

APÈRO & SMALL DELIGHTS

COLD

BAKED BRIOCHE

WITH TROUT CAVIAR & CRÈME FRAÎCHE
DILL | LEMON

6,00 EACH

TOASTED SOURDOUGH BREAD

WITH FRENCH ANCHOVIES & OLIVE OIL
SEA SALT | LEMON PEPPER

6,00 EACH

FRENCH ROCK OYSTER

WITH CUCUMBER - PASSION FRUIT VINAIGRETTE

8,00 EACH

LOBSTER TARTARE IN LETTUCE LEAF

WITH WASABI MAYONNAISE & GREEN SHISO

9,00 EACH

WARM

HOMEMADE QUICHE

WITH PANCETTA & PARMESAN

6,00 EACH

CRISPY SAMOSA

WITH POTATO & QUATRE ÉPICES

4,00 EACH

SHIITAKE MUSHROOMS

MARINATED IN AGED SOY SAUCE

6,00 EACH

JACOBS COCKTAILS

HELBING BASIL SMASH 19,00

„THE HELBING BASIL SMASH WAS INSPIRED BY THE BASIL SMASH ORIGINALLY CREATED IN HAMBURG. IT COMBINES FRESH BASIL WITH HELBING KÜMMEL - A CLASSIC NORTH GERMAN SPIRIT AND A TRUE HAMBURG ORIGINAL.“

JACOBS FRENCH MARTINI 21,00

„THE FRENCH MARTINI IS A MODERN CLASSIC WITH A DISTINCTLY FRENCH TOUCH: VODKA, FRUITY BERRY LIQUEUR, AND PINEAPPLE JUICE COME TOGETHER IN AN ELEGANTLY SMOOTH COCKTAIL THAT REINTERPRETS THE CLASSIC MARTINI IN A FRESH, FRUITY WAY.“

LINDEN BLOSSOM SPIRIT & TONIC 19,00

„A TRIBUTE TO OUR LINDEN TERRACE: DELICATE FLORAL NOTES MEET SPARKLING TONIC, EVOKING THE HANSEATIC ART OF ENJOYMENT AS IT WAS CELEBRATED BY THE ELBE AS EARLY AS 1791.“

A GLIMPSE INTO OUR KITCHEN

IN ADDITION TO OUR À LA CARTE SELECTION, WE WARMLY INVITE YOU TO DISCOVER OUR MENU - A CULINARY JOURNEY THROUGH FRENCH CLASSICS AND MODERN INTERPRETATIONS.

THE MENU IS SERVED IN SIX COURSES AND COMPOSED WITH SPECIAL ATTENTION TO HARMONY.

6 COURSES 189,00

UPON REQUEST, WE ARE DELIGHTED TO ACCOMPANY YOUR MENU WITH A PERFECTLY PAIRED BEVERAGE SELECTION.

WINE PAIRING 92,00

NON - ALCOHOLIC BEVERAGE PAIRING 69,00

À LA CARTE

STARTERS

**SEASONAL LEAF SALAD FROM GUT HAIDEHOF
WITH BUTTERMILK AND LEMON
CROUTONS | HERBS | FENNEL**

14,OO

**SEA-SALT BAKED BEETROOT
„TATAKI“
YUZU | SESAME | OLIVE OIL**

19,OO

**DANISH YELLOWFIN MACKEREL
„CEVICHE“
GRAPEFRUIT | CORIANDER | RED ONION**

28,OO

INTERMEDIATE COURSES

**CRISPY CAULIFLOWER
WITH CHICKPEA CREAM
CURRY | DATE | PANKO**

19,OO

**HANDMADE TORTELLONE
WITH WINTER TRUFFLE & GOAT CHEESE
ROASTED HAZELNUT | BLACK PEPPER**

27,OO

MAINCOURSES

**KING OYSTER MUSHROOMS FROM HELVESIEK
„CAJUN STYLE“
RED BELL PEPPER | CELERY | FRENCH FRIES**

28,OO

**BRAISED RED CABBAGE
WITH DELICATE ONION PURÉE
CELERY | COFFEE**

28,OO

**SEA BASS FROM THE JAPANESE KONRO GRILL
WITH SAUCE VIERGE
SPRING ONION | OLIVE OIL**

49,OO

THOMAS MARTIN – MY SIGNATURE CLASSICS

STARTER

HAND-CUT BEEF TARTARE
AGED BALSAMIC & VEAL JUS
SHALLOT | TARRAGON | DIJON MUSTARD

28,00

JACOBS LOBSTER SOUP
CHAMPAGNE & CRÈME DOUBLE
APPLE PEARLS | GREEN CELERY

29,00

MAINCOURSES

BRAISED BEEF SHOULDER
FROM LOWER SAXONY
RED WINE REDUCTION | SHALLOT | CELERY

48,00

NORDIC COD WITH CHAMPAGNE BEURRE BLANC
HERB PANKO & LEMON
FENNEL | POTATO FOAM

46,00

FOR TWO PERSONS

CRISPY ROASTED VIERLANDE FARMHOUSE DUCK
SERVED IN FOUR COURSES

DUCK LIVER PARFAIT
APPLE FROM THE „ALTES LAND“ | BAUMKUCHEN

DUCK BREAST „CLASSIC“ WITH POULTRY JUS
POINTED CABBAGE | MUSHROOM | BRIOCHE DUMPLING

GRAPEFRUIT SORBET
WITH OLIVE OIL AND SEA SALT

BONELESS DUCK LEG „ASIA TIQUE“
WITH TEMPURA-FRIED DUCK SKIN & ASIAN SALADS
SOY-LIME BROTH | YELLOW BEET | RED ONION

92,00 P.P

FROM OUR PATISSERIE

LIGHT

GRAPEFRUIT SORBET
WITH LEMONGRASS ESPUMA & PINK PEPPER
OLIVE OIL | SEA SALT

12,00

CARROTS FROM THE ALTES LAND
WITH SPICED ICE CREAM & GINGER
CARAMEL | MERINGUE

18,00

RICH

BAKED SAVARIN "CINNAMON & SUGAR"
"CINNAMON & SUGAR"
APPLE COMPOTE | GOLDEN RAISIN | CALVADOS

18,00

CHOCOLATE HARMONY OF VALRHONA
ALPACO 66% & ABIANO 85%
MANDARIN | CRÈME DOUBLE

21,00

CHEESE

BRIE DE MEAUX WITH BLACK TRUFFLE
AGED BALSAMIC & HAZELNUT

21,00

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 ESPRESSO VODKA COFFEE LIQUEUR VANILLA	15,00
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BLACK MANHATTEN WHISKEY HERBAL BITTER ANGOSTURA ORANGE	15,00
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AMARETTO SOUR AMARETTO BOURBON LEMON EGG WHITE	14,00
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