

## SPARKLING

glass 0.1 l / bottle 0.75 l

NV Brut Classic Champagne Deutz, Äy	19,- / 135,-
NV Grand Rosé Champagne Gosset, Äy	20,- / 140,-
2010 Cava Imperial Gran Reserva Gramona, Penedès	14,- / 95,-
Bio Traubensecco non-alcoholic Weingut Hirschhof, Rheinhessen	6,- / 40,-

## SHERRY

glass 5cl

NV Fino en Rama, Gutierrez Colosia, El Puerto de Santa Maria	9,-
NV Palo Cortado <i>Antique</i> , Fernando de Castilla, Jerez de la Frontera	12,-
NV Medium Dry Amontillado <i>Los Arcos</i> , Lustau, Jerez de la Frontera	10,-

## BEER

bottle 0,33 l

<b>Brewery von Freude, Hamburg</b>	
Just Pils	5,-
Ale Primeur	6,-
India Pale Ale <i>Bollywood</i>	7,-

## MENU

### Salmon trout

ginger, apple, perennial celery, dill, radish

### French onion soup

melted onion, crouton, gruyere

### Tortellini

young peas, pine nuts, marjoram

### Grilled codfish

crab, leek, pistachio

### Fried saddle of venison in spice coat

chanterelles, tart cherries, kohlrabi,  
pommes dauphine

### Strawberry

baiser, champagne

Six Courses 142.-

Five courses without tortellini 126.-

Four courses without tortellini and codfish 96.-

### Matching Wines

*,Premier Cru'*

Six courses	108,-
Five courses	90,-
Four courses	72,-

### Matching Wines

*,Grand Cru'*

Six courses	180,-
Five courses	150,-
Four courses	120,-

## WHITE WINE

glass 0.1 l / bottle 0.75 l

2011 Côte du Jura  
Château d'Arlay, Jura 15,- / 100,-

2013 Wachenheimer Riesling  
Weingut Dr. Bürklin-Wolf, Pfalz 10,- / 70,-

2014 Weißer Burgunder 4x4 | Edition Jacob  
Dreissigacker, Rheinhessen 10,- / 70,-

2014 White Blend  
A.A. Badenhorst, Swartland 15,- / 100,-

2014 Sancerre Blanc | Les Herses  
Domaine Pascal Gitton, Loire 9,- / 60,-

## ROSÉWEIN

2014 Nimm Rosé  
Weingut Nimmervoll, Wagram 5,50 / 29,-

## **STARTERS, ENTRÉES**

### **Salmon trout**

ginger, apple, perennial celery, dill, radish  
28.-

### **Parfait of duck liver**

almond, crème fraiche,  
fig, layer cake  
29.-

### **Bretonien tomato & Crottin de chavignol**

juice of green lemon, oliveoil  
22.-

### **Lobster-Cocktail**

frenhdressing, melon, basil  
32.-

### **Octopus**

mussels, puree of white beans,  
saffronvinaigrette  
26.-

### **French onion soup**

melted onion, crouton, gruyere  
18.-

### **Tortellini**

young peas, pine nuts, marjoram  
23.-

## RED WINE

glass 0.1 l / bottle 0.75 l

2011 Brunello di Montalcino | Castelgiocondo  
Frescobaldi, Toscana

19,- / 135,-

2012 Pinot Noir | Laurène  
Domaine Drouhin, Oregon

25,- / 165,-

2012 Rioja Reserva | Edition Jacob  
Bodegas Izadi, Rioja

9,- / 60,-

2012 Cabernet Sauvignon | Artemis  
Stag's Leap Wine Cellars, Napa Valley

25,- / 165,-

2015 Beaujolais Villages | G  
France Gonzalvez, Beaujolais

7,- / 40,-

## MAIN COURSE

### Grilled codfish

crab, leek, pistachio

29.-

### Braised shoulder of ox

risotto milanese,

onions, bone marrow

42.-

### Fried filet of turbot

champagne beurre blanc,

gratinated leek, potato

current price

### Fried saddle of venison in spice coat

chanterelles, tart cherries, kohlrabi,

pommes dauphine

56.- small 49.-

## DISHES FOR TWO PEOPLE

### Jacobs fish soup

turbot, codfish, langoustine, mussels

Sauce Rouille, Anchoïade and roasted bread

per person 58.-

### Sea bass baked in puff pastry

baked in one piece and filleted at the table

with artichoke, orange and fennel

per person 52.-

### Crispy young duck

carved at the table, served in two courses

**“regional” and “a la chinoise”**

per person 65.-