

SPRING GARDEN SIDECAR

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

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

1972 JAHRGANGSBRAND

Asbach | Rüdesheim | Germany 4 cl 30

HIBIKI 21 YEARS

Osaka | Japan 4 cl 99



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	Maria Rentzsch
Aleksandra Ross	Anton Hübner
Aljoscha Knoblich	Aaron vom Berg
Linh Nguyen	Jonathan Wienholt
Joachim Kraft	Isabelle Lorenz
Tim Langmack	Alfussene Camara
Michail Kulabuchov	Marcel Vu
Celina Klasen	Tamara Maskos
Philipp Wehrmeyer	Richard Zink
	Oskar Jaume

APERITIF

Our team recommends:

Gin Sul „Ilhas do Sul “
Mediterranean Tonic

25

BLANC RÉSERVE, BRUT

Taittinger | Champagne | France

0,1l

22

L'INSTANT DE PASSIONS ROSÉ, EXTRA BRUT

Waris Larmandier | 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

VERBENA MOJITO

Beluga vodka | yuzu | brown sugar

16

JARDIN DE SEVILLA (non-alcoholic possible)

Tanqueray Flor de Sevilla | rosemary | thyme | Assam

16

UNDONE SBAGLIATO (non-alcoholic)

Undone No. 2 | Undone No. 7 | Tonic

14

Non-alcoholic beverage journey

5 COURSE BEVERAGE JOURNEY

75

6 COURSE BEVERAGE JOURNEY

89

7 COURSE BEVERAGE JOURNEY

99

FIELD BLENDS RUBY BEET

Sven Leiner | Ilbesheim | Germany

PINK FLOWERS

Verjus | hibiscus | Co2

to our additional course

CHAMPACNER BRATBIRNE

Jörg Geiger | Schlat | Germany

for every non-alcoholic journey plus 15

BRIGHT AND CALM

lemon grass | ginger | rum 0,0

PET NAT

Klaar Frauchtfermente | Kneese | Germany

W/O ROSÉ

Teekellerei Combuchont | Grossraming | Austria

to our additional course

JELLYFISH SPEZI

Eberraute | orange | lemon

for every non-alcoholic journey plus 15

SPARKLING TEA HOJICHA

Saicho LTD. | London | Great Britain

SPARKLING TEA TAHITI VANILLA

Van Nahmen | Hamminkeln | Germany

WINE NOT

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.

124

139

2022 MARSANNE ANTRAGUIE

Domaine Rouchier | Rhône Valley | France

N.V. DEUTSCHER WINZERSEKT NR.4

Kissinger-Bähr | Rhinehessen | Germany

to our additional course

2010 SAARFEILSER RIESLING SPÄTLESE

Nik Weis | Moselle | Germany

to every wine pairing plus 20

2025 REDOMA BRANCO

Niepoort | Douro DOC | Portugal

2023 PINST GRIGIO "SALVADI"

Scarbolo | Friuli Grave | Italy

2018 ZIEREGG XT

Tement | South Styria | Austria

to our additional course

**2017 CORTON CLOS DE VERGENNES
GRAND CRU**

Domaine Cachat-Ocquidant | Burgundy | France

to every wine pairing plus 20

2022 CHASSELAS EFRINGER ÖLBERG

Huck-Wagner | Baden | Germany

2023 ICE WINE

Liliac & Kracher | Transilvania | Romania

STAYS

SYSTEMS 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
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FANGSTBLUE MUSSEL "BRUSCHETTA"

tomato basil burrata	piece 5,90
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JELLYFISH KAVIAR "TART"

tuna Crème fraîche hash brown	3 pieces 10g Baerii	39
	3 pieces 10g Ossetra	39
	3 pieces 10g Auslese	39

SNACKS

corndog | ocean tartelette
dashi macaron | hot smoked salmon

BREAD SELECTION

sourdough | focaccia | yoghurt-butter | curry
tandoori

Second serving 7,5

AMUSE BOUCHE

monkfish cheeks "Jägerschnitzel"

5 COURSE MENU

potato
lobster
calamaretti
sea bass
mirabelle

169

6 COURSE MENU

potato
lobster
calamaretti
sea bass
Gouda
mirabelle

189

7 COURSE MENU

potato
lobster
eel
calamaretti
sea bass
Gouda
mirabelle

209

LA RATTE POTATO "VICHYSSEOISE"

leek | chervil | cream
10g caviar "Auslese" Jellyfish Selection by Imperial Kaviar plus 35

CANADIAN LOBSTER "LOBSTER ROLL"

granny smith | celery | milk bun
10g caviar "Ossetra" by Altona Kaviar Import plus 35

GOOSE LIVER "BERLINER ART" extra course

balsamic vinegar | onion | elstar
optional extra course plus 29

EUROPEAN EEL "KARAAGE"

yuzu | sesame | pointed cabbage
10g caviar "Baerli" Jellyfish Selection by Imperial Kaviar plus 35

MEDITERRANEAN CALAMARETTI
"BOLOGNASIA"

mango | prawn | chili

EAST ATLANTIC SEA BASS "A LA TALLA"

bell pepper | lime | cilantro

SCHLESWIG HOLSTEIN VEAL "KEBAB" our additional course

yoghurt | parsley | cucumber
optional extra course plus 29

AGED GOUDA "POSTRE VIGILANTE"

sweet potato | pimentón de la vera | ash

MIRABELLE PLUM FROM THE ALTES LAND
"VANILLA SLICE"

lingonberry | puff pastry | madagascar vanilla

PETITS FOURS