

# JELLYFISH BISTRO

## **2020 CHARDONNAY EXTRA BRUT**

Huck-Wagner | Baden | Germany

0,1/ 13

## **RÉFLEXION R.021, BRUT**

Lallier | Champagne | France

0,1/ 19

## **ROSÉ ASSEMBLAGE, EXTRA BRUT**

Bonnaire | Champagne | France

0,1/ 20

## **GRANDE CUVÉE 173ÈME ÉDITION, BRUT**

Maison Krug | Champagne | France

0,1/ 45

## **CHARLIE CHAPLIN**

Sloe gin | apricot brandy | lemon

0,2/ 14

## **JELLYFISH BELLINI**

peach | rosemary | prosecco

0,2/ 14

## **BLUEBERRY SOUR** (non-alcoholic)

Gin 0,0 | blueberry | lemon

0,2/ 13

# APERITIF

# STARTER

## 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 | pumpkin

*Second serving + 7,5*

## FLAMED KINGFISH

buttermilk | chives | radish

*10g Caviar "Baerii" Jellyfish Selection by Imperial Caviar + 25*

## SOUP OF HOKKAIDO PUMPKIN

pumpkin seed oil | thai curry | coconut

## WILD-CAUGHT PRAWN

kimchi | physalis | algae beurre blanc

## VEAL RUMP

herbal crust | Pommery mustard | baby spinach

## BAKED APPLE-BEIGNET

Calvados | sabayone | tonka bean

### 3 COURSE MENU

kingfish or soup  
prawn or veal  
dessert

**49**

### 4 COURSE MENU

kingfish  
soup  
prawn or veal  
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 "TWOFOLD"

apricot | quatre épices | 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

##### "NIKKET"

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

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