

HYGGE-Menu

Roasted calamaretti

asparagus kimchi, sour cream, sesame and coriander
2023 „Paço de Teixeira“ Vinha de Souzaís - Quinta do Côtto - Portugal

Asparagus cream soup

brown butter and onsen egg
2022 Pinot Gris Schengen - Château Pauqué - Luxembourg

Wolffish cheeks

beurre Blanc, horseradish and variation of cucumber
2022 „Cuvée Blanc old vines“ dry - Eppelmann - Germany

Grilled Tournedo

jus, carott, corn and verbena
2023 Côtes-du-Rhône - Charvin - France

Chocolate parfait

pickled cherries and biscuit
„Starboard“ NV Cape fortified - Beaumont - South Africa

4-course

80€
wine menu 55€

5-course

96€
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.**

Farm & field

Several salads from HYGGE the farm

elderflower dressing, pickled kohlrabi and crunchy buckwheat
11€

Green asparagus „primavera“

pickled lemons, aged parmesan and herb salad
21€

Asparagus cream soup

brown butter and onsen egg
11€

Tagliatelle with chanterelle

mushroom sauce, herbs from HYGGE the farm and parmesan
starter 24€ main 36€

Summer vegetables Pot au Feu

black garlic aioli and grilled focaccia
starter 24€ main 36€

Asparagus

500g

White asparagus from Cassenshof Lüneburger Heide

hollandaise, melted butter and potatoes
32€

Plus escallop „Vienna style“

+ 12€

Plus „catch of the day“

+ 12€

Basedahls best local ham

„from open stable“

+ 12€

Pre order

Beef Wellington (from 2 persons)

sauce béarnaise, truffle jus, beans, leaf spinach, carrots and mushrooms
48€

per person

HYGGE

BRASSERIE & BAR

From the water

Oysters

„DAVID HERVÉ Fine de Claire No. 2“

lemon, shallots vinaigrette and chester bread

each 4,30€

Roasted calamaretti

asparagus kimchi, sour cream, sesame and coriander

21€

Fish soup

sauce rouille and croûtons

starter 22€ main 33€

Red shrimps roasted in garlic (6 pieces)

herb pesto and grilled focaccia

24€

Wolffish cheeks

beurre blanc, horseradish and variation of cucumber

starter 24€ main 36€

Breton fillet of turbot

pickleweed and zucchini risotto

starter 28€ main 42€

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
19€

Beef tartare

brown butter mayonnaise, pickled chanterelle
chive, mustard seed and roasted shallots
starter 24€ main 36€

Roasted veal marrow bones

morels, calf's head and peas
18€

Grilled Tournedo

jus, carott, corn and verbena
42€

Escallop „Vienna style“

roasted potatoes, creamy cucumber salad and cranberries
starter 26€ main 39€

Galantine of imperial quail

summer truffle, duck liver, leaf spinach and mushroom creme
42€

**Ossobuco from veal
(from 2 persons)**

lemonrisotto and parmesantagliatelle
36€
Per person

Chef's choice menu

3-course

45€

4-course

59€

Chef's choice!

**For organizational reasons,
we cannot take changes or allergies of any kind into consideration.**

HYGGE

BRASSERIE & BAR

Dessert

Pavlova

marinated strawberries

14€

Vanilla crème brûlée

berries and sorbet

11€

Honey ice cream

yeast dough, vanilla cream and almond

9€

Chocolate parfait

pickled cherries and biscuit

14€

Petit Four

pralines and macarons

(4 mixed pieces each)

24€

Homemade ice cream or sorbet

daily changing variations

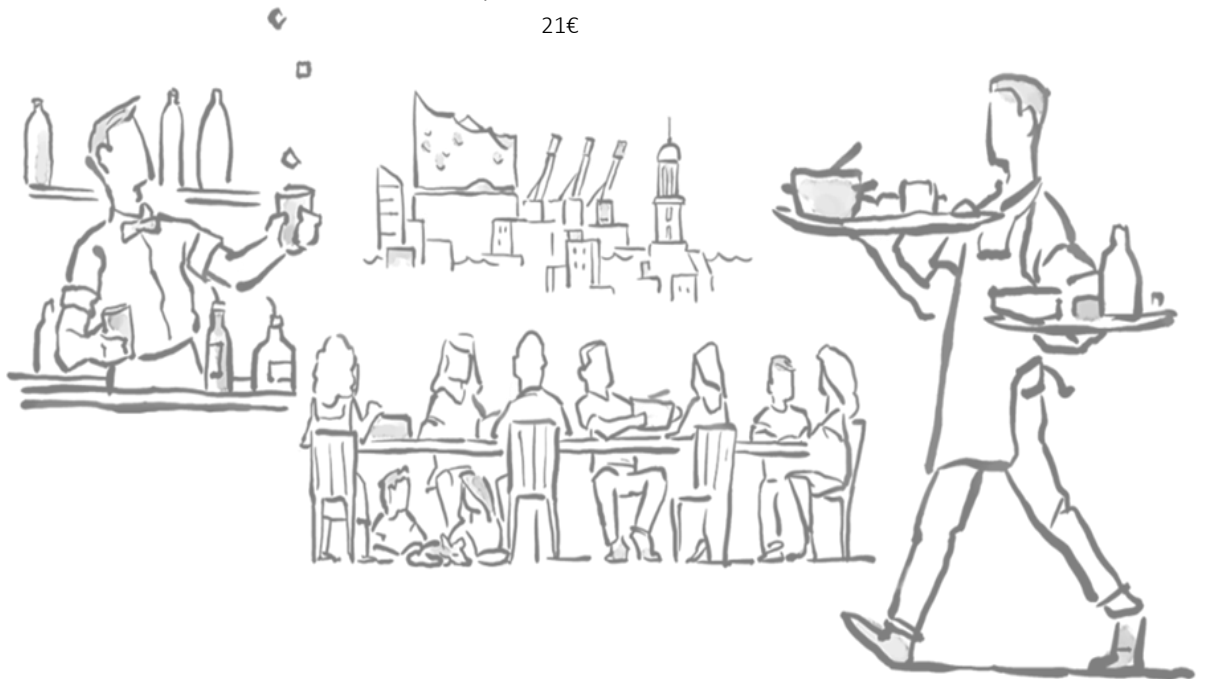
3,40€

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.

HYGGE

BRASSERIE & BAR