

Menu



Your sunny spot in the shade of the Cathedral

Great to see you here. Just relax and make yourself at home. Gaffel am Dom is a convivial place with typical Rhenish flair: decent, hearty, cosy, and attending to your needs with equally typical Rhenish service: friendly, cheerful and full of sunshine.

You can feel the Cologne mentality all around you. The “Gaffel am Dom” is a place, where the metropolitan flair of the European hub of Cologne meets local rural tranquillity: spacious, bright areas with long bars, benches and tables on one side and cosy corners and snug rooms to get away from it all on the other.

The promises made by the atmosphere are kept by the culinary arts and beer quality. Tasty, regional dishes are especially prominent on the menu, whether you fancy a snack or are looking for a full meal. They are topped off by seasonal dishes and our home-made bread from the in-house bakery and specialties from cheese cellar.

The name ‘Gaffel’ stands for high quality standards. The continuous supply of fresh “Kölsch” works flawlessly. If you would like to drink a glass of wine with your hearty fare you will have to fend off the ‘Köbes’ (waiter) with his ‘Kölschkranz’ (special beer carrier). But he will not abandon you, neither to the ordeal of choosing a wine nor if you want a non-alcoholic beverage.

Gaffel am Dom offers you whatever your heart desires: depending on your frame of mind, mood or whim, you will find our house to be down to earth, inviting you to pass the time, enjoy company and good conversation and, above all, eat well and drink well.

We’re very pleased to welcome you here.

Your “Gaffel am Dom-Team”

Breakfast Menu

<p><i>“Beercoachman-breakfast”</i> Scrambled egg with roast bacon, butter, crusty bread and a rye-roll</p>	5,20 €
<p><i>“Köbes-Breakfast”</i> <i>(“köbes” is the expression for a typical cologne waiter and derives from the cologne expression for “Jacob”)</i> Two slices of our home baked bread with ham and fried eggs sunny side up</p>	5,70 €
<p><i>“Domprobst-Breakfast”</i> The breakfast for our cologne cathedral provost: Two croissants with marmelade and chocolate spread</p>	5,90 €
<p><i>“Brewer-Breakfast“</i> Black pudding, liver sausage, spreadable cold hashed meat, gouda-cheese with butter, bread and a rye roll, along with scrambled egg, marmelade and chocolate spread</p>	7,90 €
<p><i>“Hang-Over-Breakfast“</i> Scrambled eggs and grilled sausages, a marinated herring, cornichons, gouda cheese, bread and a rye roll with butter and a tomatoe or orange juice</p>	9,90 €
<p>All our breakfasts we serve with a cup of either coffee or tea.</p>	
<p>Fresh fruit salad with yoghurt</p>	3,90 €
<p>Home-made sweet strawberry cheese</p>	3,90 €
<p>Portion of marmelade, chocolate spread or honey</p>	1,30 €
<p>A portion of scrambled egg from 3 eggs with 3 slices of roast ham</p>	3,30 € 4,10 €
<p>Mixed plate of sausages, salami, cooked ham, gouda cheese and brie (french cream cheese)</p>	5,80 €
<p>Croissant</p>	1,50 €
<p>Bread and rye rolls, per person</p>	2,00 €
<p>Small basket of bread, sunflower-seed-bread, rye-rolls and butter</p>	2,70 €

Along with a delicious, cool “Gaffel Kölsch”

Giant Pretzel from the wood-rack	1,90 €
Two pickled eggs with mustard	2,10 €
Meatball with mustard	1,80 €
Basket with bread, lard and radish	2,90 €
2 cold smoked, dried sausages from pork	3,50 €

Out of the pot

Onion soup with croutons	3,90 €
Solid potato soup	3,90 €
Lentil soup with Mettwurst sausage and crusty bread	3,90 €
Clear broth with vegetable strips and a marrow dumpling	3,90 €

Small dishes with a delicious, cool “Gaffel Kölsch”

2 boiled sausages with a warm potato-salad and mustard	5,90 €
Brewhouse-Bread – grilled ground pork on homemade bread with red onions	3,90 €
Bite of ground pork on two halves of “Röggelchen” with red onions	2,90 €
Bite of tatar on two halves of “Röggelchen” with red onions	3,90 €
“Cologne caviar” – blood sausage with onions and “Röggelchen”	4,20 €
“Halver Hahn” with “Röggelchen” and butter, middle-aged Gouda cheese from the cellar of the brewhouse	3,90 €
„Halver Hahn“ with “Röggelchen” and butter, middle-aged “Vlaaskaas”; a cheese with a slightly sweeter taste than Gouda	4,30 €
“Carpaccio” of black pudding with grainy mustard-dressing, radish and red onions	6,50 €
“Dom Vesper” – blood-sausage and liverwurst, ground pork with red onions and aspic with mustard along with fresh crusty bread	7,20 €
Warm potato-salad with mini-meatballs	5,90 €
Cheese-Platter – a plate with Beemster Pikant (middle aged Gouda), Beemster X.O. (2-year-old Gouda) and Vlaaskaas with grapes and walnuts	8,90 €
Old “Beemster”, matured for minimum two and a half years, Queen Juliana’s favorite cheese, with grape salad, walnut-dressing and aged balsamic vinegar	9,20 €

