

## 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

## BEETROOT MEDLEY

## "BROTZEIT"

dill | mustard | malt  
10g Caviar "Baeri" by Altona Kaviar Import plus 35  
24

## SMOKED EEL

## "MOUSSE"

bean | nashi-pear | savory  
10g Caviar "Ossetra" Jellyfish selection plus 35  
32

## UNSTUFFED DUCK-

## LIVER "TWO FOLD"

apricot | quatre épices | brioche  
29

## SECOND COURSE

## NORWEGIAN MONK-

## FISH CHEEKS

## "NUGGETS"

carrot | thai-chili | coriander  
36

## BRETON SCALLOP

## "MUSHROOM TEA"

shiitake | lovage | radish  
38

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

## MAIN COURSE

## ATLANTIC WHITE

## HALIBUT

## "SCHLEMMERFI-

## LET"

turnip | tarragon | bone marrow  
42

## VENISON "WAL-

## DORF SALAD"

walnut | celery | tangerine  
39

## DESSERT

## WALIS RACLETTE

## CHEESE "FOAM"

sweet corn | bacon | pickles  
26

## WILLIAMS

## CHRISTBIRNE

## "LEMON"

rosemary | lemon | pine nuts  
24

## CHOCOLATES

## „PETITS FOURS“

Six homemade chocolates, selected  
by our pastry chef  
20

## JELLYFISH BISTRO

## CUVÉE PASCAL, BRUT NATURE

Sohns | Rhinegau | Germany

0,1l 15

## DELAMOTTE BLANCS, BRUT

Delamotte | Champagne | France

0,1l 21

## DELAMOTTE ROSÉ, BRUT

Delamotte | Champagne | France

0,1l 25

## GRANDE CUVÉE 173ÈME ÉDITION, BRUT

Maison Krug | Champagne | France

0,1l 45

## NEGRONI

Campari | Tanqueray Gin | Antica Formula

0,1l 16

## JELLYFISH OLD FASHIONED

Old Pascas Rum | Walnuss | Karamell

0,1l 16

## TANGERINE SPRITZ

gin | tangerine | rhubarb | prosecco

0,2l 15

## BRATAPFELPUNSCH (non-alcoholic)

Apples from the old land | ginger | Amaretto 0,0

0,2l 14

# STARTER

## FINGERFOOD SNACKS

baked catfish | kale salmon | mushroom tartelette | tuna croustade  
20

## AMUSE BOUCHE

cockles "Moules-frites"  
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)  
39*

*3 pieces (10g Ossetra)  
39*

*3 pieces (10g Auslese)  
39*

# BISTRO MENU

## BREAD

sourdough | focaccia | pumpkin  
*Second serving + 7,5*

## MARINATED HAMACHI

peanut | wasabi | mandarin

## SALAD MADE FROM TURBOT'S RIM

miso | shiitake | radish  
*10g Caviar "Baerii" Jellyfish Selection by Altona Kaviar Import + 35*

## SMOKED EEL CONSOMMÉ

chives | fish dumplings | pear

## PACIFIC SHRIMP

tomato salsa | corn | fregola sarda

## BREAST AND LEG OF GUINEA FOWL

bread dumplings | savoy cabbage | sauce riche

## HAMBURG RED BERRY COMPOTE

chocolate | plum | curd

	4 COURSE MENU		5 COURSE MENU		6 COURSE MENU
	bread	bread	bread	bread	bread
	hamachi	hamachi	hamachi	hamachi	hamachi
	shrimp or guinea fowl	soup or salad	soup	soup	soup
	dessert	shrimp or guinea fowl	salad	salad	salad
		dessert	shrimp or guinea fowl	dessert	shrimp
			dessert		guinea fowl
					dessert
	<b>49</b>	<b>59</b>	<b>69</b>	<b>79</b>	

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