

DIGESTIF

ESPRESSO MARTINI

Vodka | Espresso | Borghetti

0,1l € 16

GRAHAMS' 20 YEARS TAWNY PORT

Porto | Portugal

5 cl €14,5

GRAHAMS'S 40 YEARS TAWNY PORT

Porto | Portugal

5 cl €29

BIRGITTA RUST WALNUSSGEIST

Bremen | Germany

4 cl € 10,50

HENESY V.S.O.P

Cognac | France

4 cl € 12

THE MACALLAN 12 YEARS

Speyside | Scotland

4 cl € 19

1972 ASBACH JAHRGANGSBRAND

Rüdesheim | Germany

4 cl € 30

HIBIKI 21 YEARS

Osaka | Japan

4 cl € 99

JELLY BISTRO FISH

BLANC DE BLANCS, EXTRA BRUT

Huck-Wagner | Baden | Germany

0,1l 15

BLANC RÉSERVE, BRUT

Taittinger | Champagne | France

0,1l 22

SIGNATURE ROSÉ, BRUT

Jaquart | Champagne | France

0,1l 29

GRANDE CUVÉE 173ÈME ÉDITION, BRUT

Maison Krug | Champagne | France

0,1l 45

LIGHT NEGRONI (non-alcoholic possible)

Tanqueray Sevilla | Noilly Prat | Tanqueray Aperitivo

17

DIRTY MARTINI (non-alcoholic possible)

Gordon's Gin | Noilly Prat | olive

18

DARK AND SOUR

Johnny Walker Black Ruby | plum | sloe | cinnamon

16

TEA AND RUM (non-alcoholic possible)

Captain Morgan Spiced Gold | qiunce | rooibos

16

APERITIF

All prices are in € and incl.
VAT

BREAD

sourdough | focaccia | tandoori

Second serving + 7,5

MÜRITZ CATFISH "LEBERKÄSE"

cucumber | wild garlic | sourdough bread

10 g Kaviar "Baerii" Jellyfish Selection von Altona Kaviar Import – plus 35

GOOSE LIVER "BERLINER ART"

balsamic vinegar | onion | elstar

additional +29

ONSEN-TAMAGO

tomato | parmesan | focaccia

FISH FOAM SOUP

sea bass | olives | fennel

SEA BASS FRIED ON THE SKIN

horseradish | lentils | seasonal vegetables

LIMOUSIN BEEF GOULASH

sauce riche | bohemian dumplings | paprika cabbage

CHESTNUT GÂTEAU

Red berries | pear | nougat

3 COURSE MENU

bread
Leberkäse
sea bass or goulash
dessert

59

4 COURSE MENU

bread
Leberkäse
onsen-tamago or soup
sea bass or goulash
dessert

69

5 COURSE MENU

bread
Leberkäse
onsen-tamago
soup
sea bass or goulash
dessert

79

6 COURSE MENU

bread
Leberkäse
onsen-tamago
soup
sea bass
goulash
dessert

89

OYSTERS 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

FANCY BLUE MUSSELS "BRUSCHETTA"

Enoki mushrooms | aged balsamic vinegar | smoked burrata

piece 5,9

JELLYFISH CAVIAR "TART"

tuna | Crème fraîche | hash brown

3 pieces 10 g Baerii by Imperial Kaviar
39

3 pieces 10 g Ossetra by Altona Kaviar Import
39

3 pieces 10 g Auslese by Imperial Kaviar
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.