



Haxenhaus

The taste of tradition.



Welcome to the Haxenhaus - where history is something you can taste

When people hear “knuckle,” they often think of richness first — at Haxenhaus, we think of craft, spices, and unexpected lightness.

Which sense does spring awaken first?

The eyes, when the light grows softer and the world begins to fill with color again?

The nose, when herbs, blossoms, and fresh earth announce the new season? Or perhaps taste itself, longing for freshness, clarity, and everything that feels lighter, finer, and more alive?

That is exactly what we love about spring and summer. It is the season of subtle notes, fresh herbs, delicate aromas, and a kind of cooking that does not need to be loud to leave a lasting impression. A hint of lemon, young vegetables, first blossoms, asparagus, wild garlic — joined by spices such as bay leaf, juniper, fennel, coriander seed, pepper, mustard seed, and allspice. To us, this is what true craftsmanship smells like.

Because great flavor begins long before the first bite: in care, in a sense of balance, and in the art of bringing character and lightness together. That is exactly where our approach begins. Not less depth, not less personality — but more feeling, more freshness, and a kind of enjoyment that feels beautifully natural.

This is how we want to bring the season to the plate: with warmth, with respect for the ingredients, and with a lightness you can taste as much as you can feel. In the end, the result is the most beautiful proof that it works.

Welcome to Haxenhaus — where even the hearty can feel dainty.

Yours, Frederic

Celebrate at the Haxenhaus: The Perfect Venue for Your Special Occasions

**Enjoy great food, celebrate, and meet wonderful people.
A feast like in the Middle Ages.**

At the medieval citizens' banquet, you will come together with people you may not know, feast, and celebrate together.
Here, people eat, drink, laugh, and enjoy themselves.

An experience that combines history, theater, and Rhineland hospitality right in the heart of Cologne's Old Town, in a house older than the cathedral itself.

Included services:

3-course menu and drinks

Live acting performances & medieval entertainment ("Luoderei")

Rustic atmosphere in the historic Haxenhaus dating back to 1178

The medieval banquet can also be booked privately upon request – perfect for family celebrations, corporate events, or Christmas parties with a unique atmosphere.

Are you looking for a special venue for a birthday party, corporate event, Christmas celebration, or another festive occasion?
Then celebrate at the Haxenhaus — the perfect place for unforgettable moments!

Our unique function rooms for unforgettable celebrations and events:

The ground floor accommodates up to 110 guests.

The "Saalkammer" on the first floor accommodates up to 55 guests.

The "Sälchen" on the first floor accommodates up to 20 guests.

The Saalkammer and Sälchen can be combined to host up to 75 guests together.

We look forward to welcoming you!



Appetizers

Hafen Platte 14,5

two slices of bread with homemade herb butter, accompanied by Gouda cheese, black pudding and pork scratchings - served with inhouse pork knuckle lard - the perfect start!

Schwartensticks 7,5

warm pork scratchings (while stocks last)

Tomatensuppe mit Brot 7

tomato soup with bread - ask for the Bloody Mary option (with Vodka)

Kannönchen

goulash soup with bread

small 7,5

normal 11,5

Schloot 8,5

colourful mixed salad

Brot mit hausgemacht Kräuterbutter 6,5

bread with homemade fine herb butter



Salads

Capra 19,5

colourful mixed salad served with warm goat cheese and fig mustard

Barn 19,5

slices of grilled, marinated pork-knuckle, served on a salad bed

Rheingarten 19,5

colourful mixed salad served with breaded turkey strips

Neumarkt 18,5

mixed salad with homemade veggie patties

All salads will be served with herb dressing and bread



Our Haxe Philosophy

People sometimes ask us: Why pork shank? (translation for shank:
Haxe – hence Haxenhaus: Shank house)
The answer is simple – our guests asked for it.
And thus, it is a little bit more
complex than that.

With 36 years of experience, we've built a strong foundation that allows us to prepare each Haxe with genuine passion. When we think regionally, when we care about the environment, and believe in the quality of life of the animals, we are convinced: you can taste the difference.

That's why the flavor of our Haxe doesn't start in the kitchen – it starts with the origin and diet of the animal. Our recipes come from the past – from old cookbooks, from grandma's kitchen – and we bring them into the present. Our goal is to get better every single time: in texture, in colour, in tenderness and flavor – all the way to that perfectly crisp crackling. That's our passion. That's our signature.

