

APÈRO & SMALL DELIGHTS

COLD

HAMACHI TARTARE
WITH SPRING ONIONS AND GREEN SHISO

6,00 EACH

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

6,00 EACH

FRENCH ROCK OYSTER
WITH SHALLOT VINAIGRETTE & LEMON

9,00 EACH

LOBSTER TARTARE IN LETTUCE LEAF
WITH WASABI MAYONNAISE & GREEN SHISO

9,00 EACH

WARM

CAULIFLOWER FALAFEL
WITH CORIANDER & CUMIN

6,00 EACH

CRISPY SAMOSA
WITH POTATO & CURRY

6,00 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 189,00

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€

SEA-SALT BAKED KOHLRABI

BUTTERHEAD LETTUCE | BUTTERMILK | TARRAGON

20,00

CURED GLEN DOUGLAS SALMON

WITH CUCUMBER-THAI BASIL ESSENCE
COCONUT | FINGER LIME

29,00

INTERMEDIATE COURSES

POACHED ORGANIC EGG FROM CASSENSHOF

WITH MORELS AND YOUNG PEAS
ERBSENSPROSSEN | PANKO CRUNCH

24,00

HANDMADE TORTELLONE

WITH GOAT CHEESE AND LEMON
ROASTED HAZELNUT | WILD GARLIC

22,00

MAINCOURSES

KING OYSTER MUSHROOMS FROM HELVESIEK

„CAFÉ DE PARIS“
PLUM REDUCTION | HOLLANDAISE SAUCE | FRENCH FRIES

28,00

STEAK AU POIVRE

WITH COGNAC CREAM SAUCE AND MUSHROOM DUXELLES
FILLET OF BEEF | MOUNTAIN PEPPER | FRENCH FRIES

52,00

NORDIC COD

„À LA GRENOBLOISE“
BEURRE BLANC | SALTED LEMON | FENNEL

49,00

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

69,00

WHITE ASPARAGUS FROM LÜNEBURG HEATH

PORTION OF WHITE ASPARAGUS
WITH HOLLANDAISE SAUCE
PARSLEY POTATOES | MELTED BUTTER

34,00

OPTIONALLY WITH

BASEDAHLS HAM + 12,00

PINK ROASTED VEAL FILLET + 21,00

FRIED GLEN DOUGLAS SALMON + 24,00

FROM OUR PATISSERIE

LIGHT

RHUBARB SORBET

WITH YOGHURT ESPUMA & LEMON BALM

14,00

OATS & HONEY

WITH STRAWBERRY ICE CREAM AND SPRING HERBS
BUTTERMILK | VANILLA

19,00

RICH

CHOCOLATE HARMONY OF VALRHONA

ALPACO 66% & ABIANO 85%
MANDARIN | CRÈME DOUBLE

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 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