HYGGE-Menue

Duck liver terrine
quince, lamb's lettuce and brioche
2022 Château Le Fagé - Monbazillac - France

Truffle tagliatelle
white truffle foam and autumn truffle
2021 Pinot Blanc „Réserve" - Heinrichshof - Germany

Roasted fillet of Baltic sea pike-perch
black pudding and Beluga lentils
2012 Ramisco „Arenae" - Adega Regional de Colares - Portugal

Deer shoulder à la Daube
jus, blackberries, kale and macaire potatoes
2005 Château La Fleur de Boüard - Lalande-de-Pomerol - France

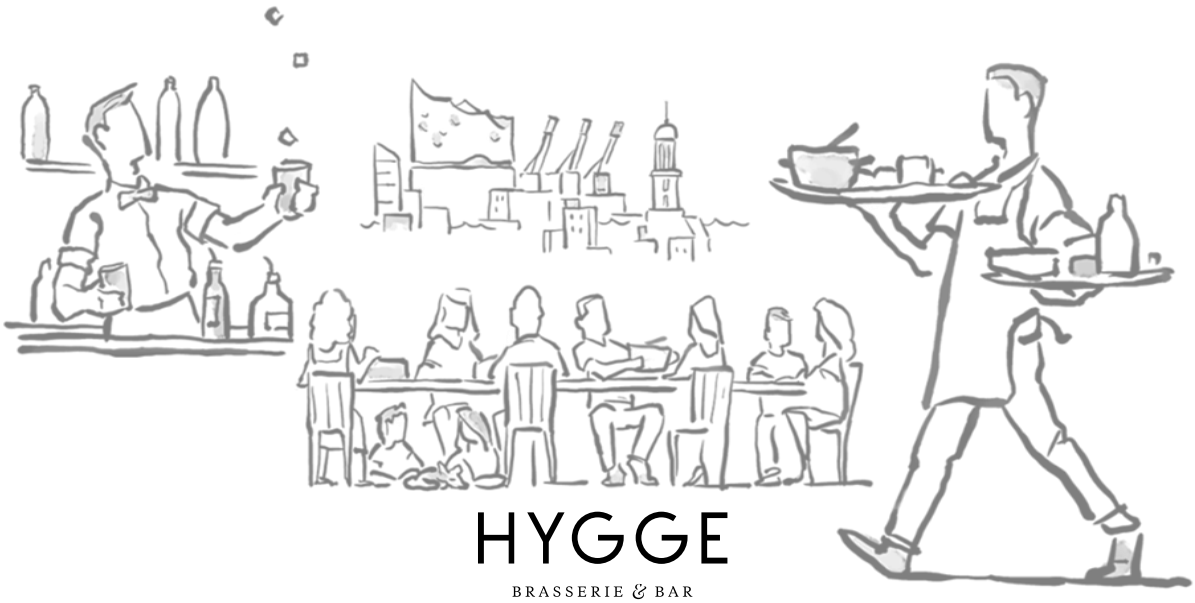
„Friesentorte HYGGE"
caramalized dough sheets, rum cream
plums and rum ice cream
„Starboard" Cape fortified - Beaumont - South Africa

4-course

80€
wine menu 55€

5-course

96€
wine menu 65€



HYGGE
BRASSERIE & BAR

Farm & field

Winter Salad
cranberry dressing, pear and brioche croûtons
11€

Chestnut bread
flower sprouts, apricot chutney and sweet potato
18€

Mushroom cream soup
pickled mushrooms and crème fraîche
11€

Pumpkin strudel
cream with herbs,mustard fruits, seed and seed oil
16€

Variation of cauliflower
egg, brown butter and lemon
starter 18€ main 27€

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

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

From the water

Oysters
„DAVID HERVÉ Fine de Claire No. 2“
lemon, shallots vinaigrette and chester bread
each 4,50€

Roasted canadian scallops
autumn truffle, hazelnut, black salsify and potato cakes
24€

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

Roasted fillet of Baltic sea pike-perch
black pudding, Beluga lentils and mashed potatoes with herbs
starter 28€ main 42€

Roasted fillet of white halibut
variation of onion and leek 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
22€

Beef tartare „Stulle“
tarragon mayonnaise and pickled regional vegetables
starter 22€ main 33€

Duck liver terrine
quince, lamb’s lettuce and brioche
22€

Passend dazu:
2022 Château Le Fagé, Monbazillac, Frankreich
5 cl 7 €

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

Striploin from local beef 300g
aioli, pepper jus, confit winter vegetables and panis
46€

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

Deer shoulder à la Daube
jus, blackberries, kale and macaire potatoes
36€

HYGGE Style

Valid from 4 persons
Let us choose the dishes
and feel the „HYGGE - spirit“ by sharing a meal.

Starter	**Main**	**Dessert**
28€	42€	18€
per person	per person	per person

HYGGE
BRASSERIE & BAR

Dessert

Pavlova
preserved apricots
12€

Coconut crème brûlée
citrus fruits and campari sorbet
11€

Rum pot
chocolate crumble and vanilla ice cream
9€

„Friesentorte HYGGE“
caramalized dough sheets, rum cream
plums and rum 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.

HYGGE
BRASSERIE & BAR