# HYGGE-Menue

**Roasted scallops**
müritz-eel, apple and salicorne
*2020 Apple-Cider - Cydr Ignaców - Poland*

**Carrot soup**
vadouvan and carrot tatar
*2025 Scheurebe „old vines" Obervolkacher Landsknecht - Leipold - Germany*

**Fillet of halibut**
trufflejus, autumntruffle, chicory and radicchio risotto
*2022 Chardonnay Lores - Johanneshof Reinisch - Austria*

**Grilled local rack of venison**
jus, cocoa, cauliflower mushroom and rutabaga
*2023 HYGGE „Mètode Gravetat" - Can Axartell - Spain*

**Conference pear**
hazelnut, miso-caramel and ice cream
*„Treintjiewyn" Hanepoot Jerepigo - Villiersdorp Winery - South Africa*

## 4-course

85€
wine menu 55€

## 5-course

98€
wine menu 65€

# HYGGE Style

**Share and enjoy your meal together.**

**Please feel free to ask our staff.**
**Many dishes are perfect for sharing with others.**

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# Farm & field

**Several salads**
**from HYGGE the farm**
pumpkin dressing, pickled quince and yoghurt
15€

**Beetroot and blackberry**
smoke, mushrooms and buckwheat
19€

**Carrot soup**
vadouvan and carrot tatar
13€

**Tagliatelle**
white truffle foam and autumn truffle
starter 24€ main 36€

**Pumpkin risotto**
grissini, lamb's lettuce, pumpkin seed oil and seeds
starter 24€ main 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€

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# From the water

**Oysters**
**„DAVID HERVÉ Fine de Claire No. 2“**
lemon, shallots vinaigrette and chester bread
each 4,70€

**Roasted scallops**
Müritz-eel, apple and salicorne
24€

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

**Fillet of halibut**
trufflejus, autumntruffle, chicory and radicchio risotto
starter 28€ main 42€

**Filet of Müritz pikeperch**
calf's head, beurre blanc, black lentils and mashed potatoes
starter 24€ main 36€

**Lyon-style pike quenelles**
verjus-beurre blanc, pikecaviar and fennel brandade
starter 24€ main 36€

# Pre order

**Beef Wellington**
**(from 2 persons)**
sauce béarnaise, truffle jus, beans, leaf spinach, carrots and mushrooms
48€
per person

**Local free-range chicken**
**(for 2 persons in 2 courses)**

1. course
breast, albufera sauce, summer truffle and celery

2. course
leg, truffle jus, leaf spinach and mashed potatoes

86€

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# Meat

**Basedahls best local ham**
**„from open stable“**
butter and sourdough bread
19€

**Beef tartare „classic“**
confit egg yolk, capers, pickled cucumber, shallots and chive
starter 24€ main 36€

**Poultry liver terrine**
quince chutney, field salad and brioche
24€
*Matching wine:*
*2006 Château Coutet*
*Premier Cru Classé, Sauternes-Barsac, France*
*5 cl 11€*

**½ local duck**
duck sauce, apple compote, brussels sprouts, red cabbage
bread dumpling and mashed potatoes
46€

**Grilled local rack of venison**
jus, cocoa, cauliflower mushroom and rutabaga
48€

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

**Braised cheek of veal**
port wine onions, kale and mashed black salsify
36€

# Chef's choice menu

3-course

48€

4-course

65€

**Chef's choice!**
**For organizational reasons,**
**we cannot take changes or allergies of any kind into consideration.**

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# Dessert

**Pavlova**
elder-plums
14€

**Vanilla crème brûlée**
orange ragout and assam tea ice cream
11€

**Chocolate ice cream**
**from Original Beans Cru Virunga couverture**
caramel and peanut
9€

**Conference pear**
hazelnut, miso-caramel and ice cream
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€



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

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