**That's our philosophy.
A Taste of Tradition.**



Haxen à la Carte Knuckles à la Carte

Drei Könige 35,5

“all in one“ slices of lamb and pork knuckle as well as spareribs served with sauerkraut and pan-fried potatoes

Helena Haxe 29,5

grilled pork knuckle with a ginger-honey-marinade served with potato wedges and a salad bouquet

Augustus Haxe 33

speciality of the house - grilled pork knuckle served with homemade sausage, German-style meat loaf, pan fried potatoes and sauerkraut



Haxen à la Carte Knuckles à la Carte

Frankenwerft 33,5

lamb knuckle served with baby potatoes and vegetables

Kölner Art Haxe 29,5

grilled pork knuckle filled with black pudding and onions,, gratinated with cheese and served with mashed potatoes and sauerkraut

Bierkutscher Haxe 29,5

grilled pork knuckle served with a dark beer sauce, potato wedges and a salad bouquet

Buttermarkt 25,5

grilled pork knuckle served with mashed potatoes and sauerkraut

Alter Fritz 27,5

juicy oven-steamed pork knuckle meat served with a fresh mixed salad, baked potato, herb quark, and cranberries



Haxenhaus' Creations

Limburger Haxe 33,5

this pork knuckle from free-range monastery pigs is cooked for several hours in a broth of rosemary, bay leaf and leek and grilled garlic-rosemary and served with seasonal vegetables and baby potatoes
(while supplies last)

Beijing Haxe 31,5

the Beijing-knuckle is marinated with Asian spices. We serve this crispy grilled pork-knuckle straight up on a flat pan with coleslaw, bread and sweet-sour dip



Haxenhaus' Creations

Herzog Haxe 32,5

grilled pork knuckle, served with caramelized apple slices, potatoes slices and Calvados sauce

Salzgasse 25,5

Farmhouse bread spread with homemade herb butter, topped with braised onions, tender boneless pork knuckle, and a fried egg.

A hearty treat with homemade charm

½ Bio Hähnchen 26,5

½ Organic Chicken from the Region, crispy on the outside, juicy on the inside – served with freshly marinated coleslaw and aromatic baby potatoes. A classic dish that stands out for its quality and simplicity (while supplies last)



Kölner Schmankerl Schmankerl of Cologne

Gourmet platter for two or more people

Per person:

1/2 pork knuckle, 1/4 meter home-made sausage

1/2 slice of pan-fried bacon, 1/2 slice of German-style meat loaf

1 slice black pudding

Side orders:

Sauerkraut, braised onions, pan-fried potatoes and a country sauce



2 people: 57

3-4 people: 28,5 p. P.

5-6 people: 26,5 p. P.

7 people or more: 24,5 p. P.



Home-made sausages Bratwurst

“Löve Will”

Our homemade bratwurst is crafted by hand using a traditional recipe passed down from local butcher "Löve Will" from Esch near Elsdorf. With great care and a strong connection to the region, the chefs at the Haxenhaus create a specialty that combines tradition and flavor.

1 meter of homemade sausage (for 2 persons) 45
with pan-fried potatoes and sauerkraut

1/2 meter of homemade sausage (for 1 person) 24
with pan-fried potatoes and sauerkraut

1/2 meter of homemade sausage (for person) 21
with coleslaw and bread



Our specialties

Wiener Schintzel 30,5

scallop of veal „Wiener Schnitzel“ served with pan-fried potatoes,
a side salad and wild cranberries

Rippchen Traditionell 27,5

spareribs „Haxenhaus-style“ glazed with our own barbecue-sauce
served with coleslaw and bread

Putensteak 24,5

steak of turkey served with a creamy mushroom sauce, vegetables,
potato wedges and red wine caramelized onions

Kölner Schnitzel 23,5

grilled scallop of pork „Cologne Style“ (not breaded and fried), served with
black pudding, onions, pan-fried potatoes and country-sauce



Our specialties

Himmel und Ääd 19,5

a typical meal of Old Cologne: mashed potatoes topped with slices of grilled black pudding and onions with home made applesauce

Ostermann 19,5

German-style meat loaf served with a fried egg sunny side up and pan-fried potatoes

Rinderroulade 27

Beef roulade with cherry red cabbage and spaetzle – a true classic, hearty and full of flavor



Vegetarian specialties

Elenstamm 18,5

baked potato filled with spinach and a creamy mushroom sauce on a salad bed

Ehrenfeld 17,5

homemade veggie patties served with baby potatoes, and herb quark

Brotknödel 17,5

Tender bread dumplings in a creamy mushroom sauce, served with a fresh side salad. A hearty, classic dish with a delicate mushroom flavor and a homemade character



Kinder Menü

1/4 Meter hausgemachter Bratwurst 14
1/4 meter of homemade sausage with pan-fried potatoes and sauerkraut

