



# 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.

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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

## Schlott 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 Schnitzel 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

### Erlenstamm 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 € |
|--------------|-------|

## Cognac 2cl

|             |     |
|-------------|-----|
| Rémy Martin | 6 € |
|-------------|-----|

## 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 €   |
| Ramazzotti   | 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 Zitronen 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](http://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  
Schloot 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