

JELLY BISTRO FISH

APERITIF

2020 CHARDONNAY, EXTRA BRUT

Huck-Wagner | Baden | Germany

0,1l 13

“TERROIRS” GRAND CRU BLANC DE BLANCS, BRUT

Bonnaire | Champagne | France

0,1l 19

ROSÉ ASSEMBLAGE, EXTRA BRUT

Bonnaire | Champagne | France

0,1l 20

GRANDE CUVÉE 173ÈME ÉDITION, BRUT

Maison Krug | Champagne | France

0,1l 45

CHARLIE CHAPLIN

Sloe gin | apricot brandy | lemon

0,2l 14

GREEN JUNGLE SPRITZ

Vermouth | Prosecco | mint | verjuice

0,2l 14

BLACKBERRY MULLET (non-alcoholic)

The Illusionist Masquerade | blackberry | ginger beer

0,2l 13

*All prices are in euros and
include statutory VAT.*

SCHUMMERSOMMER

BREAD

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

YELLOWFIN TUNA TARTARE

jalapeño | pearl onion | watermelon
10 gram caviar "Baerii" Jellyfish Selection by Imperial Caviar plus 24

UNSTUFFED GOOSE-LIVER extra course

apricot | quatre épice | brioche
to each menu plus 29

BOUILLABAISSE

seafood | saffron | tagetes

**SCOTTISH SALMON
GRILLED ON THE SKIN**

thai curry | pistachio | apricot

COQ AU VIN

wild garlic tortellini | mushrooms | cherry tomato

PICANDOU MOUSSE

Franzbrötchen | pear | fruit cocktail

3 COURSE MENU

bread
tartare or soup
salmon or coq au vin
dessert

54

**UPGRADE
4 COURSE MENU**

bread
tartare
soup
salmon or coq au vin
dessert

64

**UPGRADE
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.

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

DIGESTIF

ESPRESSO MARTINI

Vodka | Espresso | Borghetti

0,1l 15

SAMALENS ARMAGNAC

1994 | Armagnac | Frankreich

0,04l 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

FOR HOME