

APÈRO & SMALL DELIGHTS

COLD

TOASTED SOURDOUGH BAGUETTE
WITH FRENCH ANCHOVIES & OLIVE OIL
SEA SALT AND LEMON PEPPER

6,00 EACH

LOBSTER TARTARE IN LETTUCE LEAF
WITH RED PEPPER & HAZELNUT

9,00 EACH

TARTLET
ZUCCHINI | MUSTARD SEEDS | HERB MAYONNAISE

6,00 EACH

WARM

CAULIFLOWER FALAFEL
WITH CORIANDER & CUMIN

6,00 EACH

WONTON „ALIGOT“
FILLED WITH HEATH POTATOES & CANTAL CHEESE

8,00 EACH

SHIITAKE MUSHROOMS
MARINATED IN AGED SOY SAUCE
SESAME & THAI BASIL

6,00 A PORTION

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 95,00

NON - ALCOHOLIC BEVERAGE PAIRING 75,00

À LA CARTE

STARTERS

SALADE NIÇOISE

WITH LEMON AND OLIVE OIL

MEDITERRANEAN VEGETABLES | MAYONNAISE

18,00

UPGRADE

WITH WHITE TUNA FROM ORTIZ +6€

LOCAL TOMATOES WITH CHIMICHURRI

ARUGULA | RED ONION | FOCACCIA

18,00

LUKEWARM EGGPLANT „ESCABECHE“

OLIVE | APRICOT | COUSCOUS

24,00

CURED YELLOWFIN MACKEREL

WITH KEFIR AND EDAMAME

GINGER | SPRING ONION

29,00

MAINCOURSES

SPINACH DUMPLINGS & CHANTERELLES

„À LA CRÈME“

BRIOCHE | BROWN BUTTER | CHIVE OIL

28,00

PINK ROASTED SADDLE OF VENISON

WITH JUNIPER AND DEMI-GLACE

TORCHED ONION | BLACKBERRY | CARROT

62,00

THOMAS MARTIN – MY SIGNATURE CLASSICS

STARTER

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

28,00

JACOBS LOBSTER SOUP
CHAMPAGNE & CRÈME DOUBLE
SUGAR PEAS | TARRAGON

29,00

MAINCOURSES

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

48,00

JACOBS BOUILLABaisse
WITH NOBLE FISH & SHELLFISH
SAUCE ROUILLE | TOASTED FARMHOUSE BREAD | PASTIS

49,00

NORDIC COD
HERB PANKO
BEURRE BLANC | SALT LEMON | FENNEL

FROM OUR PATISSERIE

LIGHT

LETTUCE ICE CREAM

WITH YOGHURT ESPUMA & LEMON BALM

14,00

STRAWBERRIES FROM THE „VIERLÄNDER“ REGION

SORBET & MARINATED

GREEK YOGHURT | VANILLA | LONG PEPPER

19,00

RICH

NOUGAT MOUSSE AND WHITE PEACH

TAGETES | PEACH SORBET | GREEN ALMONDS

21,00

CHEESE

FRENCH RAW-MILK CHEESE

SEASONAL VARIETIES

GRAPES | APRICOT MUSTARD

24,00

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	