

STARTERS & INTERMEDIATE COURSES

HOKKAIDO PUMPKIN SALAD 24,00
ROOIBOS & STYRIAN PUMPKIN SEED OIL
GOATCHEESE | KALE | LEMON PEPPER

HAND CUT BEEF TARTARE 28,00
AGED BALSAMIC VINAIGRETTE & VEAL JUS
SHALLOT | TARRAGON | DIJON MUSTARD

VELOUTÈ OF LEEK 24,00
AUTUMN TRUFFLE & CROSTINI
SPRING ONION | BBROWN BUTTER

LOBSTER BISQUE 29,00
REFINED WITH CHAMPAGNE & EGG CUSTARD
CELERY | CRÈME DOUBLE

WARM SLICES OF VEAL TONGUE 21,00
GRENOBLE STYLE VINAIGRETTE
OLIVE OIL | CAPERS | POMMES GAUFRETTE

MAINCOURSES

KING OYSTER MUSHROOMS FROM HELVESIEK 26,00
„CAFÉ DE PARIS“
PLUM REDUCTION & HOLLANDAISE SAUCE
ROMAINE LETTUCE | POMMES PAVÉ

BRAISED SHOULDER OF BEEF 48,00
FROM LOWER SAXONY
RED WINE REDUCTION | SHALLOT | CELERY

ROASTED NORTH ATLANTIC COD 49,00
CAPER - ANCHOVY BUTTER & SALTED LEMON FOAM
FENNEL | POTATO PURÉE

JACOBS BOUILLABAISSE 69,00
NOBLE FISH & SHELLFISH
GRILLED SOURDOUGH & SAUCE ROUILLE
SAFFRON | PASTIS | FENNEL

CLASSICS FOR TWO

CRISPY ROASTED VIERLANDE FARM DUCK

84,00 P.P

SERVED AS A FOUR-COURSE EXPERIENCE

DUCK LIVER PARFAIT

ORANGE - PORT REDUCTION | YOUNG GREENS | HAZELNUT

DUCK BREAST „CLASSIQUE“ WITH SPICED JUS

BRAISED RED GABBAGE | APPLE | POTATO DUMPLING

INTERLUDE

BEETROOT SORBET

P.H VINEGAR & CULTURED SOUR CREAM

DEBONED DUCK LEG „ASIATIQUE“

TEMPURA-FRIED DUCK SKIN & ASIAN HERB SALAD

SOY-LIME BROTH | GOLDEN BEET | RED ONION

WINE PAIRINGS FOR THE DUCK

2019 DANGERFIELD SYRAH

65,00

BEAUMONT | WALKER BAY | SÜDAFRIKA

BLACKCURRANT | PLUM | CRACKED PEPPER

2018 CHIANTI CLASSICO RESERVA

85,00

CANDIALLE | TOSKANA | ITALIEN

SOUR CHERRY | STRAWBERRY | HINT OF VANILLA

2021 TRANSMISSION

135,00

MIGUEL SILVA | BAIRRADA | PORTUGAL

AROMATIC SPICES | MEDITTERANEAN | BRIGHT FRESHNESS

"OUR CUISINE IS ROOTED IN THE HERITAGE AND CRAFTSMANSHIP OF FRENCH GASTRONOMY. WE EMBRACE ELEGANCE, DEPTH, AND LIGHTNESS. EACH CREATION IS SHAPED BY PRECISION AND A PURSUIT OF HARMONY ON THE PLATE.

WE DRAW ON REGIONAL AND SEASONAL PRODUCE OF THE HIGHEST QUALITY, SOURCED SUSTAINABLY, TO CREATE A FOCUSED CUISINE THAT IS FIRMLY ANCHORED IN HAMBURG YET FEELS AT HOME AROUND THE WORLD."

THE TEAM AT JACOBS RESTAURANT WISHES YOU GREAT PLEASURE AND DELIGHT.

MENU JACOBS RESTAURANT

GLEN DOUGLAS SALMON
CURED FILLET UND TARTARE
AGED SOY VINAIGRETTE & LIME
BEECH MUSHROOMS | SESAME | CELERY CABBAGE

GOAT CHEESE & PARMESAN TORTELLONE
AUTUMN TRUFFLE | HAZELNUT

STEAMED PIKE PERCH
PORCINI MUSHROOMS | CHIVES

BEETROOT SORBET
PEDRO XIMÉNEZ VINEGAR | SOUR CREAM

DUO OF PASTURE-RAISED BEEF
PAN-SEARED TENDERLOIN & BRAISED CHEEK
BROWN BUTTER HOLLANDAISE | RED WINE JUS
BRAISED ONION | POMMES PAVÉ

COCONUT & PASSIONFRUIT
ALMOND CRÈME & BLONDIE
VANILLA | LIME | RUM



6 GANG 155
6 GANG WINE PAIRING 92 (WITHOUT SORBET)

4 GANG 117 (WITHOUT PIKE PERCH & SORBET)
4 GANG WINE PAIRING 78

AUF WUNSCH
SEASONAL CHEESE BY AFFINEUR WALTMANN
WITH HOMEMADE FRUIT CHUTNEY & CULTURED BUTTER

SUPPLEMENT OF 24 EURO

NON ALCOHOLIC PAIRING AVAILABLE ON REQUEST

DESSERT & CHEESE

COCONUT & PASSIONFRUIT ALMOND CRÈME & BLONDIE VANILLA LIME RUM	19,00
LOCAL PLUM WITH VALRHONA GUANAJA ROASTED PLUMS & CANNELLONI CARDAMOM GANACHE	21,00
HOMEMADE LEMON SORBET	4,00
WITH SPARKLING WINE	12,00
WITH VODKA (4 CL)	16,50
WITH CHAMPAGNE	21,00
SEASONAL CHEESE BY AFFINEUR WALTMANN HOMEMADE FRUIT CHUTNEY & CULTURED BUTTER	24,00

SWEET WINES & PORT

5 CL

2006 IL PASSITO DI CORZANO CORZANO E PATERNO I. TOSKANA ITALIEN <i>DATE CARAMEL ROASTED HAZELNUT</i>	14,00
2021 BEAUMONT GOUTTE D'OR BEAUMONT WALKER BAY SÜDAFRIKA <i>DRIED APPLE LIME HONEY</i>	12,00
2021 ROTHENBERG AUSLESE WEINGUT WEGELER RHEINGAU DEUTSCHLAND <i>SWEET CITRUS MANGO FRESH</i>	12,00
GRAHAM'S TAWNY PORT 10 YEARS OLD W. & J. GRAHAM'S DOURO PORTUGAL <i>FIG NUT HONEY</i>	11,50

DIGESTIVE FRUIT BRANDIES

4 CL

PIEKFEINE BRÄNDE

MIRABELLE BRANDY	15,00
AGED CHERRY BRANDY (CASK)	17,50
AGED MARC SPIRIT - GEWÜRZTRAMINER	17,50
AGED PLUM BRANDY	17,50
WILD RASPBERRY SPIRIT	15,00

NONINO

NONINO CHARDONNAY DI BARRIQUE	13,50
IL MERLOT DI NONINO GRAPPA	15,50
IL MOSCATO DI NONINO GRAPPA	15,50

AFTER DINNER COCKTAILS

FRENCH PRESS MARTINI	15,00
ESPRESSO VODKA COFFEE LIQUEUR VANILLA	

BLACK MANHATTEN	15,00
WHISKEY HERBAL BITTER ANGOSTURA ORANGE	

AMARETTO SOUR	14,00
AMARETTO BOURBON LEMON EGG WHITE	