

BRAUHAUS FRÜH AM DOM

At the Brauhaus FRÜH am Dom, both natives of Cologne and visitors meet to drink Kölsch and to get to know each other. Since the founding of the restaurant with its own brewery in 1904, Brauhaus FRÜH am Dom has had a prominent place in Cologne's gastronomic tradition.

Here you not only experience typical Cologne hospitality, but also a rustic Cologne ambience. The traditional "Köbes" (waiter) cater for the physical well-being of our guests and serves freshly tapped Kölsch and typical Cologne dishes.



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OUR ROOMS FOR EXCLUSIVE BOOKINGS



For events with a separate room we can offer you the following venues.

Brauhaus (first floor)

Room	Menu	Buffet
Kölner Raum	40	-
Kaminraum	40	-

Brauhaus Erdgeschoss (ground floor)

Room	Menu	Buffet
Sauna	35	-
Wintergarten	60	40
Wappensaal	220	170

Brauhauskeller (cellar)

Room	Menu	Buffet
Brunnen-Hopfen-Fass	100	80
Kapellchen	90	70
Kapellchen & Sudhaus	150	100
Brauhauskeller Gesamt	-	450

The number of persons indicated is the maximum number of guests with menu or buffet.

We will be happy to inform you individually about the sales guarantee for the rooms.



MENU SUGGESTIONS

Put together your individual menu from the following dishes.

Please choose one soup, main course and dessert.

Cream soups

Tomato	4,00 €
Vegetable	4,00 €
Mushroom	4,00 €
Cauliflower	4,00 €

Main courses

Ragout of mushrooms in herb cream with homemade bread dumpling and mixed salad	8,50 €
Minced meat steak with fried onions, fried potatoes and mixed salad	10,30 €
Fried "Fleischkäse" (sausage loaf) with fried onions, fried potatoes and mixed salad	10,50 €
Bratwurst "Bierkutscher Art" with carrot and leek vegetables cooked in FRÜH Kölsch and fried potatoes	10,70 €
Roast pork in FRÜH beer sauce served with coleslaw and potato dumplings	12,50 €
Meat cut of turkey with mushrooms in cream, rice and mixed salad	13,50 €
Rhenish "Sauerbraten" (marinated beef) with dumplings and homemade stewed apple sauce	14,20 €
Pork loin medallions with fresh mushrooms, Sauce Hollandaise, fried potatoes and mixed salad	15,50 €

Desserts

"Kölsches Tiramisu" with in white wine marinated apples and chocolate rusk in cream	4,90 €
Homemade "Apfelstrudel" with vanilla sauce	6,50 €

Minimum order: 10 portions



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FINGERFOOD

RYE BREAD ROLL AND LITTLE TREATS



Rye bread roll / Small rye bread roll

Black pudding	1,90 € / 1,60 €
Pork sausage	1,90 € / 1,60 €
Liver sausage	2,30 € / 2,00 €
Minced pork spread	2,50 € / 2,10 €
Cooked ham	2,60 € / 2,20 €
Smoked pork	2,70 € / 2,40 €
Tatar	2,70 € / 2,25 €
Turkey breast	2,70 € / 2,25 €
Raw ham	2,80 € / 2,40 €
Roast pork	2,90 € / 2,40 €
Camembert	2,90 € / 2,40 €
Salami	2,90 € / 2,40 €
FRÜH ´s Dutch cheese	2,95 € / 2,10 €

Little treats

Skewer with Dutch cheese	1,10 €
Little pork sausage	1,25 €
Little meat ball	1,50 €
Small schnitzel	1,50 €
Thin pancake with cream cheese and vegetables	1,60 €
Beetroot crêpe roll with boiled beef and horseradish	1,70 €
Fried potato coin with smoked salmon tartar and heavy cream with dill	1,80 €
Mozzarella-cherry tomato skewer	1,80 €
Cured herring tartar on pumpernickel	2,15 €

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Minimum order: 10 pieces per variety

Minimum order: 20 pieces per variety

FINGERFOOD WRAPS AND SMALL SALADS



Wraps

Cologne Style filled with diced pickled pork, caramelized sauerkraut and scallions	1,70 €
American Style filled with chicken, romaine lettuce and ceasar dressing	2,10 €
Greek Style filled with sheeps cheese, bell pepper, olive, cucumber and tomato	2,10 €

Small salads served in a glass

Cucumber and radish salad	1,10 €
Italian pasta salad with dried tomatoes, bell pepper, zucchini and beans	1,25 €
Classic potato salad with mayonnaise, egg and pickle	1,30 €
Pickled pork cubes with fig mustard	2,20 €

Minimum order: 20 pieces per variety

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BUFFET SUGGESTIONS HÄNNESCHEN & BÄRBELCHEN

Starters

- Cheese and sausage salad with cucumber and onions in vinaigrette
- Matjessalad with gherkin, onions and apple in vinegar-oil-vinaigrette
- Boiled potato salad with eggs, tomatoes and radishes in clear herb dressing
- Small breaded pork escalope
- Cologne potato quiche with bacon and onions with quark dip
- Pancake rolls filled with cream cheese and vegetables
- "Braumeister-Brett" with smoked ham, pork loin, roast pork and turkey breast
- Seasonal leaf salad with homemade dressing
- Large bread basket & butter

Main courses

- Crusty roast with FRÜH Kölsch sauce, glazed vegetables and potato gratin
- Chicken breast medallions au gratin with pepper cheese, paprika vegetables and homemade noodles

Dessert

- Crème of apricot and almond biscuits
- Homemade apple strudel with vanilla sauce
- Rustic cheese board

Price per person approx. 28,00 €*

A buffet can be ordered for groups of 20 persons or more

*The price results from the actual number of persons & buffet arrangement.



