

Beef shoulder cooked sous vide for 16 hours, with red wine gravy, fried mushrooms, carrots and slices of bread dumplings

Chicken breast with tomato-herb sauce, bell pepper-courgette vegetables and rice

Vegetarian mushroom ragout with cream, herbs, king oyster & button mushrooms served with homemade bread dumplings

Homemade spaetzle & cheese with roasted onions

Vegetable quiche with curry herbal curd

Fried potato dumplings with pan-fried bell pepper, courgette and leeks

DESSERT

Fruit salad

Homemade apple strudel with vanilla sauce



We are happy to advise you for any individual wishes you may have.

IMPORTANT INFORMATION

BEVERAGES

It is not possible to book drinks packages in the Brauhaus. Drinks can be selected à la carte.

ROOM EQUIPMENT

The rooms are set in the classic brewery style with cutlery jugs and paper napkins on the tables. Please note that we do not set tablecloths, cloth napkins or wine glasses.

