

MENÜ JACOBS RESTAURANT

LOCAL BLACK SALSIFIES
WITH PÉRIGORD TRUFFLE VINAIGRETTE
HAZELNUT MAYONNAISE | WINTER SALAD GREENS

CREAM OF WHITE ONION SOUP
WITH YOUNG LEEKS & DIJON MUSTARD
ROASTED PANCETTA | MARJORAM

WARM FAROE ISLANDS SALMON
BROWN BUTTER & PICKLED CABBAGE FOAM
POINTED CABBAGE SALAD | PARSLEY

OR

SPINACH DUMPLINGS WITH PARMESAN
BROWN BUTTER & WHITE PEPPER SAUCE
MUSHROOMS | PARSLEY

LIME SORBET
WITH COCONUT & BUDDHA'S HAND CITRUS

ROASTED „PRIME ROASTBEEF“
WITH CAFÉ DE PARIS FLAVORS & DÈMI - GLACE
HERB OYSTER MUSHROOMS

OR

REGIONAL CELERIAC
WITH PLUM - PORT - WINE REDUCTION
HERB OYSTER MUSHROOMS AND ONIONS

CROTTÏN DE CHAVIGNOL
WITH ROASTED WALNUT CREAM & RADICCHIO TREVISANO
AGED BALSAMIC VINEGAR | ORANGE

LASBEK HONIG FROM HAMBURG
MILK ICE CREAM WITH VANILLA & HONEY
sour cream | OATS | SWEET CRESS

OR

VALRHONA ARAGUANI
CHOCOLATE SORBET & SALTED CARAMEL
MUSCOVADO | PASSION FRUIT



7 COURSES 179
7 COURSES WINE PAIRING 110 (WITHOUT SORBET)

4 COURSES 116 (WITHOUT THIRD COURSE, CHEESE & SORBET)
4 COURSES WINE PAIRING 86

NON ALCOHOLIC PAIRING ON REQUEST

"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 WISHED YOU GREAT ENJOYMENT AND PLEASURE.

À LA CARTE & CLASSIQUE |

VORSPEISEN & ZWISCHENGÄNGE | STARTERS ENTRÉE & LE RELEVÉ

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

DANISH YELLOFIN MACKEREL 34,00
CURED & TARTARE
GRAPEFRUIT | CILANTRO | LEMONGRASS

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

OXTAIL CANNELONI 29,00
WITH WHITE PEPPER FOAM & WINTER TRUFFLE
LARDO | PARMESAN

CRISPY SUCKLING PIG LOIN 29,00
WITH DARK BEER SAUCE & WHOLE GRAIN MUSTARD
PICKLED PLUMS | CELERY

HAUPTGÄNGE | MAINCOURSES LES PLATS

BRAISED CHUCK STEAK 48,00
FROM „NIEDERSACHSEN“ BEEF
RED WINE REDUCTION | SHALLOT | CELERY

POACHED NORTH SEA COD 49,00
„GRENOBLE STYLE“ WITH CAPERS & LEMON
BEURRE BLANC | LEEK | POTATO FOAM

JACOB`S BOUILLABAISSÉ 69,00 P.P
NOBLE FISH & SHELLFISH
TOASTED SOURDOUGH BREAD & ROUILLE SAUCE
SAFFRON | PASTIS | FENNEL

KLASSIKER | SERVED FOR 2 PERSON CLASSIQUE

CRISPY ROASTED "VIERLÄNDER" FARM DUCK
SERVED IN 4 COURSES

84,00 P.P

DUCK LIVER PARFAIT
RED PORT WINE | SALAD LEAVES | QUATRE ÉPICES

THE BREAST „CLASSIC STYLE“
WITH SPICED JUS & ONION CONFIT
CELERY | APPLE | MUSHROOM

INTERMEZZO
LIME SORBET
WITH COCONUT & BUDDHA'S HAND CITRON
SEA SALT | OLIVE OIL

DEBONED LEG
WITH TEMPURA - FRIED DUCK SKIN & ASIAN STYLE SALADS
LEMONGRASS SAUCE | CORIANDER | KING OYSTER MUSHROOMS

NACHSPEISEN | DESSERT

LASBEK HONEY FROM HAMBURG
MILK ICE CREAM WITH VANILLA & HONEY REDUCTION
sour cream | OATS | SWEET CRESS

21,00

VALRHONA ARAGUANI
CHOCOLATE SORBET & SALTED CARAMEL
MUSCOVADO | PASSION FRUIT

21,00

DIGESTIVE & AFTER DINNER COCKTAILS |

FRENCH PRESS MARTINI
ESPRESSO | VODKA | COFFEE LIQUEUR | VANILLA

15,00

UM BEJO
WHISKY | HERB BITTER | ANGUSTURA | ORANGE

14,00

QUEEN IMELDA
RUM | WERMUT | VANILLA | PASSION FRUIT | EGG WHITE

18,00

WEISSWEIN EMPFEHLUNG

0,1 L | 0,75 L

2023 WEIßBURGUNDER TRADITION CANTINA TERLAN I. SÜDTIROL ITALIEN <i>STONE FRUITS VEGETAL HERBS</i>	10,50 65,00
2022 ACHLEITEN SMARAGD - VELTLINER DOMÄNE WACHAU WACHAU ÖSTERREICH <i>PEAR PEPPER MINERAL</i>	13,00 75,00
2020 BOURGOGNE CÔTE D'OR V.V REMI JOBARD BURGUND FRANKREICH <i>REDUCTIVE SALTY - MINERAL FRESH</i>	17,50 105,00
2020 RIED STEINMASSL RIESLING WEINGUT LOIMER KAMPTAL ÖSTERREICH <i>APRICOT PEAR LIGHTLY SMOKY</i>	13,00 75,00

ROSÉWEIN EMPFEHLUNG

0,1 L | 0,75 L

2023 MIRAVAL ROSÉ PITT & PERRIN PROVENCE FRANKREICH <i>FRESH FRUITY DELICATELY FRAGRANT</i>	12,50 75,00
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ROTWEIN EMPFEHLUNG

0,1 L | 0,75 L

2021 DAS KLEINE KREUZ WEINGUT RINGS PFALZ DEUTSCHLAND <i>DARK CHERRY SLOE VELVETY TANNINS</i>	13,50 80,00
2015 CHATEAU DE GRAVIERS MARGAUX - BORDEAUX FRANKREICH <i>DARK BERRY FRUITS TOBACCO PEPPER</i>	16,00 95,00
2020 MACÁN CLASSICO VEGA SICILIA RIOJA SPANIEN <i>DARK BERRIES SPICES</i>	18,50 110,00

WE WOULD ALSO BE HAPPY TO OFFER YOU OUR LARGE WINE LIST.



RARITIES FROM THE WINE CELLAR

SERVED BY THE GLASS 0,1 L USING CORAVIN

2015 ARS MAGNA CABERNET FRANC OMINA ROMANA LATIUM ITALIEN <i>CONCENTRATED BERRY FRUITS LICORICE VELVETY TANNINS</i>	30,00
2015 BRUNELLO DI MONTALCINO "TEATRO" PODERE SALICUTTI TOSKANA ITALIEN <i>RASPBERRY BLACK CHERRY ELDERBERRIES</i>	45,00
2018 KASTANIENBUSCH RIESLING GG ÖKONOMIERAT REBHOLZ PFALZ DEUTSCHLAND <i>APRICOT SPICES LEMON</i>	32,50