Kinder Schnitzel 13
scallop of pork served with potato wedges

Spinat mit Kartoffelpüree und Spiegelei 12
spinach with mashed potatoes and fried egg, sunny side up



Desserts

Rheinischer Apfelstrudel 10,5
Apple pie with vanilla-sauce and vanilla ice cream

Schokotörtchen mit Roter Grütze 8,5
chocolate cake with red fruit jelly

Gemischte Eiscreme 7,5
Assorted ice cream with whipped cream



Drinks

Beers

Kölsch 0,2L	2,7 €
Kölsch 0,4L	5,4 €
Pils 0,25L	3,2 €
1 Krug Pils 0,5L	5,9 €
1/2 Meter Kölsch 1,0L	12,2 €
1 Meter Kölsch 2,0L	24,3 €
Gaffel Wiess 0,33L	4,2 €
Gaffel Lemon 0,33L	4,2 €
Grimbergen Abtei 0,33L	5,5 €
Paulaner Hefe-Weizen 0,3L	4,2 €
Paulaner Hefe-Weizen 0,5L	5,9 €
Paulaner Münchner Hell 0,5L	5,9 €

Alcoholfree Beer

Hefe-Weizen alkoholfrei 0,5L	5,9 €
Kölsch alkoholfrei 0,33L	4 €
Malzbier 0,2L	2,5 €
Malzbier 0,4L	5 €

Cider

Bulmers 0,5L	7,5 €
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Cognac 2cl

Rémy Martin	6 €
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Whiskey 2cl

Macallan 12 yrs	9 €
Glenfiddich 15 yrs	6 €

Aquavit 2cl

Malteser Aquavit	4 €
Linie Aquavit	4 €

Rum 2cl

Plantation 12yrs	7 €
Barbancourt Rum 15 yrs	9 €

Spirits (Korn, Vodka etc.) 2cl

Korn	3,5 €
Vodka Absolut	4,5 €
Vodka Belvedere	5,5 €
Tequila Patrón	7 €
Metermann	4 €

Bitters 2cl

Kabänes	3,5 €
Jägermeister	4 €
Ramazotti	5 €

Licors 2cl

Baileys	4 €
Sambuca	5 €
Johannisbeer-Likör	4 €
Limoncello	5 €

Fine Brandies 2cl

Prinz assorted	6 €
Traditional varieties	

Longdrinks 4cl

Gin Six Ravens & Tonic	9,5 €
Aperol Spritz	9 €
Lillet Wild berry	9 €
Lillet White peach	9 €
Limoncello Spritz	9 €
Cologne Spritz	9,5 €
Sheers Grapefruit Spritz	10 €

Hot Beverages

Coffee Creme	4 €
Espresso	2,5 €
Cappuccino	4,5 €
Latte Machiatto	4,5 €
Milk coffee	4,5 €
Hot chocolate with cream	4,5 €
Tea (assorted varieties)	4 €

Refreshing drinks

Sparkling Tafelwasser 0,2L	2,5 €
Sparkling Tafelwasser 0,3L	3,5 €
Vio Apfelschorle 0,25L	4,2 €
Vio Rhabarberschorle 0,25L	4,2 €
Vio Johannisbeerschorle 0,25L	4,2 €
Gerolsteiner still 0,25L	3,5 €
Gerolsteiner still 0,75L	8,5 €
Gerolsteiner Mineral water 0,75L	8,5 €
Coca Cola 0,3L	4,2 €
Coca Cola Zero 0,3L	4,2 €
Fanta 0,3L	4,2 €
Sprite 0,3L	4,2 €
Bitter Lemon Thomas Henry 0,2L	3,5 €
Tonic Water Thomas Henry 0,2L	3,5 €
Apple juice Naturtrüb 0,2L	3,5 €
Orange juice 0,2L	3,5 €
Fuze Eistee Lemon 0,25L	4,2 €
Fuze Eistee Peach 0,25L	4,2 €
Gaffel Fassbrause Zitrone 0,33L	4,2 €
Gaffel Fassbrause Pink Grapefruit 0,33L	4,2 €
Paulaner Spezi 0,33L	4,5 €
Almdudler Lemonade 0,35L	4,5 €

Wine

WINE – GLASS OF 0,2L

White

Ambs - Pinot Gris - dry 8 €
Germany, Baden/Kaiserstuhl

Markus Pfaffmann - Riesling - dry 8 €
Germany, Pfalz

Schittler-Becker - Blanc de Noir - dry 9 €
Germany, Rheinhessen

Rosé

Markus Pfaffmann - Portugieser Rosé - off-dry 8 €
Germany, Pfalz

Rot

Ambs - Pinot Noir - dry 8 €
Germany, Baden/Kaiserstuhl

Cellier des Vicomtes - Merlot - dry 8 €
France, Pays d' oc

PROSECCO / CRÉMANT / CHAMPAGNER

Prosecco 0,1L 5,9 €

Prosecco 0,75L 35 €

Crémant de Loire Rosé 0,75L 39 €

Champagne Veuve Clicquot Brut 0,75L 105 €

Champagne Louis Roederer 0,75L 125 €



Weinkarte

WNE BOTTLES 0,75 L

White

Diehl - Blanc de Noir - dry 38 €

Germany, Südpfalz

Aromas of white and red currants, with exotic notes of mango and passion fruit.

