

## IN-ROOM DINING

You prefer to enjoy a meal in the privacy of your guestroom?

Please dial 3 to discover our food and beverage selection, which is available daily from

**06:00 AM to 11:30 AM & 05:30 PM to 10:30 PM.**

We are happy to take your drinks orders also between 11.30 AM - 05.30 PM.

For prompt in-room breakfast delivery please fill in the breakfast door knob menu and place it outside the room before 2:30 AM.

Lactose free and gluten free menu items are available upon request.

## BREAKFAST À LA CARTE (daily from 06:00 AM to 11:30 AM)

### FRESH JUICES AND FRUITS

Orange- <sup>V)</sup> , apple- <sup>V)</sup> , carrot juice <sup>V)</sup> , green smoothie <sup>V)</sup>	5,00 €
Seasonal fruit salad <sup>V)</sup>	7,00 €
Seasonal fruit plate <sup>V)</sup>	10,00 €

### FROM OUR PASTRY KITCHEN

Choice of bread, croissant, Danish pastries <sup>2)15)19)20)24)26)31)</sup>	11,00 €
Wheat and whole grain toast (two slices each) <sup>2)20)26)31)</sup>	5,00 €
Gluten free bread selection (three)	4,50 €
Danish pastries (three) <sup>2)15)19)20)24)26)31)</sup>	4,50 €
Croissant (one) <sup>15)19)20)31)</sup>	3,00 €

*Every bread or pastry is served with butter<sup>19)</sup>, jam and fruit spread*

## CEREALS & YOGURTS

<b>Homemade Bircher muesli</b> <sup>(5)(9)(20)(24)(26)</sup>	7,00 €
<b>Natural or fruit yogurt, curd</b> <sup>(5)(9)</sup>	5,00 €
<b>Fruit, chocolate or organic muesli, cornflakes</b> <sup>(20)(24)(26)</sup>	7,00 €
<b>Oatmeal with milk, low-fat milk or yogurt</b> <sup>(5)(9)</sup>	7,00 €
<b>Porridge, prepared with skimmed milk or water</b> <sup>(5)(9)</sup>	7,00 €

## FRESH ORGANIC EGGS ANY STYLE

<b>Two boiled eggs</b> <sup>(31)</sup>	5,00 €
<b>Omelett, poached eggs, scrambled eggs or two fried eggs</b> <sup>(15)(9)(31)</sup>	10,00 €
<b>with two side dishes of your choice:</b> <i>Tomatoes, mushrooms</i> <sup>(15)(9)</sup> , <i>ham</i> <sup>S)(1)(2)(3)(3)(4)</sup> , <i>bacon</i> <sup>S)(1)(2)(6)(4)</sup> , <i>cheese</i> <sup>(15)(9)</sup> or <i>herbs</i>	

## BREAKFAST SPECIALTIES

<b>Chicken sausages (6)</b> <sup>(1)(2)(6)(3)(4)</sup>	5,00 €
<b>Naturally cured bacon</b> <sup>S)(1)(2)(6)(4)</sup>	4,00 €
<b>Smoked salmon</b> <sup>F)(2)(2)(3)(27)</sup>	10,00 €
<b>Selection of meat cold cuts</b> <sup>R)(S)(1)(2)(3)(3)(4)</sup>	8,00 €
<b>Selection of cheese</b> <sup>(1)(5)(9)</sup>	8,00 €
<b>Waffles with berry compote*</b> <sup>(15)(9)(20)(31)</sup>	10,00 €
<b>Pancakes with maple syrup*</b> <sup>(15)(9)(20)(31)</sup>	10,00 €

\*Available between 06.00 AM und 11.30 AM

## DINNER MENU (daily from 05:30 PM to 10:30 PM)

### STARTERS

<b>Young greens</b> <sup>F)1)12)20)22)23)25)30)</sup> <i>Avocado, cashew nuts, balsamic dressing</i>	14,00 €
<b>Caesar salad</b> <sup>S)1)14)15)19)20)22)23)27)31)</sup> <i>Bacon, organic boiled egg, anchovy, croûtons, parmesan</i>	13,00 €
<b>Add:</b>	
<i>Fried chicken breast</i>	16,00 €
<i>3 fried prawns</i>	19,50 €
<b>Mozzarella</b> <sup>F)15)19)22)23)30)</sup> <i>Lukewarm cherry tomato ragout, pine nuts</i>	18,00 €
<b>Beef tatar</b> <sup>R)20)21)22)23)31)</sup> <i>Traditional bread, wild herbs, farmer's egg</i>	19,50 €
<b>Smoked salmon tatar</b> <sup>1)15)19)22)23)17)</sup> <i>Crème fraiche, lime, capers, rocket</i>	19,50 €

