

DIGESTIF

ESPRESSO MARTINI

Vodka | Espresso | Borghetti

0,1 / 15

SAMALENS ARMAGNAC

1994 | Armagnac | France

0,04 / 29

JELLYFISH BREAD SELECTION

sourdough	focaccia	yoghurt-butter	tomato olive
piece 5,5	piece 5	piece 5	100 g 5

CAVIAR „BAERII“ JELLYFISH SELECTION

by Imperial Caviar 10 g 24

CAVIAR „OSSETRA“ JELLYFISH SELECTION

by Imperial Caviar 10 g 34

CAVIAR „IMPERIAL“ JELLYFISH SELECTION

by Imperial Caviar 10 g 34

**FANGST – FISH AND SEAFOOD
IN PREMIUM CANS**

piece 12,9

HOMEMADE PRALINÉS

6 pieces 15

VOUCHER

FOR HOME

APERITIF

JELLYFISH BISTRO

2020 CHARDONNAY EXTRA BRUT

Huck-Wagner | Baden | Germany

0,1 / 13

**„TERROIRS“ GRAND CRU
BLANC DE BLANCS, BRUT**

Bonnaire | Champagne | France

0,1 / 19

ROSÉ ASSEMBLAGE, EXTRA BRUT

Bonnaire | Champagne | France

0,1 / 20

GRANDE CUVÉE 172ÈME ÉDITION, BRUT

Maison Krug | Champagne | France

0,1 / 45

SMOKY PALOMA

Mezcal | pink grapefruit | lemon | soda

0,2 / 16

GREEN JUNGLE SPRITZ

Try it, better than Aperol

0,2 / 16

GEORGIAN ICED TEA (non-alcoholic)

Earl Grey | Rosemary | Yuzu

0,2 / 13

All prices are in € and incl.
VAT

BREAD

sourdough | focaccia | tomato olive
Second serving+ 4,5

TUNA TARTARE

feta | mint | melon

UNSTUFFED DUCK LIVER

macadamia | apricot | brioche
additional +29

WILD GARLIC SOUP

eggplant | dried tomatoes | basil

SPESSART TROUT

peas | chives | dashi beurre blanc
10 gramm caviar "Jellyfish Selection" by Imperial Caviar + 24

DUROC PORK ENTRECÔTE

green beans | potato | pommery mustard

GUANAJA CHOCOLATE CANELÉ

cherry sorbet | chocolate | cherry blossom

3 COURSE MENU

bread
tuna or soup
trout or pork
dessert

44,50

UPGRADE 4 COURSE
MENU

bread
tuna
soup
trout or pork
dessert

54

UPGRADE 5 COURSE
MENU

64

FANGST – CANNED FISH AND SEAFOOD

Each piece 12,9

- 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.

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

HOMEMADE CHOCOLATES

each piece
6 pieces 15