

JELLY BISTRO FISH

“TERROIRS” GRAND CRU BLANC DE BLANCS, BRUT

Bonnaire | Champagne | France

0,1l 19

ROSÉ ASSEMBLAGE, EXTRA BRUT

Bonnaire | Champagne | France

0,1l 20

BRUT RÉSERVE

Charles Heidsieck | Champagne | France

0,1l 25

GRANDE CUVÉE 172ÈME ÉDITION, BRUT

Maison Krug | Champagne | France

0,1l 45

SMOKY PALOMA

Mezcal | pink grapefruit | lemon | soda

0,2l 16

GREEN JUNGLE SPRITZ

Try it, better than Aperol

0,2l 16

GEORGIAN ICED TEA *(non-alcoholic)*

Earl Grey | Rosemary | Yuzu

0,2l 13

APERITIF

All prices are in € and incl. VAT

FINGERFOOD SNACKS

*trout "brandade" | Frankfurt green sauce |
baba ghanoush macaron | salmon croustade*
20

AMUSE BOUCHE

pacific oyster "sabayon"
11

OYSTERS DEPENDING ON THE DAILY OFFER

choice of lemon or ponzu-vinaigrette
piece 4,9

CAVIAR "BAERII" JELLYFISH SELECTION

by Imperial Caviar
optional with 5 hashbrowns and sour cream plus 5
10 g 24

CAVIAR "OSSETRA" JELLYFISH SELECTION

by Imperial Caviar
optional with 5 hashbrowns and sour cream plus 5
10 g 34

CAVIAR "IMPERIAL" JELLYFISH SELECTION

by Imperial Caviar
optional with 5 hashbrowns and sour cream plus 5
10 g 34

FANGST – CANNED FISH AND SEAFOOD

Shortly grilled salmon from the Faroe Islands
Danish freshwater trout with juniper and lemon thyme
Herring from the Norwegian Sea with white pepper and ramson
The Nordic sardine, smoked on beech wood
The Nordic sardine, mildly seasoned with allspice and cloves
Cockles from the Limfjord with cold-pressed olive oil
Mussels from the Limfjord, marinated with dill and fennel seeds
Mussels from the Limfjord, smoked on beech wood
All preserves are served with lemon and freshly toasted bread.
Each piece. 12,9

BISTRO MENU

BREAD

sourdough | focaccia | onion
Second serving plsu 4,5

FLAMED SWORDFISH

enoki mushrooms | ponzu | wasabi
16

ASPARAGUS SOUP

smoked trout | horseradish | croutons
14

ATLANTIC HADDOCK

lentil ragout | agretti | pickled herring
34
10 gramm caviar "Jellyfish Selection" by Imperial Caviar plus 24

BRAISED BEEF MOCK FILLET

semolina | kohlrabi | summer truffle
34

BLACKBERRY VARIATION

currant | vanilla | crumble
14

3 COURSE MENU

swordfish or soup
haddock or beef
dessert

54

4 COURSE MENU

swordfish
soup
haddock or beef
dessert

64

5 COURSE MENU

74

*Our menu may contain all 14 major allergens.If you have any questions,
our service team will be happy to assist you.*

FLAVOR JOURNEY A LA CARTE

Our flavor journey combines French culinary art with aromas from around the world on your plate. Individual courses from this journey can be chosen in the evening as a complement to your bistro menu.

APPETIZER

KOHLRABI “RAW BAR”

granny smith | wasabi | mirin
18

YELLOWFIN TUNA

“WATERMELON-FETA-SALAD”

cantaloupe | mint | verbena
24

10g Caviar “Ossetra” Jellyfish selection plus 39

UNSTUFFED DUCK-LIVER

“PIE”

apricot | macadamia | brioche
29

SECOND COURSE

NORTH SEA HERING

“ROLLMOPS”

cucumber | bread | dill
26

10g Caviar “Baeri” Jellyfish selection plus 29

ATLANTIC SNOW CRAB

“BLANKETT”

pea | thai-asparagus | mushroom
39

10g Caviar “Imperial” Jellyfish selection plus 39

MAIN COURSE

ICELAND COD

“PAELLA”

bean | saffron | bomba
42

FRENCH CORN

FED CHICKEN

“CURRY MADRAS”

yoghurt | mango | coriander
29

DESSERT

BRILLAT SAVARIN

“CHEESECLOCK”

raspberry | rocket | pumpkin seeds
22

WILD STRAWBERRY

“HERBAL GARDEN”

white asparagus | tarragon | olive oil
19

CHOCOLATES

“PETITS FOURS”

Six homemade chocolates, selected
by our pastry chef
19