### SOUPS

<b>Tyrolean gulash soup</b> <sup>R)12)15)18)20)22)23)26)</sup> <i>Simmentaler beef, potatoes, bellpepper</i>	14,00 €
<b>Chicken broth</b> <sup>20)21)22)23)</sup> <i>Seasonal vegetables, soup noodles, parsley</i>	12,00 €
<b>Roasted tomato cream soup</b> <sup>F)15)19)20)22)31)</sup> <i>Croûtons, parmesan</i>	12,00 €

## Main Dishes

<b>Hyatt club sandwich</b> <sup>S)(1)(2)(15)(19)(20)(22)(23)(31)</sup>	18,00 €
<i>Chicken breast, fried egg, bacon, tomato, French fries</i>	
<b>Black Angus beef burger (200g)</b> <sup>R)(S)(1)(2)(15)(19)(20)(22)(23)</sup>	19,00 €
<i>Focaccia bread, cheddar cheese, bacon, coleslaw, French fries</i>	
<b>Penne Napoli or Al'Arrabiata</b> <sup>F)(15)(19)(21)(22)(27)</sup>	18,00 €
<i>Tomato, chili, garlic, parsley</i>	
<b>Spaghetti bolognese</b> <sup>R)(15)(19)(20)(22)(31)</sup>	19,00 €
<i>Beef, tomato, parmesan</i>	
<b>Forest mushroom risotto</b> <sup>F)(15)(19)(22)(23)(30)</sup>	21,50 €
<i>parmesan, basil pesto</i>	
<b>Vienna veal escalope</b> <sup>R)(15)(19)(20)(23)(31)</sup>	28,00 €
<i>Cranberries, side salad, French fries</i>	
<b>Fried Norwegian salmon filet</b> <sup>F)(18)(20)(21)(24)(27)(29)</sup>	26,00 €
<i>Pak Choi, vegetable patties, shoyu-dashi (soy broth)</i>	
<b>Argentinean beef filet grilled on lava stone</b> <sup>R)(15)(19)(21)(22)</sup>	36,00 €
<i>Rosemary potatoes, zucchini-tomato, port wine jus</i>	

## DESSERT

<b>Panna Cotta</b> <sup>F)(10)(15)(19)</sup>	9,00 €
<i>Fresh seasonal fruits, passionfruit sorbet</i>	
<b>Homemade chocolate brownie</b> <sup>F)(10)(15)(19)(20)</sup>	9,00 €
<i>Vanilla ice cream</i>	
<b>International raw milk cheese selection</b> <sup>F)(15)(18)(19)(23)(30)</sup>	16,00 €
<i>Fruit bread, chutney, walnuts</i>	

## BEVERAGES

### APERITIFS

<b>Aperol Spritz</b>	0,2 l	12,00 €
<b>St. Germain Spritz</b>	0,2 l	15,00 €
<b>Campari</b>	0,2 l	10,00 €
<i>Soda / Orange</i>		
<b>Kir</b>	0,1 l	10,00 €
<b>Kir Royal</b>	0,1 l	15,00 €
<b>Martini Bianco</b>	5 cl	8,00 €
<b>Belsazar Vermut</b>	5 cl	8,00 €

### CRÉMANT

<b>Raphael Midoir Aop, Loire</b>	0,1 l	10,00 €
	0,75 l	52,00 €

### CHAMPAGNE

<b>Billecart Salmon Brut</b>	0,1 l	14,00 €
	0,75 l	99,00 €
<b>Billecart Salmon Rosé</b>	0,1 l	17,00 €
	0,75 l	129,00 €
<b>Ruinart Brut</b>	0,75 l	125,00 €
<b>Ruinart Rosé</b>	0,75 l	169,00 €
<b>Ruinart Blanc de Blanc</b>	0,75 l	189,00 €
<b>Dom Pérignon</b>	0,75 l	359,00 €
<b>Roederer Cristal</b>	0,75 l	399,00 €

