

Breakfast

Monday - Friday:
06:30 - 10:30 am

Saturday - Sunday:
06:30 - 11:00 am

Lunch

Every day: 12:00 - 03:00 pm

Dinner

Every day: 06:00 - 11:00 pm

Kö 59

masterminded by
Björn Freitag

Restaurant Kö59
Königsallee 59
40215 Düsseldorf

Reservation under:
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koe59.duesseldorf@ihg.com

www.koe59.com

facebook.com/restaurantkoe59
instagram.com/restaurant_koe59



Welcome to Kö59,

located prominently on the Kö Boulevard, our name is a homage to our location, the Königsallee, which is now the culinary home of a new and unique restaurant concept masterminded by locally famous Michelin and Celebrity Chef Björn Freitag.

Our team around Chef Timo Bosch and the creative hand of Björn Freitag are the perfect combination to create an outstanding menu that combines Rhenish cuisine with international flavor full of culinary surprises. Our focus is set on the highest quality with local and seasonal products.

Björn Freitag, Chef Timo Bosch, Restaurant Manager Christian Seiffert and their teams are very delighted to be your host.

We wish you a fantastic experience at Kö59 - masterminded by Björn Freitag.

www.koe59.com

EN

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Starters

- Veal tartare | lentils | cage free egg | mustard | lettuce € 15
- Extra: Caviar ("Imperial Auslese Kaviar") Caviar Spoon (4g) € 15 or Tin (20g) € 60
- Pickled european sea bass | cucumber | radish | hampagne vinegar | sour cream € 15
- Rye fried chicken thighs | marinated potatoes | garden cress € 15
- Crusty whole grain bread salad | green asparagus € 14
- Bööscher goat cheese | apple Vinaigrette
- "Kö - Roll" Lobster tail | salad leaves | cauliflower | red currant | poppy-seed mayo € 35

Soup

- "Rhenish Bouillabaisse" | pickled freshwater trout | fennel | celery | yellow carrot € 12
- Düsseldorf mustard soup | poached cage free egg € 11
- Option to order with small crispy black pudding and beetroot syrup

Main Course

- Roasted grazing Ox filet mignon | oats and French parsley crust | root vegetables € 38
- "Königsberger Klopse" sauced poched meatballs B. Freitag style | capers € 24
- Extra: Caviar ("Imperial Auslese Kaviar") Caviar Spoon (4g) € 15 or Tin (20g) € 60
- Fried cutlet from german straw-bedded pork | chimichurri sauce € 26
- Lamb shank ragout | gratinated celery | cave matured cheese € 29
- Breast of "Kikok" chicken | asparagus | peas | mushrooms € 27
- Rump steak | roasted onion | braised carrot € 31
- Grilled halibut | asparagus wheat risotto | beurre blanc € 32
- Pikeperch | freshwater crab | savoy cabbage | apple vinegar foam € 29

Side Dishes (Please Choose)

Mashed potatoes, butter celery puree, gratinated potato, black and white rice, roasted potato salad, braised carrots, mixed lettuce, crunchy fried potatoes € 3

Vegan/Vegetarian

- Ravioli | broccoli | ricotta cheese | purple mustard sauce € 21
- Quiche | purple onion | cage free egg | sour cream € 15
- Mushroom patties | chanterelle salad | fresh spinach leaves € 18

Dessert

- "Summer tart" | Blackberries | pistachio | Gin | lime € 10
- Dark chocolate bar | cottage cheese | apricot € 10
- "Tartelette" | white chocolate mousse | strawberries | lemon balm € 10
- A selection of german cheese | grapes | fruit bread | chutney € 18
- Local cheese products from "Tölzer Kasladen", "Hofkäserei Konnen" and "Bauer Funken"

3 Course Signature Tasting Menu € 51

Veal tartare | lentils | egg
mustard | lettuce

Lamb shank ragout | gratinated celery
cave fermented cheese

"Tartelette" | white chocolate mousse
strawberries | lemon balm

With accompanying wine selection € 71

Weingut Horst Sauer, Silvaner S. Escherndorfer Lump,
Franken, Germany

Weingut Hensel, Höhenflug Cuvée,
Pfalz, Germany

Vegetarian option

Local origin

Vegan option

If you have an allergy or food intolerance please inform our service team accordingly. We will be happy to provide you with detailed information and, if necessary, find a nice alternative for you.

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