

## SPRING GARDEN SIDECAR

Hennessy V.S.O.P. | Cointreau | Elderflower 20

## 2017 ROSTER VELTLINER BEERENAUSLESE

Mantlerhof | Kremstal | Austria 5 cl 15

## 2011 SAUTERNES CARMES DE RIEUSSEC

Château Rieussec | Bordeaux | France 5 cl 19

## GRAHAM'S 20 YEARS TAWNY PORT

Porto | Portugal 5 cl 14,50

## GRAHAM'S 40 YEARS TAWNY PORT

Porto | Portugal 5 cl 29

## BIRGITTA RUST OBSTBRAND

Bremen | Germany 4 cl 10,50

## BIRGITTA RUST WALNUT GEIST

Bremen | Germany 4 cl 10,50

## HENNESSY V.S.O.P

Cognac | France 4 cl 12

## SAMALENS ARMAGNAC RÉSERVE 1994

Laujuzan | France 4 cl 30,50

## THE MACALLAN 12 YEARS

Speyside | Scotland 4 cl 19

## HIBIKI 21 YEARS

Osaka | Japan 4 cl 99

# JELLYFISH

We are delighted to welcome you to Jellyfish – a place where creativity, passion, and the highest level of craftsmanship come together. Under the direction of Head Chef Stefan Fäth, our team presents a journey of aromas that combines French techniques with global influences, creating a truly unique culinary experience.

Hostess Aleksandra Ross warmly welcomes you. With her many years of experience and a fine sense for the wishes of our guests, she ensures that you feel at home with us.

Sommelier Linh Nguyen accompanies the culinary journey with precisely selected wines that perfect each dish.

Enjoy your stay and let yourself be inspired by our kitchen.

### Your Jellyfish-Crew

**Stefan Fäth**

**Aleksandra Ross**

**Aljoscha Knoblich**

**Linh Nguyen**

**Joachim Kraft**

**Tim Langmack**

**Michail Kulabuchov**

**Anton Hübner**

**Aaron vom Berg**

**Jonathan Wienholt**

**Isabelle Lorenz**

**Hannes Maltzan**

**Tim Pohlmann**

**Alfussene Camara**

**Marcel Vu**

# APERITIF

Our team recommends:

Gin Sul „Ilhas do Sul“  
Mediterranean Tonic

25

## DELAMOTTE BLANC, 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

## APRICOT SMOKE SOUR

Whiskey | apricot | maple

16

## BARREL AGED NEGRONI

Campari | Tanqueray Gin | Antica Formula

18

## JELLYFISH PALOMA

Aperol | grapefruit | lime

15

## UNDONE SBAGLIATO (non-alcoholic)

Undone No. 2 | Undone No. 7 | Tonic

13

Non-alcoholic beverage journey

## 5 COURSE BEVERAGE JOURNEY

75

## 6 COURSE BEVERAGE JOURNEY

89

## 7 COURSE BEVERAGE JOURNEY

99

## PETNAT BIANCO

Klaar-fruchtfermente | Kneese | Germany

## SPARKLING JASMINE

Saichi LTD. | London | England

to our additional course

## FIELD BLENDS LEMON THYME

Sven Leiner | Ilbesheim | Germany

for every non-alcoholic plus 15

## TONIC ROSATO

verjus | ginger | lime

## SPICY VIRGIN MARGERITA

tomato | habanero | pineapple

## YUZU SPRITZ

yuzu | elderflower | Co2

to our additional course

## SHRUB

lingonberry | pepper | hibiscus

for every non-alcoholic journey plus 15

## WILD POMEGRANATE

Obsthof Retter | Pöllau | Austria

## LIME BREW

coffee | lime | coconut

# WINE NOT

## 5 COURSE WINE JOURNEY

109

Here you will find our wine pairing with the corresponding wines for your courses, as well as a non-alcoholic beverage pairing-

For our wines by the glass, as well as bottles, please refer to our wine list.

## 6 COURSE WINE JOURNEY

124

## 7 COURSE WINE JOURNEY

139

### 2020 WELSCHRIESLING RIED VEITHANSL

Tement | South Styria | Austria

### N.V. SPARKLING JUNMAI DAIGINJO

Ninki | Fukushima | Japan

to our additional course

### 2019 TOKAJI ASZÚ 5 PUTTONYOS

Château Dereszla | Tokaji | Hungary

to every wine pairing plus 20

### 2023 ALBARIÑO CASTIÑERO

Fento Wines | Rias Baixas | Spain

### 2024 DANGER 380 VOLTS

Milan Nestarec | South Moravia | Czech Republic

### 2018 SAAR RIESLING RESERVE

Van Volxem | Mosel | Deutschland

to our additional course

### 2013 VINA TONDONIA RESERVA

Lopez de Heredia | Rioja | Spain

to every wine pairing plus 20

### N.V. TRUDY RUBY PORT

Niepoort | Douro | Portugal

### 2006 IL PASSITO DI COZARNO

Cozarno e Paterno | Toskana | Italien

# WINE

# SNACKS

## OYSTERS DEPENDING ON THE DAILY OFFER

choice between lemon or ponzu-vinaigrette piece 4,90

### ROCK OYSTER "MARGARITA"

seabuckthorn | passionsfruit | Tequila Reposado 20y piece 7,90

### FANGST BRUSCHETTA - SPRAT "HERBSTLAUB"

smoked burrata | pumpkin | pesto piece 5,90

### JELLYFISH KAVIAR - TART "CANAPÉ"

hash brown | sour cream | scottish salmon 3 pieces (10g Baerii) 39  
3 pieces (10g Ossetra) 39  
3 pieces (10g Auslese) 39

## SNACKS

herbal hash brown | pulpo sour  
chicorée tartelette | tuna croustade

## BREAD SELECTION

sourdough | focaccia | yoghurt-butter | thyme  
onion | pumpkin  
10g caviar "Baerii" by Altona Kaviar Import plus 35

Second serving 7,5

## AMUSE BOUCHE

Don Bocarte "Ceasar salad"

## 5 COURSE MENU

carrot  
tuna  
grouper  
fjord trout  
coffee

**169**

## 6 COURSE MENU

carrot  
tuna  
grouper  
fjord trout  
Fourme d'Ambert  
coffee

**189**

## 7 COURSE MENU

carrot  
tuna  
prawn  
grouper  
fjord trout  
Fourme d'Ambert  
coffee

**209**

## YOUNG CARROT "CARROT CAKE"

hazelnut | cream cheese | tangerine

## YELLOWFIN "POKÉ BOWL"

avocado | algae | sushi rice

10g caviar "Ossetra" by Altona Kaviar Import plus 35

## UNSTUFFED GOOSE LIVER

"TWO FOLD" extra course 

apricot | Quatre Épices | brioche

optional extra course plus 29

## ARGENTINIAN PRAWN

"CHIMICHURRI"

kumquat | parsley | red onion

## PACIFIC GROUPEL "AL PASTOR"

pineapple | corn | pork belly

## NORWEGIAN FJORD TROUT

"THAI"

coriander | yuzu | peperoni

10g caviar "Auslese" by Imperial Kaviar plus 35

VENISON "WALDORF SALAD" our additional course 

walnut | celery | tangerine

optional extra course plus 39

## FOURME D'AMBERT "BAKLAVA"

pomegranate | pistachio | purple curry

## COFFEE "VIETNAM"

papaya | coconut | pandan

## PETITS FOURS

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