## WHITE WINE

### GERMANY

<b>Grauburgunder, QBA</b>	0,2 l	15,50 €
<b>Vineyard Dreissigacker, Rheinhessen</b>	0,75 l	42,00 €
<b>Riesling Gutswein</b>	0,2 l	16,00 €
<b>Vineyard Thörle, Rheinhessen</b>	0,75 l	42,00 €
<b>Weißburgunder *** SL, QBA</b>	0,75 l	55,00 €
<b>Vineyard Alexander Laible, Baden</b>		

### FRANCE

<b>Sancerre Blanc AC</b>	0,75 l	49,00 €
<b>Domaine Gerard Millet, Loire</b>		
<b>Puligny Montrachet Blanc AC</b>	0,75 l	165,00 €
<b>Domaine Francois Carillon, Bourgogne</b>		

### NEW WORLD

<b>Chenin Blanc</b>	0,75 l	45,00 €
<b>Vineyard Kleine Zalze, Stellenbosch</b>		
<b>South Africa</b>		
<b>Sauvignon Blanc</b>	0,2 l	14,00 €
<b>Tower Rock, Marlborough, New Zealand</b>	0,75 l	39,00 €
<b>Chardonnay</b>	0,2 l	14,00 €
<b>Domaine Jean Bousquet</b>	0,75 l	39,00 €
<b>Mendoza, Argentina</b>		

### ROSE

<b>Cuvee Rose QBA</b>	0,2 l	14,00 €
<b>Weingut Philipp Kuhn, Pfalz, Germany</b>	0,75 l	42,00 €

## RED WINE

### GERMANY

<b>Spätburgunder Aufwind, QBA</b>	0,2 l	14,00 €
<b>Vineyard Hensel, Pfalz</b>	0,75 l	42,00 €

<b>Cuvée X, QBA</b>	0,75 l	122,00 €
<b>Vineyard Knipser, Pfalz</b>		

### FRANCE

<b>Château Lafite</b>	0,75 l	52,00 €
<b>Domaine Camblandes-Gironde, Bordeaux</b>		

<b>Château de Sales AC</b>	0,75 l	139,00 €
<b>A. De Laage, Pomerol, Bordeaux</b>		

### ITALY

<b>Barolo Fratelli DOCG</b>	0,75 l	99,00 €
<b>Vineyard Giacosa Fratelli, Piemont</b>		

### SPAIN

<b>Tempranillo Crianza</b>	0,2 l	16,00 €
<b>Bodegas Ochoa, Navarra</b>	0,75 l	45,00 €

### NEW WORLD

<b>Shiraz</b>	0,2 l	16,00 €
<b>Vineyard Francis Ford Coppola</b>	0,75 l	45,00 €
<b>California, USA</b>		

<b>Cabernet Sauvignon</b>	0,2 l	16,00 €
<b>Domaine Jean Bousquet</b>	0,75 l	45,00 €
<b>Mendoza, Argentina</b>		

## **SPIRITS**

### **WHISKEY**

<b>Bulleit Bourbon</b>	4 cl	10,00 €
<b>Chivas Regal 12Y</b>	4 cl	11,00 €

### **GIN**

<b>Tanqueray, England</b>	4 cl	10,00 €
<b>Hendrick's, England</b>	4 cl	12,00 €
<b>Monkey 47, Germany</b>	4 cl	15,00 €

### **VOODKA**

<b>Ketel One, Netherlands</b>	4 cl	11,00 €
<b>Belvedere, Poland</b>	4 cl	12,00 €
<b>Stolichnaya Elit, Russia</b>	4 cl	14,00 €

### **RUM**

<b>Havana Club 7Y, Cuba</b>	4 cl	12,00 €
<b>Ron Zacapa 23Y, Guatemala</b>	4 cl	19,00 €

