

HYGGE-Menu

Confited fillet of sturgeon

broad bean, radish, aniseed and potato

2023 *Wiener Gemischter Satz Ried Weisleiten - Hajszan Neumann - Austria*

Tagliatelle with peas

white truffle foam and summer truffle

2022 „Waalem Réserve“ dry – Waalem – Germany

Roasted octopus

beurre Blanc, onion and fennel

2023 „Paço de Teixeiró“ Vinha de Souza - Quinta do Cotto - Portugal

Roasted saddle of deer

from Stefan Runge

blueberry jus, mushrooms and parsley root

2020 „EQUINOX 365“ from magnum bottle – Reumann – Austria

Raspberry and white chocolate from Original Beans

curd foam and oats

2016 Merlot & Spätburgunder Rosé Beerenauslese – Frey – Germany

4-course

80€

wine menu 55€

5-course

96€

wine menu 65€



HYGGE

BRASSERIE & BAR

Farm and field

Several salads from HYGGE the farm

elderflower dressing, austrian pumpkin seed oil

kohlrabi and crunch

11€

Herbal foam soup

celery and balsamico

11€

Burrata

marinated tomatoes, sourdough

herbs from HYGGE the farm

21€

Asparagus „Primavera“

pickled lemon, parmesan and herb salad

18€

Tagliatelle with peas

white truffle foam and summer truffle

starter 18€ main 27€

Asparagus

500g

White asparagus from „Spargelhof Niemann aus der Lüneburger Heide“

hollandaise, melted butter and potato

23€

with escalope „vienna style“

+12€

with „catch of the day“

+12€

with „Basedahls“ best local ham

+12€

HYGGE

BRASSERIE & BAR

Chef's choice menu

3-course

45€

4-course

59€

Chef's choice!

Unfortunately, we cannot take changes of any kind into account

Caviar from AKI

„Remove the salt, take caviar.“

(Markus Rüsch, CEO 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

Seafood

Oysters

„DAVID HERVÉ Fine de Claire No. 2“

lemon, shallots vinaigrette and chester bread
each 4,50€

Red shrimps roasted in garlic (6 pieces)

herb pesto and grilled focaccia

28€

Roasted octopus

beurre Blanc, onion and fennel

starter 24€ main 36€

Fish

Confited fillet of sturgeon

broad bean, radish, aniseed and potato

21€

Fish soup

sauce rouille and croûtons

starter 24€ main 36€

Monkfish saltimbocca

broccoli and bean cassoulet with tomatoes

starter 24€ main 36€

Fillet of meagre roasted on skin

sauce bourride, eggplants and bell pepper - risotto

starter 28€ main 42€

HYGGE Style

Valid from 4 persons

Let us choose the dishes

and feel the „HYGGE - spirit“ by sharing a meal.

Starter

28€

per person

Main

42€

per person

Dessert

18€

per person

HYGGE

BRASSERIE & BAR

Meat

Basedahls best local ham

„from open stable“

butter and sourdough bread

22€

Beef tartare

several herbs from HYGGE the farm
mushrooms and sherry-morel-cream

starter 22€ main 33€

Escallop „Vienna style“

roasted potatoes, creamy cucumber salad and cranberries

starter 26€ main 39€

Roasted saddle of deer from Stefan Runge

blueberry jus, mushrooms and parsley root

42€

Entrecôte of Duroc pork

marjoram jus, bell pepper, onion

grilled lettuce

32€

Pot au Feu of grass-fed steer

braised tail, tongue, praline

shallot, root vegetables and garden lovage

38€

Grilled veal chop (350g)

sauce béarnaise, beans and pommes dauphine

42€

Pre - order

Beef fillet wellington (from 4 people)

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

44€

per person

HYGGE

BRASSERIE & BAR

Dessert

Pavlova

strawberry

12€

Woodruff - Crème Brûlée

currant sorbet

11€

Rhubarb sorbet

sablé, zabaglione and lemon balm

9€

Raspberry and white chocolate from Original Beans

curd foam and oats

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€

In case you have any allergies or can't deal with any other products please don't hesitate to contact our staff.
We'll assist you and hand over our allergic menu. Thank you.