

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

"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

FRENCH FREE RANGE DUCK
PAN SEARED BREAST & CONFIT LEG
PUMPKIN | SHALLOT | RED CHICORY

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 19,00
ALMOND CRÈME & BLONDIE
VANILLA | LIME | RUM

LOCAL PLUM WITH VALRHONA GUANAJA 21,00
ROASTED PLUMS & CASNELLONI
CARDAMOM | GANACHE

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 24,00
HOMEMADE FRUIT CHUTNEY & CULTURED BUTTER

SWEET WINES & PORT

5 CL

2006 IL PASSITO DI CORZANO 14,00
CORZANO E PATERNO I. | TOSKANA | ITALIEN
DATE | CARAMEL | ROASTED HAZELNUT

2021 BEAUMONT GOUTTE D'OR 12,00
BEAUMONT | WALKER BAY | SÜDAFRIKA
DRIED APPLE | LIME | HONEY

2021 ROTHENBERG AUSLESE 12,00
WEINGUT WEGELER | RHEINGAU | DEUTSCHLAND
SWEET CITRUS | MANGO | FRESH

GRAHAM'S TAWNY PORT 10 YEARS OLD 11,50
W. & J. GRAHAM'S | DOURO | PORTUGAL
FIG | NUT | HONEY

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
BLACK MANHATTEN WHISKEY HERBAL BITTER ANGOSTURA ORANGE	15,00
AMARETTO SOUR AMARETTO BOURBON LEMON EGG WHITE	14,00