For the big appetite

XXL-Bratwurst with home fries and onion-gravy	9,80 €
Soured boiled ox-breast with horseradish sauce, boiled potatoes and a creamy savoy cabbage	11,90 €
Roasted suckling pig with Gaffel-Kölsch-sauce, roast potatoes and cabbage salad	12,90 €
“Hämmche” – pickled, boiled knuckle of pork with a rye roll and mustard	11,50 €
with mashed potatoes and sauerkraut	12,90 €
Grilled knuckle of pork (approx. 1200g) with home fries and cole-slaw	13,90 €
Marinated pot roast in raisin-sauce with red cabbage and potato dumplings, the real cologne dish	15,90 €
“Bierkutscherkotelett” (“beer-coachman-cutlet”) (approx. 400 g) with home fries and salad	16,80 €
Grilled Spring Chicken on a creamy savoy cabbage with a “Gaffel Kölsch”-sauce and steamed potatoes	12,90 €
Medium grilled Rump steak with herbs-butter, garden veggies and crispy potatoe wedges	19,80 €

Schnitzel-Menu

Schnitzel “Gipsy Style”, with tomatoe sauce with paprika, onions and french fries	9,80 €
Schnitzel “Hunter Style”, with a sauce with ham, onions and mushrooms, served with pan-fried potatoes and a mixed green salad	10,50 €
The original“Wiener Schnitzel” (from veal) with cowberries, pan-fried potatoes and mixed green salad	17,90 €
Giant Schnitzel “Viennese Style”, with a mixed green salad and french fries	14,50 €

From the river and the ocean

Pot of herring with small potatoes in the skin	9,10 €
Grilled filet of plaice with ham and onions, served with parsley potatoes and a mixed green salad	11,90 €
Fried filet of pikeperch with a creamy Riesling-sauce, sauerkraut and boiled potatoes	12,80 €

Finish with a treat

Semolina-flummery with fruits	5,50 €
Duet of Mousse au Chocolat and marinated fruits	6,50 €
Apple strudel with vanilla cream	5,90 €
Warm cheese-strudel with vanilla cream and a berry stew	6,40 €
Sweet Red berry stew with vanilla ice-cream	4,80 €
Cup of mixed sorbets – cassis, pear and passion fruit	5,50 €

Gaffel Kölsch from the tap

Gaffel Kölsch	0,20 l	1,60 €
Gaffel Kölsch without alcohol	0,33 l	2,10 €

Gaffel Kölsch in the keg

Gaffel Kölsch 5-Liter-“Pittermännchen”	5,00 l	35,00 €
Gaffel Kölsch 10-Liter-“Pittermännchen”	10,0 l	70,00 €

Our take-away-offer:

Gaffel Kölsch in the 2l-Siphon-Bottle for 10,90 € (plus 8,00 € deposit)

Non-alcoholic beverages

Maltbeer	0,33 l	2,50 €
Coca Cola, Coca Cola light	0,20 l	2,10 €
Fanta, Sprite	0,20 l	2,10 €
Apfelschorle, Apple juice mixes with mineral water	0,20 l	2,10 €
Rheinfels Quelle, Mineral water, sparkling	0,25 l	2,10 €
Rheinfels Quelle, Mineral water, sparkling	0,75 l	6,10 €
Rheinfels Quelle, naturelle, still Mineral water	0,25 l	2,10 €
Aquintell, naturelle, still Mineral water	0,75 l	6,10 €
Orange juice	0,20 l	2,30 €
Cherry juice	0,20 l	2,80 €
Black currant juice	0,20 l	2,80 €
Multivitamine juice	0,20 l	2,80 €
Banana juice	0,20 l	2,80 €
Apple juice	0,20 l	2,10 €
Tomatoe juice	0,20 l	2,80 €
Schweppes Bitter Lemon	0,20 l	2,40 €
Schweppes Tonic Water	0,20 l	2,40 €
Schweppes Ginger Ale	0,20 l	2,40 €
Bionade Holunder	0,33 l	2,90 €
Bionade Litschi	0,33 l	2,90 €
Bionade herbs	0,33 l	2,90 €
Bionade Ginger-Orange	0,33 l	2,90 €
Red Bull Energy Drink	0,25 l	3,50 €

all prices inclusive of VAT

Some of our meals and beverages contain additives.
Please refer to your waiter for more detailed information.

