HYGGE-Menue

Corn flan
roasted corn, chimichurri
lime and green chili
2022 Cuvée Blanc „Alte Reben“ - Eppelmann - Germany

Braised eggplant
bell pepper, walnut, parsley
yoghurt and rolled cous cous
2024 Rosé - Château Revelette - France

Patagonian calamaretti
vegetarian salsa, salicorne and focaccia
2019 Weissenkirchner Riesling Smaragd - Donabaum - Austria

Rosa saddle of local deer
pickled blackberries, chanterelles
potato-bacon strudel
2023 HYGGE „Mètode Gravetat“ - Can Axartell - Spain

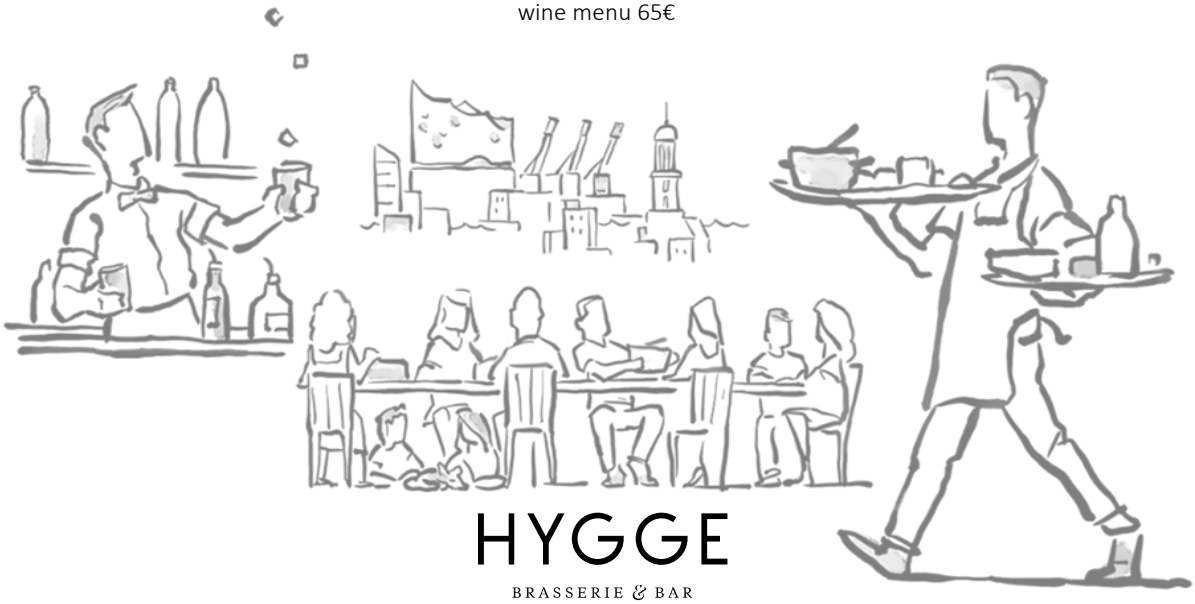
Light and dark nougat
apricots and blossoms from HYGGE the farm
2022 Monbazillac - Château Le Fagé - France

4-course

80€
wine menu 55€

5-course

96€
wine menu 65€



HYGGE
BRASSERIE & BAR

Farm & field

Several salads
from HYGGE the farm
yoghurt dressing, citrus fruit and granola
11€

White tomato cream soup
tomato-chilli salsa
11€

Burrata
marinated tomatoes from HYGGE the farm
sourdough and herbs
21€

Corn flan
roasted corn, chimichurri
lime and green chili
16€

Braised eggplant
bell pepper, walnut, parsley
yoghurt and rolled cous cous
starter 17€ main 26€

„swabian noodles HYGGE“
cheese, braised onions, lettuce and radishes
starter 16€ main 25€

Chef's choice menu

3-course

45€

4-course

59€

Chef's choice!
Unfortunately, we cannot take changes of any kind into account

HYGGE
BRASSERIE & BAR

From the water

Oysters
„DAVID HERVÉ Fine de Claire No. 2“
lemon, shallots vinaigrette and chester bread
each 4,50€

Roasted canadian scallops
cauliflower, pumpkin and brown butter
24€

Fish soup
sauce rouille and croûtons
starter 24€ main 36€

Roasted fillet of meagre
bisque, fennel and bell pepper risotto
klein 24€ groß 36€

Patagonian calamaretti
vegetarian salsa, salicorne and focaccia
klein 24€ groß 36€

Caviar von AKI

caviar „Stulle“
10g Siberian, 10g Ossetra, 10g trout
46 €

trout caviar
cream, cucumber chutney, potato chips
50g 28 €

sturgeon caviar „Siberian“ (intense)
aquaculture Germany
cream, mashed potatoes, onsen egg
20g 46€
100g 165€

sturgeon caviar „Ossetra“ (mild)
aquaculture Germany
cream, mashed potatoes, onsen egg
20g 60€
100g 220€

HYGGE
BRASSERIE & BAR

Meat

Basedahls best local ham
„from open stable“
butter and sourdough bread
22€

Crispy bread with beef tartare
tapenade, baked sardines and creamy egg yolk
starter 22€ main 33€

Roasted marrowbone
calf‘s head jus, mushroom creme and chanterelles
22€

Escallop „Vienna style“
roasted potatoes, creamy cucumber salad and cranberries
starter 26€ main 39€

Rosa saddle of local deer
pickled blackberries, chanterelles
potato-bacon strudel
42€

Saddle and shoulder of lamb
savory jus, beans and tomatoes
39€

Ossobuco from local veal
(from 2 people)
lemon risotto and parmesan tagliatelle
36€
per person

HYGGE Style

Valid from 4 persons
Let us choose the dishes
and feel the „HYGGE - spirit“ by sharing a meal.

Starter	Main	Dessert
28€	42€	18€
per person	per person	per person

HYGGE
BRASSERIE & BAR

Dessert

Pavlova
plums
12€

Vanilla Crème Brûlée
peach and raspberry sorbet
11€

„Franzbrötchen“ from Hamburg
ice cream, crunch and sauce
9€

Light and dark nougat
apricots and blossoms from HYGGE the farm
14€

Petit Four
pralines and macarons
(4 mixed pieces each)
24€

Homemade ice cream or sorbet
daily changing variations
3,40€

Cow’s milk cheese „UrEiche“
from „Jamei Laibspeis“ (Bavaria)
chutney, butter and bread
21€

Pre - order

Beef fillet wellington
(from 2 people)
sauce béarnaise, truffle jus, beans, leaf spinach, carrots and mushrooms
44€
per person

Bei Allergien und Unverträglichkeiten bitte bei einem Mitarbeiter melden.
Wir beraten Sie gerne oder händigen Ihnen eine Kennzeichnung aus.

HYGGE
BRASSERIE & BAR