Van Volxem Schiefer - Riesling - dry 38 €

Germany, Mosel/Saar

A noble and elegant Riesling with fine mineral character and white-yellow fruit notes, harmoniously developing from start to finish

Markus Pfaffmann - Pinot Gris - dry 35 €

Germany, Pfalz

Fresh and fruity, with aromas of pear, quince, and ripe yellow fruits

Red

Meyer Näkel - Cuvée - dry 55 €

Germany, Ahr

Fruity and spicy, with notes of blueberry and blackberry, complemented by clove, cinnamon, and bay leaf

Nardelli - Primitivo - dry 35 €

Italy, Apulien

A savoury and elegant aroma, beautifully balanced and nuanced, with berry, plum, and spice notes. A long, fruity-sweet finish



Notice Regarding Photo and Video Recording

The dining area of this establishment is considered a public space in terms of image usage. During your stay at our venue, photo and video recordings may be made. These recordings may be published on our social media channels (e.g., Instagram, Facebook, etc.) as well as on our website for marketing and documentation purposes.

By entering the premises, you consent to the potential use of your image in such recordings (§ 23 German Copyright Act).

If you do not wish to be recorded, please inform our staff – we will, of course, respect your request.

Thank you for your understanding.

All prices are listed in euros and include the applicable VAT

Subject to change.

Valid from April 1st, 2026

www.haxenhaus.de

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Reservations: +49 (0) 221 270 499 0

Restaurant: +49 (0) 221 270 499 18



Allergens

Allergens:

- A) Contains gluten
- B) Crustaceans
- C) Eggs
- D) Fish
- E) Peanuts
- F) Soy
- G) Milk (dairy)
- H) Nuts (tree nuts)
- I) Celery
- J) Mustard
- K) Sesame seeds
- L) Sulphur dioxide / sulphites
- M) Lupin
- N) Molluscs

Additives:

- 1) With colourings
- 2) With preservatives
- 3) With antioxidants
- 4) With flavour enhancers
- 5) Sulphurised
- 6) Blackened
- 7) Waxed
- 8) With sweeteners
- 9) Contains aspartame (source of phenylalanine)
- 10) With phosphate
- 11) Contains caffeine
- 12) Contains quinine

Menu items:

- Kannöchen A, C, G
- Schlott J
- Brot und Kräuterbutter A, C, G
- Tomatensuppe i, L
- Rheingarten A, C, G, J
- Capra G, J
- Barn F, J, i, 1, 2
- Neumarkt G, J, C, A, L
- Buttermarkt G, 2, 3, 8
- Frankenwerft G
- Augustus 3, 2, 8
- Helena F, J, 2, 3, 8
- Drei Könige F, J, 2, 3, 8, 11
- Alter Fritz F, J, 2
- Kölner Art Haxe G, 2, 3, 4, 8
- Bierkutscher J, i, 3, 8
- Limburger
- Beijing F, 2, 3, 4
- Salzgasse A, C, G, 2, 3, 8
- Herzog 2
- 1/2 Bio Hähnchen F, 2, 4
- Kölner Schmankerl A, 2, 3, 4, 8
- Bratwurst mit Bratkartoffeln und Sauerkraut 2, 3, 8
- Bratwurst mit Brot und Krautsalat A, C, G, 2
- Ostermann C, 2
- Rinderroulade A, C, J, i, G, L
- Himmel und Ääd G, 2, 4
- Putensteak G
- Kölner Schnitzel A, 2, 4
- Wiener Schnitzel A, C, G, J, D, 2
- Rippchen Traditionall J, 4, 2, 3, 8, 11
- Erlenstamm J
- Ehrenfeld G, J, C, A, L
- Brotknödel A, C, G, J, i
- Kinder Schnitzel A, C, G
- Spinat mit Kartoffelpüree und Spiegelei C, G
- Apfelstrudel A
- Schokotörtchen mit roter Grütze A
- Gemischter Eiscreme G, 1, 2