

FRÜH „EM JAN VON WERTH“



The traditional restaurant FRÜH "Em Jan von Werth" was opened in 1950 by Maria and Hubert Schmitz. The name "Gasthaus Köln" is associated with the history of the brave equestrian general Jan von Werth from the Thirty Years' War and is one of the few typical Cologne houses. In 2018, after a short renovation, the restaurant became the newest member of FRÜH Gastronomy.

früh EM **Jan von Werth**

In FRÜH "Em Jan von Werth" we cultivate the typical Cologne hospitality. The menu is typical for Cologne as is the beer. With great attention to detail, rustic wall coverings and lead glass windows shine in new splendour here.



OUR ROOMS FOR EXCLUSIVE BOOKINGS

Celebrate, in the middle of the Gerling quarter

Birthday, wedding, company celebration or anniversary:

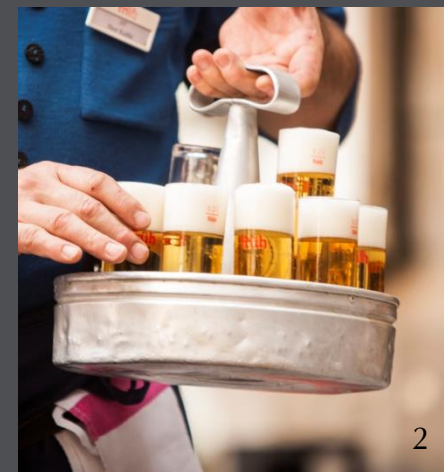
Celebrate with your guests in the FRÜH "Em Jan von Werth"!

For events with a separate room we can offer you the following premises:

Room	Menu	Buffet
Griet Stube	75	50
Jan v. Werth komplett	130	
Kegelbahn (skittle alley)	maximum 20	

On our fully automatic skittle alley (German style) in the basement you can play with up to 20 people and tap fresh FRÜH Kölsch by your own.

About the minimum turnover and room rents for the individual rooms we are happy to inform you individually.



MENU SUGGESTIONS

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

Cream soups

Tomato	3,90 €
Vegetable	3,90 €
Mushroom	3,90 €
Cauliflower	3,90 €

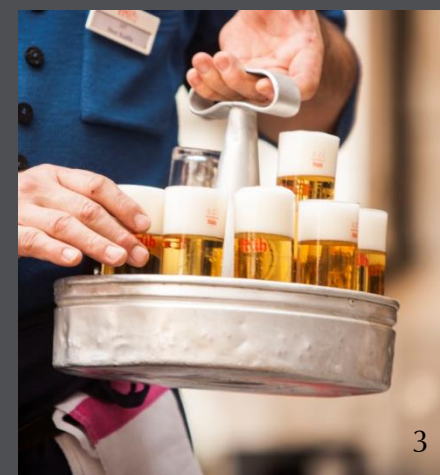
Main courses

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	9,60 €
Fried "Fleischkäse" (sausage loaf) with fried onions, fried potatoes and mixed salad	10,00 €
Bratwurst "Bierkutscher Art" with carrot and leek vegetables cooked in FRÜH Kölsch and fried potatoes	10,50 €
Roast pork in FRÜH beer sauce served with coleslaw and potato dumplings	11,20 €
Meat cut of turkey with mushrooms in cream, rice and mixed salad	12,30 €
Rhenish "Sauerbraten" (marinated beef) with dumplings and homemade stewed apple sauce	13,50 €
Pork loin medallions with fresh mushrooms, Sauce Hollandaise, fried potatoes and mixed salad	15,20 €

Dessert

"Kölsches Tiramisu" with in white wine marinated apples and chocolate rusk in cream	4,50 €
Homemade "Apfelstrudel" with vanilla sauce	5,30 €

Minimum order: 10 portions



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 €
Smoked pork	2,60 € / 2,70 €
Cooked ham	2,60 € / 2,20 €
Tatar	2,70 € / 2,25 €
Turkey breast	2,70 € / 2,25 €
Raw ham	2,80 € / 2,40 €
FRÜH ´s Dutch cheese	2,80 € / 2,10 €
Roast pork	2,90 € / 2,40 €
Camembert	2,90 € / 2,40 €
Salami	2,90 € / 2,40 €

