

STARTERS

LOCAL VEGETABLE GARDEN 24,00
"GUT HAIDEHOF"
WITH DIJON MUSTARD VINAIGRETTE
YOUNG SALADS | SOURDOUGH

GRASS-FED BEEF TARTARE 28,00
WITH AGED BALSAMIC VINAIGRETTE & VEAL JUS
SHALLOT | TARRAGON | DIJON MUSTARD

LIGHTLY CURED FAROE ISLANDS SALMON 26,00
WITH RAW MARINATED SPRING VEGETABLES
OLIVE OIL | LEMON

INTERMEDIATE COURSES & SOUPS

FOAM SOUP OF YOUNG PEAS 18,00
WITH ITS OWN SALAD & CRÈME D'ISIGNY
PEA SHOOTS | TRAMEZZINI

LOBSTER BISQUE 29,00
WITH CHAMPAGNE & ROYALE
CELERY | CRÈME DOUBLE

GOAT CHEESE TORTELLINI 24,00
WITH PARMESAN FOAM & WILD GARLIC
BROWN BUTTER | EDIBLE FLOWERS

MAINCOURSES

KING OYSTER MUSHROOMS FROM HELVESIEK 26,00
CAFÉ DE PARIS

HOLLANDAISE SAUCE | ROMAINE SALAD | POMMES PAVÉ

PAN-FRIED BRIOCHE DUMPLINGS IN BROWN BUTTER 49,00
MORELS Á LA CRÈME

SPINACH | PARMESAN CHEESE

BRAISED CHUCK STEAK 48,00

FROM „NIEDERSACHSEN“ BEEF

RED WINE REDUCTION | SHALLOT | CELERY

NORDIC COD 49,00

WITH BEURRE BLANC

POINTED CABBAGE | HORSERADISH | DILL | HEATH POTATOES

JACOB`S BOUILLABAISSSE 69,00 P.P

NOBLE FISH & SHELLFISH

TOASTED SOURDOUGH BREAD & ROUILLE SAUCE

SAFFRON | PASTIS | FENNEL

CLASSICS SERVED FOR 2 PERSON

CRISPY ROASTED "VIERLÄNDER" FARM DUCK 84,00 P.P
SERVED IN 4 COURSES

DUCK LIVER PARFAIT

RED PORT WINE | SALAD LEAVES | QUATRE ÉPICES

THE BREAST „CLASSIC STYLE“

WITH HERB JUS & ONION CONFIT

CELERY | STUFFED ONION | BRIOCHE DUMPLING

INTERMEZZO

KEFIR ICE

WITH DILL & POMELO

SEA SALT | OLIVE OIL

THE BONELESS LEG

WITH TEMPURA - FRIED DUCK SKIN & ASIAN STYLE SALADS

LEMONGRASS SAUCE | CORIANDER | KING OYSTER MUSHROOMS

"OUR WORK IS BASED ON THE HERITAGE AND CRAFTSMANSHIP OF FRENCH CUISINE. WE VALUE ELEGANCE, DEPTH, AND LIGHTNESS. OUR CREATIONS ARE CHARACTERIZED BY PRECISION AND THE PURSUIT OF HARMONY ON THE PLATE. WE USE REGIONAL AND SEASONAL PRODUCTS OF THE HIGHEST QUALITY FROM SUSTAINABLE SOURCES. FOR A FOCUSED CUISINE THAT IS ROOTED IN HAMBURG AND AT HOME IN THE WORLD."

THE TEAM AT JACOBS RESTAURANT WISH YOU GREAT ENJOYMENT AND PLEASURE.

MENU JACOBS RESTAURANT

LOCAL VEGETABLE GARDEN
"GUT HAIDEHOF"
WITH DIJON MUSTARD VINAIGRETTE
YOUNG SALADS | SOURDOUGH

FOAM SOUP OF YOUNG PEAS
WITH FRESH SALAD & CRÈME D' ISIGNY
PEA SPROUTS | TRAMEZZINI

NORDIC HAKE
WITH MEDITERRANEAN VINAIGRETTE
FENNEL | OLIVE

KEFIR ICE
WITH DILL & POMELO
SALT | OLIVE OIL

DUO OF MILK-FED VEAL
FILLET & CHEEK
MORELS À LA CRÈME & DÈMI GLACE
YOUNG ONIONS | POMMES ANNA

RHUBARB & MILK
MILK ICE CREAM & RHUBARB COMPOTE
HERB TIPS | MERINGUE | PINK PEPPER



6 GANG 155
6 GANG WEINBEGLEITUNG 92 (EXCLUDING SORBET)

4 GANG 115 (WITHOUT NORDIC HAKE & SORBET)
4 GANG WEINBEGLEITUNG 78

ON REQUEST:
FRENCH RAW MILK CHEESE
HOMEMADE CONDIMENTS & BARREL BUTTER

SURCHARGE OF 24 EUROS WITHIN THE MENU

NON-ALCOHOLIC PAIRING AVAILABLE UPON REQUEST

DESSERT & CHEESE

RHUBARB & MILK MILK ICE CREAM & RHUBARB COMPOTE HERB TIPS MERINGUE PINK PEPPER	18,00
DESSERT CHOCOLAT PUR CANNELONI & SORBET CAMEL SEA SALT	21,00
HOMEMADE LEMON SORBET	4,00
WITH SPARKLING WINE	12,00
WITH VODKA (4 CL)	16,50
WITH CHAMPAGNE	21,00
FRENCH RAW MILK CHEESE HOMEMADE CONDIMENTS & BARREL BUTTER	24,00

DESSERT WINE & PORT 5 CL

2006 IL PASSITO DI CORZANO CORZANO E PATERNO I. TOSKANA ITALIEN <i>DATES CAMEL ROASTED HAZELNUTS</i>	14,00
2021 BEAUMONT GOUTTE D'OR BEAUMONT WALKER BAY SÜDAFRIKA <i>DRIED APPLE LIME HONEY</i>	12,00
2021 ROTHENBERG AUSLESE WEINGUT WEGELER RHEINGAU DEUTSCHLAND <i>SWEET CITRUS FRUIT MANGO FRESH</i>	12,00
GRAHAM'S TAWNY PORT 10 YEARS OLD W. & J. GRAHAM'S DOURO PORTUGAL <i>FIG NUT HONEY</i>	11,50

DIGESTIVE
FRUIT BRANDIES & FRUIT SPIRITS

4 CL

PIEKFEINE BRÄNDE

MIRABELLE PLUM BRANDY	15,00
AGED CHERRY BRANDY FROM THE CASK	17,50
AGED GRAPE MARC BRANDY GEWÜRZTRAMINER	17,50
AGED PLUM BRANDY	17,50
WILD RASBERRY 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 WHISKY HERB BITTER ANGOSTURA ORANGE	15,00
AMARETTO SOUR AMARETTO BOURBON LEMON EGG WHITE	14,00