

JELLY BISTRO FISH

2020 CHARDONNAY EXTRA BRUT

Huck-Wagner | Baden | Germany

0,1l 13

RÉFLEXION R.020, BRUT

Lallier | Champagne | France

0,1l 15

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

Try it, better than Aperol

0,2l 14

BLACKBERRY MULLET (non-alcoholic)

The Illusionist Masquerade | blackberry | ginger beer

0,2l 13

APERITIF

FINGERFOOD SNACKS

soup of eel | kimchi rösti | ceviche macaron | Hamachi-ponzu-tartelette
20

AMUSE BOUCHE

scottish salmon "gin tonic"
12

OYSTERS DEPENDING ON THE DAILY OFFER

choice of fresh lemon or ponzu-vinaigrette
piece 4,9

ROCK OYSTER "MARGARITA"

Sea buckthorn | passionfruit | Tequila Reposado 20y
piece 7,9

FANGST BRUSCHETTA-SPRAT "HERBSTLAUB"

Smoked burrata | pumpkin | pesto
piece 5,9

JELLYFISH CAVIAR-TART

„CANAPÉ“

Rösti | sour cream | scottish salmon

3 pieces (10g Baerii)
29

3 pieces (10g Ossetra)
39

3 pieces (10g Auslese)
39

BISTRO MENU

BREAD

sourdough | focaccia | tomato olive

Second serving + 7,5

SALMON TARTARE

buttermilk | watercress | cucumber

10g Caviar "Baeri" Jellyfish Selection by Imperial Caviar + 25

TRUFFLED SOUP OF KOHLRABI

clam | ducca | kalamansi

NORTH SEA PLAICE

Rösti | quince | cauliflower

OSSOBUCO SWABIAN ROLLS

braised vegetables | lovage | parmesan

RASPBERRY PANNA COTTA

peach | rosemary | pine nuts

3 COURSE MENU

tartare or soup
plaice or ossobuco
dessert

49

4 COURSE MENU

tartare
soup
plaice or ossobuco
dessert

59

5 COURSE MENU

69

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 holds many wonderful interpretations from around the world. To immerse yourself in the culinary experience of our voyage, individual courses from the evening menu can also be added to your bistro menu.

APPETIZER

PAPAYA "SOM TAM"

carrot | peperoni | cashew
18

HIRAMASA KINGFISH

"OCEANIC AROMA"
coconut | oyster | ginger
10g Caviar "Ossetra" Jellyfish selection plus 35
28

UNSTUFFED DUCK— LIVER "TWO FOLD"

apricot | quatre épice | brioche
29

SECOND COURSE

NORTH SEA PLAICE

"GRENOBLER ART"
amalfi-lemon | baby spinach | caper blossom
10g Caviar "Baeri" Jellyfish selection plus 25
32

AMERICAN LOBSTER

"NIKKEI"
avocado | mango | aji amarillo
10g Caviar "Imperial" Jellyfish selection plus 35
42

MAIN COURSE

ATLANTIC MEA—
GRE"BOUILLA—
BAISSE"
saffron | pepper | fennel
38

FRENCH SALT MARSH LAMB "PROVENCE"

bush beans | kalamata olive | Don Bo-
carte anchovis
39

DESSERT

AGED PARMESAN
"CRÈME BRÛLÉE"
peach | rosemary | olive oil
26

BLUEBERRY
"CAKE"
elderflower | curd | poppy
24

CHOCOLATES
„PETITS FOURS“
Six homemade chocolates, selected
by our pastry chef
20

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