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BUFFET SUGGESTIONS TÜNNES & SCHÄL

Starters

Seam salad with cucumber, onions and vinaigrette

Small meatball

Fried potato coin with smoked salmon tartare and cream of dill

Classic potato salad with mayonnaise, egg and gherkins

Raw vegetable salad with cucumber, carrot, cabbage salad and mixed peppers

"Kölsche Brotzeit" with smoked sausage, meat sausage, vesper sausage and sour roast brawn with dip

Boiled beef in tomato and herb vinaigrette

Seasonal leaf salad with homemade dressing

Large bread basket & butter

Main courses

Crispy pig knuckles with malt sauce, braised white cabbage and roasted potatoes

Rhenish Sauerbraten with raisin sauce with apple compote and potato dumplings

Dessert

Red berry porridge with vanilla sauce

Kölsches Tiramisu: Creamy apple corn cream with chocolate zwieback and apples

Früh's Dutch cheese-skewer

Price per person approx. 33,00 €*

A buffet can be ordered for groups of 20 persons or more

*The price results from the actual number of persons & buffet arrangement.



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BUFFET SUGGESTIONS HENNES

Starters

Kohlrabi, avocado and sweet potato salad
Hearty couscous salad with tomato and cucumber
Crème brûlée of goat cheese, thyme and dried tomatoes
Beetroot crêpe rolls with boiled beef and horseradish
Pork from the Grisons with rocket, planed parmesan and fig slices
Variation Cross Over: Cubes of smoked pork with fig mustard, slices of veal with tomato cream,
Roast beef rolls with sweet Chilim mayonnaise, turkey breast with tuna chaperon sauce
Large bread basket & butter

Main courses

Saddle of suckling pig glazed with honey and sesame seeds,
served with tomato potato and lentil vegetables with ginger
Braised beef roulade "Italian-Style" with ragout of leek, mushrooms, dried tomato and gnocchi

Dessert

Mango mousse with passion fruit mint coulis
Vanilla Yoghurt Cream with lemoncurd
French cheese board

Price per person approx. 39,00 €*

A buffet can be ordered for groups of 20 persons or more

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BUFFET SUGGESTIONS JAN & GRIET

Starters

Wrap "Cologne Style" filled with smoked pork cubes, caramelized sauerkraut and spring onions
Avocado shrimp salad in apple-honey dressing
Salad of lentils, beetroot and sweet potatoes
Boiled beef salad with apples and pink pepper berries in herb vinaigrette
Roulade of guinea fowl and black pudding with apple mustard confit
Smoked trout fillet in tomato-egg vinaigrette and marinated salad dressings
Seasonal leaf salad with homemade dressing
Large bread basket & butter

Main courses

Pink roasted duck breast with sweet chili sauce, wok vegetables and basmati rice
Pork fillet in Parma ham coat, three beans and potato gratin

Desserts

Mousse au Chocolat
Crème brûlée
French cheese board

Price per person approx. 40,00 €*

A buffet can be ordered for groups of 20 persons or more

***The price results from the actual number of persons & buffet arrangement.**



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BUFFET SUGGESTIONS AGRIPPINA

Starters

- Potato salad with dried tomatoes, olives and parma ham
- Mediterranean meatball with paprika onion salsa
- Young spinach salad with buffalo mozzarella and cherry tomatoes in balsamic dressing
- Bresaola with rocket salad and melon balls
- Parma ham rolls with ricotta, vine tomatoes and pine nuts
- Vitello Tonnato in tuna caper sauce
- Antipasti: Aubergines, courgettes, peppers, mushrooms and onions with balsamic vinegar
- Large bread basket & butter

Main courses

- Guinea fowl breast saltimbocca with port wine jus, ratatouille and rosemary potatoes
- Red mullet fillet with shrimps, spinach salad and homemade noodles with tomato ragout

Dessert

- Raspberry mousse with cantuccini-crunch
- Tiramisu
- Italian cheese platter

Price per person approx. 40,00 €*

A buffet can be ordered for groups of 20 persons or more
*The price results from the actual number of persons & buffet arrangement.



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BUFFET SUGGESTIONS ALTERNATIVE DISHES

You can exchange the individual courses of the buffet with each other.
You are also welcome to choose from our alternative main courses and desserts:

Main courses with meat

Pink roast beef with jus, kohlrabi and carrot vegetables and dumplings

Main courses with fish

Fried salmon in saffron sauce with barley vegetables risotto

Fried fillet of dorado in saffron sauce with Casarecce and zucchini carrot strips

Vegetarian main courses

Gnocchi vegetable pan with tomato sauce

Gnocchi filled with ricotta, served with cherry tomatoes, rocket and tomato sauce

Ragout of mushrooms and herbs in cream with napkin dumplings

Feta cheese in a sesame coat with ratatouille

Dessert

Fruit salad

Finger food fruit plate

Clafouti pancake gratin with apricots

We will be happy to advise you on your individual wishes.



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LIVE STATIONS FOR EXCLUSIVE BOOKINGS OF OUR CELLAR

**Our live stations are a highlight at every event.
The dishes are freshly prepared in front of your guests by our professional chefs.**

Fresh from the gas grill

Various types of meat and fish and vegetarian side dishes

Pasta

Homemade pasta variations with different sauces and toppings

Potato pancake

Crispy potato pancakes with various toppings

Sashimi

Served on a block of ice, filleted live by our chef

Tarte flambée

Freshly prepared on site in our special ovens

Further information and prices are available on request.



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