

HYGGE-Menue

Loch Duart salmon pickled with beetroot

caviar, fennel, pear and cucumber

2024 Wiener Gemischter Satz „Nussberg“ - Hajszan Neumann - Austria

Asparagus cremesoup

brown butter and onsenei

2022 Pinot Gris Schengen - Château Pauqué - Luxembourg

Sautéed wolffish cheeks with aromatic herbs

herbpesto, tomatojus and yellow tomatosugo

2022 Silvaner „Eigenart“ dry from magnum bottle - Max Müller I - Germany

Roasted saddle of venison

from Stefan Runge

rhubarb jus, celery, baked potato and bacon strudel

2023 HYGGE „Métode Gravetat“ - Can Axartell - Spain

Cookie and Cream

milk ice cream with cookie crumble

and salted caramel

Madeira medium dry - Barbeito - Portugal

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.

HYGGE

BRASSERIE & BAR

Farm & field

Several salads

french dressing, pickled rhubarb and granola
11€

Mushroom cream

preserved mushrooms, raspberry vinegar and wild garlic mayonnaise
16€

Asparagus cremesoup

brown butter and onsenei
11€

Herbal noodles

variation of onion and cheese
starter 18€ main 27€

Morel tagliatelle

green asparagus, peas and parmesan
starter 24€ main 36€

Asparagus

500g

White asparagus from Cassenshof Lüneburger Heide

hollandaise, melted butter and potatoes
36€

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€

Loch Duart salmon pickled with beetroot

caviar, fennel, pear and cucumber
21€

Fish soup

sauce rouille and croûtons
starter 22€ main 33€

Pan-seared canadian scallops

mussel risotto, dill and fennel
starter 24€ main 36€

Sautéed wolffish cheeks with aromatic herbs

herbpesto, tomatojus and yellow tomatosugo
starter 28€ main 42€

Fillet of char

beurre blanc, caviar, cauliflower and watercress
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

wild garlic mayonnaise, fresh herbs from HYGGE the farm
Scamorza and Focaccia
starter 24€ main 36€

Roasted veal marrow bones

morels, calf's head and peas
21€

Ox cheeks

Portwine onions, kohlrabi and potato - wild garlicpurée
32€

Escallop „Vienna style“

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

**Roasted saddle of venison
from Stefan Runge**

rhubarb jus, celery, baked potato and bacon strudel
46€

**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

preserved sour cherries

12€

Vanilla crème brûlée

strawberry and sorbet

13€

Cookie and Cream

milk ice cream with cookie crumble

and salted caramel

9€

Rhubarb delice

pickled rhubarb and buttermilk 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.

HYGGE

BRASSERIE & BAR