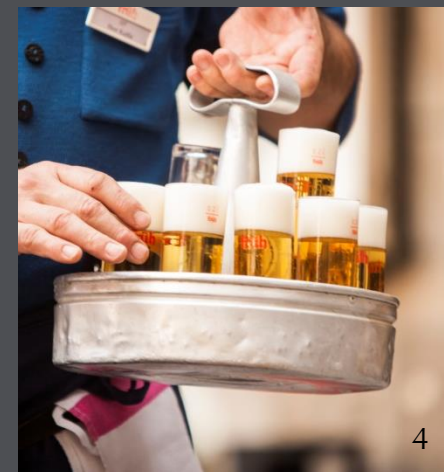
Minimum order: 10 pieces per variety

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 €
Mozzarella-cherry tomato skewer	1,80 €
Fried potato coin with smoked salmon tartar and heavy cream with dill	1,80 €
Cured herring tartar on pumpernickel	2,15 €

Minimum order: 20 pieces per variety

früh EM **Jan von Werth**



FINGERFOOD WRAPS AND SMALL SALADS

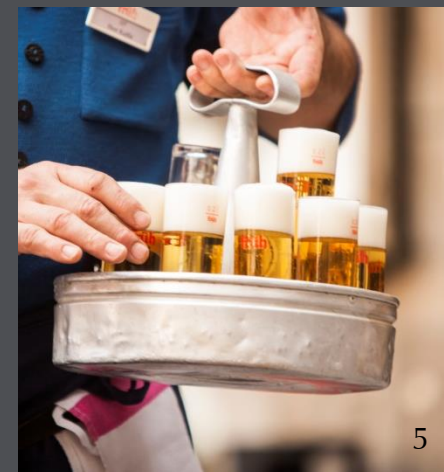
Wraps

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	2,00 €

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
- 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

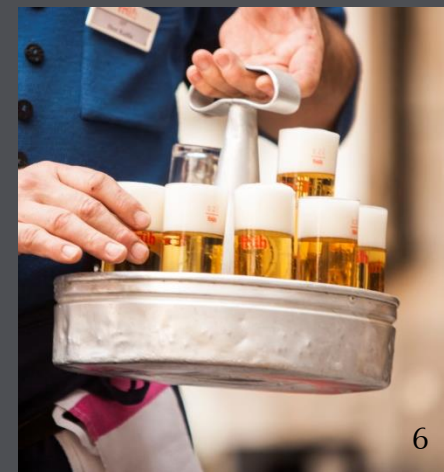
- Crème of apricot and almond biscuits
- Homemade apple strudel with vanilla sauce
- Rustic cheese board

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

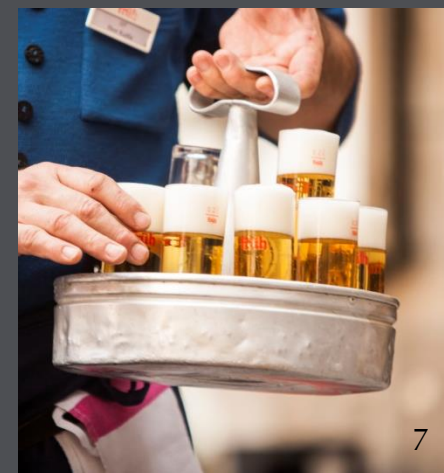
- Red berry porridge with vanilla sauce
- Kölsches Tiramisu: Creamy apple corn cream with chocolate zwieback and apples
- Früh's Dutch cheese-skewer

Price per person approx. 33,00 €*

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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

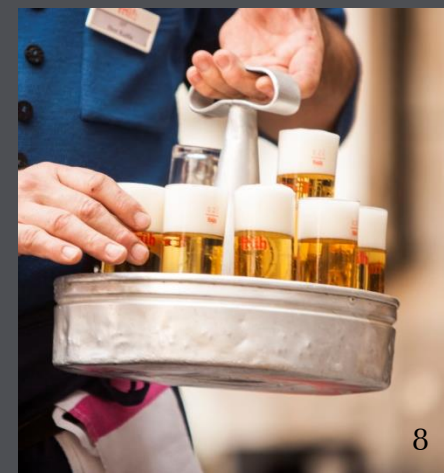
Price per person approx. 39,00 €*.

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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

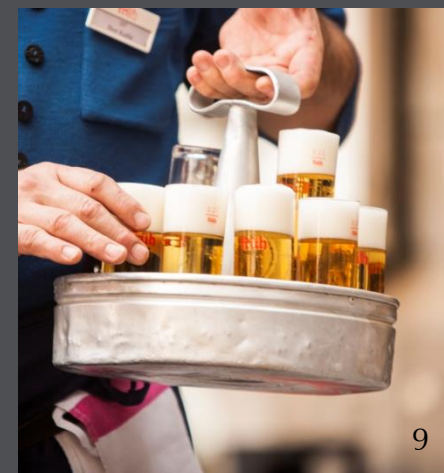
- Mousse au Chocolat
- Crème brûlée
- French cheese board

Price per person approx. 40,00 €*

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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 €*

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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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