

GOURMET UPGRADE

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
24

YELLOWFIN TUNA

"POKÉ BOWL"

avocado | algae | sushi rice
10g Caviar "Ossetra" by Altona Kaviar Import plus
35

29

UNSTUFFED DUCK-

LIVER "TWOFOLD"

apricot | quatre épices | brioche
29

SECOND COURSE

ARGENTINIAN PRAWN

"CHIMICHURRI"

kumquat | parsley | red onion
27

PACIFIC GROUPER "AL

PASTOR"

pineapple | corn | pork belly
42

MAIN COURSE

NORWEGIAN

FJORD TROUT

"THAI"

coriander | yuzu | peperoni
*10g Caviar "Ossetra" Jellyfish Selection
by Imperial Kaviar plus*
35

38

HEREFORD BEEF

CLOD "GOULASH"

bell pepper | caraway | marjoram
29

DESSERT

FOURME D'AM-

BERT "BAKLAVA"

pomegranate | pistachio | purple curry
28

COFFEE

"VIETNAM"

papaya | coconut | pandan
26

CHOCOLATES

"PETITS FOURS"

Six homemade chocolates, selected
by our pastry chef
20

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

JELLYFISH BISTRO

BLANC DE BLANCS, BRUT

Raventos i Blanc | Penedes | Spain

0,1l 15

DELAMOTTE BLANCS, BRUT

Delamotte | Champagne | France

0,1l 21

CUVÉE ROSÉ, BRUT

Laurent Perrier | Champagne | France

0,1l 29

GRANDE CUVÉE 173ÈME ÉDITION, BRUT

Maison Krug | Champagne | France

0,1l 45

BARREL AGED NEGRONI

Campari | Tanqueray Gin | Antica Formula

18

GEISHA MARTINI

Sake | vanilla | yuzu

16

JELLYFISH PALOMA

Aperol | grapefruit | lime

15

UNDONE SBAGLIATO (non-alcoholic)

Undone No. 2 | Undone No. 7 | Tonic

14

APERITIF

All prices are in € and incl. VAT

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

YELLOWFIN TUNA TARTARE

bergamot | buttermilk | papaya

ONSEN – TAMAGO

carbonara | crustacean | chives
10g Caviar "Baerii" Jellyfish Selection by Altona Kaviar Import + 35

JELLYFISH STEW

fish dumplings | bell pepper | fennel

STEAMED ISLANDIC COD

dashi | radish | shiitake

TWOFOLD OF QUAIL

freekeh | pumpkin | wheat

MANGO AND YOGHURT SAVARIN

fruit salad | peanut | exotic

3 COURSE MENU

bread
tartare
cod or quail
dessert

49

4 COURSE MENU

bread
tartare
tamago or stew
cod or quail
dessert

59

5 COURSE MENU

bread
tartare
tamago
stew
cod or quail
dessert

69

6 COURSE MENU

bread
tartare
tamago
stew
cod
quail
dessert

79

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