Hot beverages

Cup of coffee	2,30 €
Espresso	2,00 €
Double Espresso	3,50 €
Latte Macchiato	3,10 €
Cappuccino	2,60 €
Darjeeling tea	2,10 €
Peppermint tee	2,10 €
Fruit tee	2,10 €
Green Tee	2,10 €
Hot Chocolate	2,70 €

Our wines

White wine, by the glass

Weißweinschorle	0,2l	3,20 €
2008er Brogsitter Grauburgunder, Qualitätswein, Pfalz, Deutschland	0,2l	3,50 €
2007er Brogsitter Riesling Classic, Qualitätswein, Rheinhessen, Deutschland	0,2l	3,90 €
2008er Weissburgunder, Qualitätswein Halbtrocken/Mild, Rheinhessen, Deutschland	0,2l	3,90 €
2008er Weißburgunder Spätlese, Prädikatswein trocken, Weingut Brogsitter, Rheinhessen, Deutschland	0,2l	4,90 €

Weißherbst, by the glass

2007er Portugieser Weißherbst, Qualitätswein halbtrocken, Weingut Brogsitter, Pfalz, Deutschland	0,2l	3,50 €
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Red wine, by the glass

2008er Spätburgunder, Qualitätswein trocken, Weingut Brogsitter, Rheinhessen, Deutschland	0,2l	3,80 €
2006er Cabernet Sauvignon, Armani "Claps", Albino Armani, Friaul D.O.C., Italien	0,2l	5,20 €
2006er Shiraz Twin Oaks, Robert Mondavi, Napa Valley, Kalifornien, USA	0,2l	6,10 €

White wine in the bottle

2007er Riesling Hochgewächs, Qualitätswein trocken, Ockfener Scharzberg, Private Selection, Brogsitter, Saar, Deutschland	0,75 l	21,90 €
2008er Chardonnay Alois Lageder, Alto Aldige, Südtirol, D.O.C., Italien	0,75 l	28,70 €
2007er Weißburgunder Dr. Bürklin-Wolf, Qualitätswein trocken, Pfalz, Deutschland	0,75 l	29,80 €
2007er Wither Hills, Sauvignon Blanc, Marlborough, Neuseeland	0,75 l	35,90 €

Rosé wine in the bottle

2007er Château Du Seuil Rosé, Coteaux d'Aix en Provence A.O.C., Provence, Frankreich	0,75 l	26,90 €
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Red wine in the bottle

2006er Shiraz, Robert Mondavi Twin Oaks, Napa Valley, California, USA	0,75 l	23,80 €
2007er Spätburgunder "Q" Sonett Heger, Qualitätswein trocken, Weingut Joachim Heger, Baden, Deutschland	0,75 l	25,40 €
2007er Beaujolais Villages "La Vigneronne", Bouchard Aîné & Fils, Burgund A.O.C., Frankreich	0,75 l	26,90 €
2006er Château Léo de la Gaffelière, Saint Emilion, Bordeaux D.O.C, Frankreich	0,75 l	29,80 €
2007er Cabernet Merlot, Elfenhof, Rust, Burgenland, Österreich	0,75 l	31,90 €

Prosecco, Sparkling wine & Champagne

Astoria Sekt Brut, Naturkork Brogsitter	Piccolo 0,2 l	6,30 €
	0,75 l	21,90 €
Spitzen-Spumante Prosecco Ca Ongaresca, Brut	0,75 l	27,50 €
Champagne J.M. Gobillard & Fils Tradition Brut	0,375 l	33,00 €
Champagne Jacquesson Cuvée 732 Brut	0,75 l	79,00 €
1996 Jacquesson, 100% unfiltered, Extra Brut	0,75 l	179,00 €

Aperitifs

Sherry, Sandeman Medium Dry	5 cl	3,40 €
Sherry, Sandeman Rich Golden, Dry	5 cl	3,40 €
Campari Soda	4 cl	4,20 €
Campari Orange	4 cl	5,00 €

Liquors

“Gaffels Dömchen”, fine liquor from herbs	2 cl	1,60 €
“Gaffels Körnchen”, spirit from wheat	2 cl	1,60 €

Our take-away-offer:

“Gaffels Dömchen”	0,5 l	15,90 €
“Gaffels Körnchen”	0,5 l	18,90 €

Kabänes	2 cl	1,80 €
Genever Bessen	2 cl	1,80 €
Wacholder	2 cl	1,80 €
Jubiläums-Aquavit	2 cl	2,40 €
Vodka Absolut	2 cl	2,40 €
Etter Mirabelle	2 cl	6,80 €
Etter Kirsche	2 cl	5,10 €
Etter Birne	2 cl	5,10 €
Etter Framboise Himbeere	2 cl	5,10 €
Etter Fruchtbaum	2 cl	6,50 €
Obstler, Schladerer	2 cl	1,90 €
Grappa, Riserva Nebbiolo	2 cl	4,50 €
Fernet Branca	2 cl	2,40 €
Averna	4 cl	3,90 €
Jägermeister	2 cl	2,40 €
Ramazzotti	4 cl	3,90 €
“Hustensaft”, Asbach-Cola	0,12 l	4,90 €
Asbach Uralt	2 cl	2,60 €
Cognac Léopold Gourmel	2 cl	6,50 €
Johnnie Walker Black Label	2 cl	5,90 €
Chivas Regal 12 Jahre	2 cl	6,10 €
“Vodka Bull” - Red Bull Vodka	0,12 l	5,90 €
“Flying Hirsch” - Red Bull-Jägermeister	0,12 l	5,90 €

Gaffel am Dom

KÖLSCHES BRAU- UND WIRTSHAUS

