

# DIGESTIVE

## Espresso Martini

Vodka | Espresso | Borghetti

0,1l € 15

## 2019 Tokaji 5 Puttonyos

Château Dereszla | Tokaji | Hungary

5 cl € 19

## 2010 Sauternes

Château Coutet | Bordeaux | France

5 cl € 17

## Graham's 20 years Tawny Port

Porto | Portugal

5 cl €14,5

## Graham's 40 years Tawny Port

Porto | Portugal

5 cl €29

## Birgitta Rust Pfirsichbrand

Bremen | Germany

4 cl € 10,50

## Birgitta Rust Selleriegeist

Bremen | Germany

4 cl € 10,50

## Hennessy V.S.O.P

Cognac | Frankreich

4 cl € 12

## Samalens Armagnac Réserve 1994

Laujuzan | France

4 cl € 30,5

## The Macallan 12 years

Speyside | Scotland

4 cl € 19

## Hibiki 21 years

Osaka | Japan

4 cl € 99

# JELLYFISH BISTRO

## BLANC DE BLANCS, EXTRA BRUT

Raventos | Blanc | Penedes | Spain

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

## BARREL AGED NEGRONI

Campari | Tanqueray Gin | Antica Formula

18

## APRICOT SMOKE SOUR

Whiskey | apricot | maple

16

## JELLYFISH PALOMA

Aperol | grapefruit | lime

15

## UNDONE SBAGLIATO (non-alcoholic)

Undone No. 2 | Undone No. 7 | tonic

14

# APERITIF

# BISTRO MENU

## BREAD

sourdough | focaccia | pumpkin  
Second serving+ 7,5

## SMOKED SPESSART TROUT

horseradish | garden herbs | bread  
10g Caviar "Baerii" Jellyfish Selection by Altona Kaviar Import + 35

## UNSTUFFED GOOSE LIVER

apricot | quatre épices | brioche  
additional + 29

## ONSEN-TAMAGO

asparagus | wild garlic | radish

## CRESS SOUP

potato | trout caviar | croûtons

## CONFIT NORWEGIAN POLLOCK

turnip | browned butter | panko

## BRAISED LAMB SHOULDER

ratatouille | cherry tomato | basil

## CARROTCAKE 2.0

cheesecake | passionfruit | exotic

### 3 COURSE MENU

bread  
trout  
pollock or lamb  
dessert

49

### UPGRADE 4 COURSE MENU

bread  
trout  
tamago or soup  
pollock or lamb  
dessert

59

### UPGRADE 5 COURSE MENU

bread  
trout  
tamago  
soup  
pollock or lamb  
dessert

69

### UPGRADE 6 COURSE MENU

bread  
trout  
tamago  
soup  
pollock  
lamb  
dessert

79

# EXTRAS

## OSTERS DEPENDING ON THE DAILY OFFER

choice of lemon or ponzu-vinaigrette  
piece 4,9

## ROCK OYSTER "MARGARITA"

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

## FANGST BRUSCHETTA-SPRAT "HERBST-LAUB"

smoked burrata | pumpkin | pesto  
piece 5,9

## JELLYFISH CAVIAR-TART

### „CANAPÉ“

Rösti | sour cream | scottish salmon

3 pieces (10 g Baerii)  
39

3 pieces (10 g Ossetra)  
39

3 pieces (10 g Auslese)  
39

## HOMEMADE PRALINÉS

according to the pâtisserie's choice  
6 pieces 20

Our menu may contain all 14 major allergens.

If you have any questions our service team is happy to help.