

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

YOUNG CARROT

„CARROT CAKE“

hazelnut | cream cheese | tangerine
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

PACIFIC GROUPEL

“AL PASTOR”

pineapple | corn | pork belly
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*

BREAD

sourdough | focaccia | pumpkin
Second serving + 7,5

CEVICHE FROM RIVER AND SEA

corn | sweetpotatoe | jalapeno

TOM YUM

champignon | shrimp | kaffirlime
10g Caviar "Baerii" Jellyfish Selection by Altona Kaviar Import + 35

CSD CUTLET

potato | onion | chives

TURBOT FILET

risoni | sepia bolognese | olive beurre blanc

PORCHETTA

som tam | ginger | fried rice

BLUEBERRYCAKE 2.0

cassis | butter crumbles | almond

BISNRO MENU

3 COURSE MENU

bread
ceviche
turbot or porchetta
dessert

4 COURSE MENU

bread
ceviche
tom yum or cutlet
turbot or porchetta
dessert

5 COURSE MENU

bread
ceviche
tom yum
cutlet
turbot or porchetta
dessert

6 COURSE MENU

bread
ceviche
tom yum
cutlet
turbot
porchetta
dessert

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59

69

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