

# 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

9,00 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 A PORTION

# JACOBS COCKTAILS

## HELBIG BASIL SMASH

19,00

*„THE HELBIG BASIL SMASH WAS INSPIRED BY THE BASIL SMASH ORIGINALLY CREATED IN HAMBURG. IT COMBINES FRESH BASIL WITH HELBIG 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 COURSE MENU

169,00

### 6 COURSE VEGETARIAN MENU

129,00

*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

16,00

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

20,00

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

29,00

## INTERMEDIATE COURSES

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

19,00

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

28,00

## MAINCOURSES

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

28,00

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

28,00

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

54,00

# 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

49,00

## 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 “ASIATIQUE”**  
*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

14,00

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

19,00

### 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*

26,00

**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	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	