

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 Weisser Burgunder „R“ Westhofener Morstein - Seehof - Germany

Roasted octopus

beurre Blanc, onion and fennel

2023 „Paço de Teixeiró“ Vinha de Souzaís - Quinta do Côtto - 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 pimskin 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€

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 Rüscher, 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.