JEL BISTRO SIGNATURE SIGNA

2020 CHARDONNAY, EXTRA BRUT

Huck-Wagner | Baden | Germany 0,11 13

"TERROIRS" GRAND CRU BLANC DE BLANCS, BRUT

Bonnaire | Champagne | France 0,11 19

ROSÉ ASSEMBLAGE, EXTRA BRUT

Bonnaire | Champagne | France 0,11 20

GRANDE CUVÉE 172 ÈME ÈDITION, BRUT

Maison Krug | Champagne | France 0.11 45

BLOOM BY LUISA FRITSCHE

rum | yuzu sake | sage | lavender 0.2l 16

GREEN JUNGLE SPRITZ

Vermouth | Prosecco | mint | verjuice 0,2l 16

BLACKBERRY MULLET (non-alcoholic)

The Illusionist Masquerade | blackberry | ginger beer 0.2l 13



BREAD

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

GAZPACHO ANDALUZ

fish praline | antipasti | eggplant

UNSTUFFED GOOSE-LIVER extra course 🚐

apricot | quatre épice| brioche to each menu plus 29

ONSEN TAMAGO

coriander | gochujang

CATCH OF THE DAY

artichoke | gnocchi | herbal beurre blanc

CUT OF THE DAY

fried potatoes | green asparagus | truffle hollandaise
10 gramm caviar "Jellyfish Selection" by Imperial Caviar plus 24

TIRAMISUIELLYFISHSTYLE

coffee | dark chocolate | strawberry sorbet

3 COURSE MENU

bread
gazpacho or tamago
catch of the day or cut of the day
dessert

44.50

UPGRADE 4COURSEMENU

bread gazpacho tamago catch of the day or cut of the day dessert

54

UPGRADE 5 COURSE MENU

64

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

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

OYSTERS DEPENDING ON THE DAILY OFFER

choice of lemon or ponzu-vinaigrette

piece 4,9

CAVIAR "BAERII" JELLYFISH SELECTION

by Imperial Caviar

10g 24

optional with 5 hashbrowns and sour cream plus 5

CAVIAR "OSSETRA" JELLYFISH SELECTION

by Imperial Caviar

10g 34

optional with 5 hashbrowns and sour cream plus 5

CAVIAR "IMPERIAL" JELLYFISH SELECTION

by Imperial Caviar

10g 34

optional with 5 hashbrowns and sour cream plus 5

HOMEMADE CHOCOLATES

Various flavors

6 pieces 15





ESPRESSO MARTINI

Vodka | Espresso | Borghetti 0,1l 15

SAMALENS ARMAGNAC

1994 | Armagnac | Frankreich 0,041 29

JELLYFISH BREAD SELECTION

sourdough | piece 5,5

focaccia | piece 5

yoghurt-butter | piece 5

onion-dip | 100g 5

CAVIAR "BAERII" JELLYFISH SELECTION

by Imperial Caviar

10g 24

CAVIAR "OSSETRA" JELLYFISH SELECTION

by Imperial Caviar

10g 34

CAVIAR "IMPERIAL" JELLYFISH SELECTION

by Imperial Caviar

10g 34

FANGST - FISH AND SEAFOOD IN PREMIUM CANS

Various flavors

piece 12,9

HOMEMADE PRALINÉS

Various flavors

6 pieces 15

VOUCHER

Value as desired

