

HYGGE-Menu

Regional baked egg from „Cassenshof“

pickled vegetables, alga caviar and green sauce

2023 Fendant „Les Terrasses“ - Jean-René Germanier - Schweiz

Fish soup

sauce rouille and croûtons

2023 „Maison Rosé“ - Blankenhorn - Deutschland

Roasted octopus

beurre Blanc, onion and fennel

2023 „Paço de Teixeira“ Vinha de Souzais - Quinta do Côtto - Portugal

Roasted saddle of deer from Stefan Runge

blueberry jus, mushrooms and parsley root

2020 „EQUINOX 365“ aus der Magnum – Weingut Reumann – Österreich

Cookie and Cream

Milk ice cream with cookie crumble
and salted caramel

2022 Monbazillac - Château Le Fagé - France

4-course

80€

wine menu 55€

5-course

96€

wine menu 65€



HYGGE

BRASSERIE & BAR

Farm and field

Several salads

french dressing, radishes, snow pea
celery
9€

Burrata

pea pesto, sourdough and lemon
18€

Asparagus „Primavera“

pickled lemon, parmesan and herb salad
21€

Parmesan creamsoup

celery and balsamico
11€

Regional baked egg from „Cassenshof“

pickled vegetables, alga caviar and green sauce
18€

Wild garlic-noodle-risotto

several radishes and scamorza
starter 14€ main 23€

Asparagus

500g

White asparagus from „Spargelhof Niemann aus der Lüneburger Heide“

hollandaise, melted butter and potato
28€

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 Rüsç, 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€

Crustacean tagliatelle

bisque, tomato, basil and parmesan
starter 18€ main 27€

Roasted octopus

beurre Blanc, onion and fennel
starter 24€ main 36€

Fish

Raw marinated hamachi

cucumber, mango, red onion
coriander and chili
21€

Fish soup

sauce rouille and croûtons
starter 24€ main 36€

Roasted fillet of plaice

beurre Blanc, pancetta and beans
starter 24€ main 36€

Confited arctic char

caviar, leaf spinach and potato-spaghetti
starter 24€ main 36€

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

Meat

**Basedahls best local ham
„from open stable“**

butter and sourdough bread
22€

Beef tartare

brioche, blueberry mustard, capers and stained egg yolk
starter 22€ main 33€

Braised veal shoulder

tomato jus, fried onions, kohlrabi, turnip
mashed potatoes with wild garlic
34€

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€

Suckling - roast

marjoram jus, bell pepper, onion
grilled lettuce
32€

Grilled striploin (350g)

sauce Choron, spring vegetables à la crème and baked chickpeas
44€

**Local lamb shoulder served on hay
(for 2 persons)**

braised vegetables and oriental couscous
64€

Dessert

Pavlova

Rhubarb and strawberry

12€

Woodruff - Crème Brûlée

currant sorbet

11€

Cookie and Cream

Milk ice cream with cookie crumble

and salted caramel

11€

Raspberry and white chocolate from Original Beans

curd foam and oats

14€

Caramalized „Reis Trauttmansdorff“

apricots and cream

(for 2 persons)

18€

Praline 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.

HYGGE

BRASSERIE & BAR