

Chefs Choice-Menu

3-course

36€

4-course

48€

HYGGE-Menu

**Cucumber „Rocky“
from our HYGGE-Farm**
Yogurt, mint and radish

12€

Eggplant
Tahina and peperonata

12€

Tomato essence
Beans, Snow peas and garden herbs

12€

Monkfish
Morrel jus, asparagus and chickpea

32€

Lemon chiboust
Berries and woodruff ice-cream

14€

4-course

60€

Wine menu 40€

5-course

70€

Wine menu 50€

HYGGE
BRASSERIE & BAR

Vegetarian

36 month old cow cheese „Direktor“

from Jamei Laibspeis/Bavaria
Chutney, butter and bread
16€

Green asparagus „Primavera“

Pickled lemons, cow cheese „Direktor“ and herb salad
14€

Spring salad

Lime-cream-dressing, cucumber, garden radish and croutons
12€

Creamy asparagus soup

Fermented white asparagus and chives
7€

Tagliatelle

Chanterelles, fava beans and parmesan
starter 16€ main 24€

Pea-mint-ravioli

Parmesan and tomato
starter 16€ main 24€

„Egg Florentine“

Spinach and brioche
14€

HYGGE Style

Valid from 4 persons

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

Starters
18€
per person

Main
30€
per person

Dessert
14€
per person

Sea food

Oysters „Fine de Claire No. 2“

Lemon, shallot vinaigrette and chester bread
each 3,10€

Baked scallops

Leek, shallots and ham
each 6€

Roasted octopus

Smoked tomato foam, spinach, olive, leek and potato croutons
starter 18€ main 27€

Caviar from AKI

„Remove the salt, take caviar“

(Markus Rüscher, CEO AKI)

Trout caviar

Cream, guacamole, potato chips
50g 16 €

Sturgeon caviar „Siberian“ (intense)

Aquaculture Germany

Cream, mashed potatoes, Onsen egg
20g 30€
100g 130€

Sturgeon caviar „Ossetra“ (mild)

Aquaculture Germany

Cream, mashed potatoes, Onsen egg
20g 45€
100g 180€

HYGGE

BRASSERIE & BAR

Fish

„Label Rouge“ salmon

Trout caviar from AKI, cream and herb salad
16€

Raw marinated sea bass

Saltwort, celery and pea cress
16€

Fish soup

Sauce Rouille und croutons
starter 16€ main 24€

Filet of meagre

Sauce Bourride, spinach and „Bouillabaisse“ risotto
starter 18€ main 27€

Filet of Müritz trout

Brown butter, fried onions, mushrooms, leek and potato mousseline
24€

Turbot cutlet (for 2 persons)

Beurre Blanc, Salsa Verde and vegetables from Gut Haidehof
78€



HYGGE

BRASSERIE & BAR

Meat

Basedahls best local ham

Butter and bread
14€

Beef tatar

Sauce Tartare, chives and crispbread
starter 14€ main 22€

Wild boar sausage

Apricot mustard and bread
9€

Pastrami „Stulle“

Pickled cucumbers and mustard mayonnaise
starter 14€ main 22€

Pulled Pork Burger

Relish, coleslaw and Baby Leaf-salad
11€

Braised oxcheek

Fried onion sauce, may turnips and beans
27€

Escallop „Vienna Style“

Roasted potatoes, creamy cucumber and cranberries
starter 17€ main 25€

Haschenbrok pork cutlet

Sauce, vegetable salsa, cress risotto
26€

Ossobuco (for 2 persons)

Grilled focaccia and tagliatelle
28€ per person

Tomahawk (1,0kg)

Kampot pepper sauce, Sauce Béarnaise
mushrooms, asparagus, spinach and beans
86€

Dessert

Pavlova

Strawberries from Spargelhof Niemann
12€

Lemon chiboust

Berries and woodruff ice-cream
14€

Champagne ice-cream

Red currant jelly and granola
9€

Tonka bean-Crème Brûlée

Blueberries and milk ice-cream
12€

36 month old cow cheese „Direktor“

from Jamei Laibspeis/Bavaria
Chutney, butter and bread
16€

Homemade ice-cream or sorbet

Daily changing variations
3€

In advanced order

Beef filet „Wellington Style“ (valid from 4 persons)

Truffle sauce, Sauce Béarnaise
Vegetables from Gut Haidehof, asparagus and spinach
42€ per person

HYGGE

BRASSERIE & BAR