*on request, we can offer our drink list at the Glashaus Restaurant*



## MINERAL WATER

<b>Staatlich Fachingen</b>	0,75 l	10,00 €
<i>Medium and natural</i>		
<b>San Pellegrino</b>	0,75 l	10,00 €
<b>Evian</b>	0,5 l	6,00 €
<b>Evian</b>	1,0 l	12,00 €

## SOFT DRINKS

<b>Coca-Cola</b> <sup>3)16)</sup>	0,2 l	4,20 €
<b>Coca-Cola light</b> <sup>3)9)10)16)</sup>	0,2 l	4,20 €
<b>Coca-Cola zero</b> <sup>3)9)10)16)</sup>	0,2 l	4,20 €
<b>Fanta</b> <sup>1)2)3)</sup>	0,2 l	4,20 €
<b>Sprite</b> <sup>1)4)11)</sup>	0,2 l	4,20 €
<b>Thomas Henry</b>	0,2 l	4,20 €
<i>Bitter lemon</i> <sup>2)17)</sup> , <i>tonic</i> <sup>2)17)</sup> , <i>ginger ale</i> <sup>2)17)</sup> <i>or soda water</i>		
<b>Niehoffs Vaihinger fruit juices</b>	0,2 l	4,20 €
<i>Orange, apple, multivitamin or tomato</i>		
<b>Red Bull</b> <sup>32)</sup>	0,25 l	6,00 €
<b>Paloma</b> <sup>2)</sup>	0,25 l	4,50 €

## BOTTLED BEER

<b>Sion Kölsch</b>	0,25 l	4,00 €
<b>Maisels Weisse orginal</b>	0,5 l	6,00 €
<b>Radeberger Pilsner</b>	0,33 l	4,50 €
<b>Corona</b>	0,33 l	5,00 €
<b>Heineken</b>	0,33 l	5,00 €
<b>Clausthaler non-alcoholic</b>	0,33 l	4,00 €
<b>Maisels Weisse non-alcoholic</b>	0,5 l	6,00 €

## HOT BEVERAGES

<b>Pot of coffee</b> <sup>(16)</sup>	9,00 €
<b>Pot of tea</b>	7,00 €
<i>Assorted flavours</i>	
<b>Espresso</b> <sup>(16)</sup>	3,50 €
<b>Double espresso</b> <sup>(16)</sup>	5,00 €
<b>Cappuccino</b> <sup>(5)(16)(19)</sup>	4,00 €
<b>Café latte</b> <sup>(5)(16)(19)</sup>	4,50 €
<b>Latte macchiato</b> <sup>(5)(16)(19)</sup>	5,00 €
<b>Hot chocolate</b> <sup>(5)(19)</sup>	4,50 €

*Coffee and coffee specialties are served decaffeinated upon request.*

*All hot beverages are available with whole milk, skimmed milk, soy milk or lactose free milk.*



Please tag your moments.

#HyattCologneDelicious #HyattCologneRoomservice #HyattRegencyCologne  
@HyattRegencyCologne

R beef / S pork / A alcohol / F without meat / V vegan /

No. 1 with preservative / No. 2 with antioxidant / No. 3 with dye / No. 4 with flavor enhancer/ No. 5 with sulphuric /  
No. 6 with phosphate / No. 7 blackened / No. 8 waxed / No. 9 with sweetener / No.10 contains phenylalanine source /  
No. 11 with acidifier / No. 12 with stabilizers / No. 13 with phosphoric acid / No. 14 with nitrite pickling salt /  
No. 15 with milk protein / No. 16 caffeinated / No. 17 quinine / No. 18 contains sulfur dioxide and sulfite /  
No. 19 contains lactose / No. 20 contains gluten / No. 21 soy and soy products / No. 22 celeriac and celeriac products /  
No. 23 mustard and mustard products / No. 24 sesame and sesame products / No. 25 lupin and lupin products /  
No.26 peanuts and peanut products / No. 27 fish and fish products / No. 28 crustacean and crustacean products /  
No. 29 molluscs and molluscs products / No. 30 edible nuts and edible nuts products / No. 31 eggs and egg products /  
No. 32 contains taurine

Please contact our service team for information about ingredients and allergens.

All prices are in Euros including VAT and service charge.