

FRÜH „EM GOLDE KAPPES“

The "Kneip op d'r Eck" was opened in 1913 by the Nippes innkeeper Matthias Becker and has been in family ownership for generations until it was taken over by the Cölner Hofbräu P. Josef Früh KG in 2009. Since then, the "Golde Kappes" has shone in new splendour and yet has retained its unmistakable face after extensive retreading. The ambience of the restaurant is exactly as a Cologne pub should be: rustic and tasteful.

Here people of all generations and all backgrounds meet and toast with freshly tapped FRÜH Kölsch. Not only typical Cologne´s dishes and fresh potato pancakes come from the kitchen, but also seasonal dishes. Two function rooms on the first floor offer space for clubs, roundtables or company and family celebrations. A beer garden with approx. 120 seats is directly in front of the house.



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EM GOLDE KAPPES



OUR ROOMS FOR EXCLUSIVE BOOKINGS

Celebrate, in the middle of the Nippes district

Birthday, wedding, company celebration or anniversary:
Celebrate with your guests in the FRÜH "Em Golde Kappes"!

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

Our rooms for exclusive events are located on the 1st floor.
The indicated number of persons is the maximum number of guests. with menu or buffet.

Room	Menu	Buffet
Bürgerstübchen	40	20
Gelber Salon	60	40
Bürgerstübchen & Gelber Salon	-	60

We will be happy to inform you individually about the minimum turnover for the individual rooms.



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MENU SUGGESTIONS

Put together your individual menu from the following dishes.
Please choose one soup, main course and dessert.

Cream soups

Vegetable	3,60 €
Mushroom	3,60 €
Cauliflower	3,60 €
Tomato	3,70 €

Main courses

Ragout of mushrooms in herb cream with homemade bread dumpling and mixed salad	8,20 €
Minced meat steak with fried onions, fried potatoes and mixed salad	9,50 €
Bratwurst "Bierkutscher Art" with carrot and leek vegetables cooked in FRÜH Kölsch and fried potatoes	10,10 €
Fried "Fleischkäse" (sausage loaf) with fried onions, fried potatoes and mixed salad	10,40 €
Roast pork in FRÜH beer sauce served with coleslaw and potato dumplings	11,50 €
Meat cut of turkey with mushrooms in cream, rice and mixed salad	11,50 €
Rhenish "Sauerbraten" (marinated beef) with dumplings and homemade stewed apple sauce	13,40 €
Pork loin medallions with fresh mushrooms, Sauce Hollandaise, fried potatoes and mixed salad	14,90 €

Desserts

"Kölsches Tiramisu" with in white wine marinated apples and chocolate rusk in cream	4,10 €
Homemade "Apfelstrudel" with vanilla sauce	5,00 €

Minimum order: 10 portions



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FINGERFOOD

RYE BREAD ROLL AND LITTLE TREATS



Rye bread roll / Small rye bread roll

Pork sausage	1,75 € / 1,50 €
Black pudding	1,90 € / 1,50 €
Liver sausage	1,95 € / 1,90 €
Minced pork spread	2,10 € / 1,80 €
Cooked ham	2,45 € / 2,10 €
Tatar	2,50 € / 2,15 €
Turkey breast	2,55 € / 2,15 €
Smoked pork	2,60 € / 2,30 €
Raw ham	2,65 € / 2,25 €
Salami	2,75 € / 2,30 €
FRÜH ´s Dutch cheese	2,80 € / 1,90 €
Camembert	2,80 € / 2,30 €
Roast pork	2,80 € / 2,40 €

Little treats

Skewer with Dutch cheese	1,00 €
Little pork sausage	1,25 €
Little meat ball	1,50 €
Small schnitzel	1,50 €
Thin pancake with cream cheese and vegetables	1,50 €
Mozzarella-cherry tomato skewer	1,50 €
Beetroot crêpe roll with boiled beef and horseradish	1,60 €
Fried potato coin with smoked salmon tartar and heavy cream with dill	1,70 €
Cured herring tartar on pumpernickel	1,90 €

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	1,50 €
American Style filled with chicken, romaine lettuce and ceasar dressing	1,90 €
Greek Style filled with sheeps cheese, bell pepper, olive, cucumber and tomato	1,90 €

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	1,20 €
Pickled pork cubes with fig mustard	2,00 €

Minimum order: 20 pieces per variety



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
- 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 & dips

Main courses

- Crusty roast with FRÜH Kölsch sauce, glazed vegetables and potato gratin
- Rhenish Sauerbraten with raisin sauce, potato dumplings and apple compote

Dessert

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

Price per person approx. 27,00 €*

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 & dips

Main courses

- Roast spit in onion sauce with carrot vegetables bourgeois
- Homemade beef roulade with red cabbage and 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. 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.



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
Bresaola with rocket salad and melon balls
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 & dips

Main courses

Saddle of suckling pig glazed with honey and sesame seeds, served with
tomato potato and lentil vegetables with ginger
Corn poulard breast with sherry jus served with
ragout of carrots, mushrooms, beans and red onions served and jacket potatoes.

Dessert

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

Price per person approx. 36,50 €*

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

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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 & dips

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
- Cheese board

Price per person approx. 37,00 €*

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
- Salmon variation (smoked, pickled and poached)
with horseradish cream and honey-mustard sauce
- Seasonal leaf salad with homemade dressing
- Large bread basket & dips

Main courses

- Roasted roast beef with rosemary jus, kohlrabi and carrot vegetables and potato gratin
- Chicken breast medallions au gratin with pepper cheese, paprika and eggplant vegetables and homemade noodles

Desserts

- Mousse au Chocolat
- Crème brûlée
- Cheese board

Price per person approx. 43,00 €*

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

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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

Pork fillet in coated with Parma ham, three kinds of bean ragout and potato gratin

Main courses with fish

Fried salmon in saffron sauce with barley vegetables risotto

Vegetarian main courses

Gnocchi filled with ricotta, served with cherry tomatoes, rocket and tomato sauce
Ragout of mushrooms and herbs in cream served with small bread dumplings and carrot salad

Feta cheese in a sesame coat with ratatouille

Vegan spinach noodles in creamy sauce with leaf spinach, cherry tomato and pine nuts

Dessert

Fruit salad

Finger food fruit plate

Crumble with different fruits

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



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