

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

JACOBS COCKTAILS

HELBBING BASIL SMASH

19,00

„THE HELBBING BASIL SMASH WAS INSPIRED BY THE BASIL SMASH ORIGINALLY CREATED IN HAMBURG. IT COMBINES FRESH BASIL WITH HELBBING KÜMMEL - A CLASSIC NORTH GERMAN SPIRIT AND A TRUE HAMBURG ORIGINAL.“

JACOBS FRENCH MARTINI

21,00

„THE FRENCH MARTINI IS A MODERN CLASSIC WITH A DISTINCTLY FRENCH TOUCH: VODKA, FRUITY BERRY LIQUEUR, AND PINEAPPLE JUICE COME TOGETHER IN AN ELEGANTLY SMOOTH COCKTAIL THAT REINTERPRETS THE CLASSIC MARTINI IN A FRESH, FRUITY WAY.“

LINDEN BLOSSOM SPIRIT & TONIC

19,00

„A TRIBUTE TO OUR LINDEN TERRACE: DELICATE FLORAL NOTES MEET SPARKLING TONIC, EVOKING THE HANSEATIC ART OF ENJOYMENT AS IT WAS CELEBRATED BY THE ELBE AS EARLY AS 1791.“

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€

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 | POMMES GAUFRETTES

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 | TARRAGON | DIJON MUSTARD

28,00

JACOBS LOBSTER SOUP
CHAMPAGNE & CRÈME DOUBLE
GREEN APPLE | CELERY

29,00

MAINCOURSES

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

48,00

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

49,00

FOR TWO PERSONS

CRISPY ROASTED VIERLANDE FARMHOUSE DUCK

SERVED IN FOUR COURSES

DUCK LIVER PARFAIT
WHITE PORT | „BAUMKUCHEN“ | APPLE-PEPPER COMPOTE

DUCK BREAST "CLASSIC" WITH HERB JUS
TURNIP | CARROTS | MUSHROOM DUMPLING

RHUBARB SORBET
WITH YOGHURT ESPUMA & LEMON BALM

DEBONED DUCK LEG "ASIATIQUE"
WITH TEMPURA-FRIED DUCK SKIN & ASIAN SALADS
SOY-LIME BROTH | YELLOW BEET | RED ONION

92,00 P.P

FROM OUR PATISSERIE

LIGHT

RHUBARB SORBET

WITH YOGHURT ESPUMA & LEMON BALM

14,00

OATS & HONEY

WITH MILK ICE CREAM AND SPRING HERBS
BUTTERMILK | VANILLA

19,00

RICH

CHOCOLATE HARMONY OF VALRHONA

ALPACO 66% & ABIANO 85%
MANDARIN | CRÈME DOUBLE

21,00

CHEESE

CROTTIN DE CHAVIGNOL

AGED BALSAMIC & HAZELNUT
CITRUS | WILD GARLIC | OLIVE TAPENADE

28,00

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	