# HYGGE-Menue

**Raw marinated mackerel**
orange, avocado and sweet potato
*2016 Riesling Kallstadter Steinacker dry - Rings - Germany*

**Beetroot risotto**
cherry-balsamico, goat cheese and parsley
*„Inspiration 4.0“ - Jörg Geiger - Germany*

**Roasted fillet of codfish**
beurre blanc, pickled grapes
pointed cabbage and mashed rutabaga
*2021 „Hope Marguerite“ Chenin Blanc - Beaumont - South Africa*

**Tournedo from local beef**
truffle jus and variation of celery
*2013 Rosso Rocca - Bragato - Italy*

**Mousse au chocolat**
**from Original Beans Cru Virunga couverture**
pyramid cake, plums and redwine butter ice cream
*2003 Banyuls Rimage VDN - Domaine du Mas Blanc - France*

## 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 one or more guests.**

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# Farm & field

**Winter salad**
apple-walnut dressing, celery and walnuts
11€

**Beetroot hummus**
crispbread, local yoghurt, pickled pumpkin
basil-mintsalad
16€

**Roasted sweatheart cabbage**
celery, hazelnut, sichuan pepper and chili
16€

**Chestnut cream soup**
madeira wine and potato croûtons
11€

**Beetroot risotto**
cherry-balsamico, goat cheese and parsley
starter 18€ main 27€

**Truffle tagliatelle**
white truffle foam and autumn truffle
starter 18€ main 27€

# Pre order

**Sole meunière**
**600-800g**
beurre blanc, lemon
leaf spinach and potatoes
72€

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

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# From the water

**Oysters**
**„DAVID HERVÉ Fine de Claire No. 2“**
lemon, shallots vinaigrette and chester bread
each 4,30€

**Raw marinated mackerel**
orange, avocado and sweet potato
24€

**Fish soup**
sauce rouille and croûtons
starter 22€ main 33€

**Roasted fillet of codfish**
beurre blanc, pickled grapes
pointed cabbage and mashed rutabaga
starter 28€ main 42€

**Confitted turbot with brown butter**
sauce bourride and bouillabaisse-risoni-risotto
starter 30€ main 45€

# 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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# Meat

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

**Beef tartare „Stulle“**
tarragon mayonnaise and pickled regional vegetables
starter 20€ main 30€

**Deer tortellini**
glazed chestnut and white truffle foam
starter 24€ main 36€

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

**Tournedo from local beef**
truffle jus and variation of celery
46€

**Braised ox cheek**
portwine onions, beans and mashed potatoes with chives
32€

**Local lamb**
*grilled saddle & braised knuckle*
black garlic-aioli, eggplant
leaf spinach and mashed red lentils
46€

# 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.

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# Dessert

**Pavlova**
preserved sour cherries
12€

**Muscovado crème brûlée**
sorbet and mandarin ragout
11€

**Rum pot**
chocolate crumble and vanilla ice cream
9€

**Mousse au chocolat**
**from the original beans cru virunga couverture**
pyramid cake, plums and redwine butter 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€

# Port wine - trio

**1.**
10 years old Tawny Port Graham's
brittle – truffle praline
**2.**
2018 Late Bottled Vintage Port Quinta do Noval
wild cranberrie – truffle praline
**3.**
2000 Single Quinta Vintage Port Quinta do Passadouro
Classy dark chocolate from Ecuador
39€

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

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