

früh

GASTRONOMIE

BANQUET FOLDER



CELEBRATE
YOUR OCCASION

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Breathtaking FRÜH-Locations

KÖLNER RAUM & KAMINRAUM (COLOGNE ROOM & FIREPLACE ROOM)

Enjoy our cosy ambience for up to 40 people at a time. We are flexible - you choose! Benefit from our experience and know-how.

HEINZELMÄNNCHEN & RONCALLI

Enjoy the direct view of the famous "Heinzelmännchenbrunnen" Fountain and popular "Roncalliplatz" Square from our banquet rooms. Impress your guests! There is enough seating for 30 to 80 people here to enjoy themselves.

FRÜH LOUNGE

Our FRÜH Lounge on the 6th floor is a light-flooded room with an enormous terrace and view of Cologne Cathedral. Party or hold meetings here for up to 150 people! Our team will look after your guests' well being. And happily anything else required to make your event even more individual and personal. All from us, all from FRÜH - we can do it!



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
Fine seasonal pastries

FRUIT

Sweet fruit skewer
Finger food fruit plate




FINGER FOOD

THE WARM VERSION

MEAT AND FISH




- Skewer of malt-crusted fried chicken breast with lemon mayonnaise
- Sauerbraten croquettes with cranberry dip
- „Currywurst“, fried pork sausage with curry sauce and baguette bread (also available vegan)
- Shrimp with lemon mayonnaise 

VEGETARIAN



- Baked Dutch cheese with cranberry dip
- Fried potato quiche with herbal curd
- Mushroom filled with Dutch cheese
- We are always happy to serve our finger food as flying finger food, too.
- This offer is subject to an individual service fee.

SOUPS

- Hearty goulash soup with bell pepper, potato and rye bread roll
- Potato soup with rye bread roll 

Minimum order: 20 portions of each dish



MENU SUGGESTIONS

Individual menu courses can be swapped.

MENU 1

Tomato cream soup with fried king prawn, „Cologne style“ pesto and 🚫
rye bread roll

Corn-fed chicken breast with rosemary jus on a ragout of mushrooms,
beans, red onion, peppers and carrots, with small potatoes

Berry tiramisu

Price per person ca. € 44.00

MENU 2

Baked Dutch cheese with cranberry on wild herb salads 🚫
in balsamic vinaigrette

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

„Cologne style“ tiramisu with marinated apples
and chocolate rusk in cream

Price per person ca. € 48.00

MENU 3

Radish carpaccio in citrus fruit marinade with smoked salmon, 🚫
spinach salad and honey-mustard sauce

Vegetable consommé with homemade bread dumplings 🚫

Medium-rare veal filet with sherry-gravy, carrot variations
and parsnip-potato-mash

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

Price per person ca. € 67.00

A menu can be pre-ordered for groups of 10 or more.

All menus can be served with bread, herb butter & herbal curd for € 4.00
per person.



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 „Käsknubbel“ (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 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 „Kääsknubbel“ (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 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

Finger food fruit plate



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

BARBECUE

FROM THE GRILL

Thuringian sausage
Krakauer
Pork neck steak with beer mustard marinade
Rump Steak
Chicken breast
Lamb cutlet
King prawn skewer 🍤
Salmon medallion-whole page- 🍤
Grilled cheese with tomatoes, red onions and herbs 🍷

SIDE DISHES AND SALADS

Mushroom pan with garlic mayonnaise and baguette 🍷
Bell pepper-courgette vegetable 🌿
Rosemary potatoe 🌿
Cucumber- radish salad with dill cream 🍷
Jacket potato salad with egg, tomato and radish in mustard dressing 🍷
Raw vegetable salad with cucumber, carrots, cabbage and bell peppers 🌿
Pasta salad with mozzarella, cherry tomatoes, Cologne style pesto, 🍷
spinach salad and balsamic dressing
Seasonal leaf salad with house dressing 🍷
Bread basket with herb butter and herbal curd 🍷

BARBECUE SAUCES

Tomato Ketchup, mustard, curry-herb-sauce,
bbq-sauce, honey-mustard-sauce

Please note that the barbecue buffet can only be booked in the period from April to October. In addition, the barbecue buffet can only be booked in the FRÜHLounge.



ALL-INCLUSIVE BEVERAGE DEALS

BEVERAGE DEAL 1:

Mineral water with and without gas, Coca-Cola, Coca-Cola zero, Fanta, apple spritzer, orange juice, apple juice, FRÜH Sport, coffee, tea, espresso

€ 31.00

BEVERAGE DEAL 2:

Freshly tapped FRÜH Kölsch beer, FRÜH shandy, alcohol-free FRÜH Kölsch beer, house red & white wines, mineral water with and without gas, Coca-Cola, Coca-Cola zero, Fanta, apple spritzer, orange juice, apple juice, FRÜH Sport, coffee, tea, espresso

€ 37.00

BEVERAGE DEAL 3:

Prosecco reception, freshly tapped FRÜH Kölsch beer, FRÜH shandy, alcohol-free FRÜH Kölsch beer, house red & white wines, mineral water with and without gas, Coca-Cola, Coca-Cola zero, Fanta, apple spritzer, orange juice, apple juice, FRÜH Sport, coffee, tea, espresso

€ 44.00

The beverage package deals will end after 8 hours.
After 8 hours, drinks will be charged based on consumption.



ALL-INCLUSIVE BEVERAGE DEALS

CHILD RATE (UP TO THE AGE OF 12)

Mineral water with and without gas, Coca-Cola, Coca-Cola zero, Fanta, apple spritzer, orange juice, apple juice, FRÜH Sport

€ 13.00

HOW ABOUT A COCKTAIL?

Just ask.

We would be happy to make you a non-committal offer involving our mobile cocktail bar and qualified bartender.

OUR HOUSE WINES

House white: Moselle pinot blanc, quality wine from a specific region, dry, winery Hubertus Reis

House red: Rheinhessen Regent Merlot, quality wine from a specific region, dry, winery Peth-Wetz

The beverage package deals will end after 8 hours.
After 8 hours, drinks will be charged based on consumption.



INTERIORS

THE FURNISHINGS INCLUDE:

You can choose between round or rectangular banquet tables in the FRÜH Lounge, but in the other rooms only rectangular tables are available. Plenty of crockery and cutlery, napkins and glasses for the ordered food and drink are included.

ALSO AVAILABLE:

High table / each	€ 16.50
High table stretch cover, white / each	€ 21.50
Chair cover, white (only available in the FRÜH Lounge) / each	€ 11.00
White table linen incl. cloth napkins (bookable in the Cologne and fireplace rooms) / per person	€ 2.50
Standard menu cards (2 per table / per person)	€ 1.00
Spotlights / each	€ 15.00
Lumea table lights / each	€ 10.00

Simply ask us if you need any help with the layout of the furnishings you want.
We'd be happy to advise you.

All prices including VAT.

