

Chefs Choice-Menu

If you want to make changes it could be possible that there will be some extra charges -
They'll come fort he whole table.

3-course

39€

4-course

51€

HYGGE-Menu

Pickled filet of char

caviar, beetroot, hazelnut and buttermilk

Roasted octopus

celery, mango and quinoa

Noodle risotto

black salsify, Swiss chard and manchego

Hamburg poussin

carrot, parsley and artichoke

Mille Feuille

white couverture, lemon and fennel

4-course

75€

wine menu 50€

5-course

85€

wine menu 60€

HYGGE

BRASSERIE & BAR

Vegetarian

Seasonal salad by „HYGGE the farm“

cranberry dressing, cress and radishes

12€

Mushroom strudel

chickpeas and marinated Brussels sprouts

18€

Cauliflower soup

saffron and Onsen egg

8€

Onion tarte „Beaumont Deli“

kale and Gruyère cheese

starter 16€ main 24€

Vacherin Mont-d'Or cheese

pickled cucumbers by „HYGGE the farm“

preserved onions and potatoes

47€

Noodle risotto

black salsify, Swiss chard and manchego

starter 16€ main 24€

Tagliatelle

truffled goat cream cheese, nuts and herbs pesto

starter 24€ main 36€



HYGGE

BRASSERIE & BAR

Sea food

Oysters „Fine de Claire No. 2“

lemon, shallots vinaigrette and chester bread
each 3,80€

Roasted octopus

celery, mango and quinoa
starter 18€ main 27€

½ grilled Canadian lobster

mushrooms and marinated potatoes
36€

Caviar from AKI

„Remove the salt, take caviar.“

(Markus Rüsck, CEO AKI)

caviar „Stulle“

10g Siberian, 10g Ossetra, 10g trout
38 €

trout caviar

cream, guacamole, potato chips
50g 18 €

Sturgeon caviar „Siberian“ (intense)

Aquaculture Germany

cream, mashed potatoes, Onsen egg
20g 34€
100g 140€

Sturgeon caviar „Ossetra“ (mild)

Aquaculture Germany

cream, mashed potatoes, Onsen egg
20g 49€
100g 190€

HYGGE

BRASSERIE & BAR

Fish

Brisling No.4

Baltic sea sprats pure in rapeseed oil

pesto, tapenade and grilled focaccia

18€

Pickled filet of char

caviar, beetroot, hazelnut and buttermilk

22€

Fish soup

sauce Rouille and croûtons

starter 20€ main 30€

Filet of Iceland cod

swedes, Italian bacon and flower sprouts

starter 24€ main 32€

Roasted filet of halibut

calamaries, bisque and pumpkin

36€

HYGGE Style

Valid from 4 persons

Let us choose the dishes

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

Starters

21€

per person

Main

38€

per person

Dessert

14€

per person

HYGGE

BRASSERIE & BAR

Meat

„Basedahls“ best local ham

butter and bread

18€

Brandenburg duck in different ways

praline - paté - breast

Jerusalem artichokes, blood orange and lamb's lettuce

21€

Beef tartare

brioche, onion and cress

starter 18€ main 27€

Escallop „Vienna style“

roasted potatoes, creamy cucumber and cranberries

starter 22€ main 33€

Veal cutlet

braised calf's tongue, calf's head lentils and leek

42€

Tournedo

sauce Béarnaise, spinach and Dauphine potatoes

42€

Hamburg poussin

carrot, parsley and artichoke

28€

Apple pig served two ways

cheek - belly

tapenade, green vegetables and lemon polenta

32€

Ossobuco from local calf

(for 2 persons)

grilled focaccia and tagliatelle

34€

per person

Tomahawk Steak dry Aged ca. 1,7 kg

(for about 2 persons)

(takes about 70 minutes until served)

sauce béarnaise, pepperjus

spinach, mushrooms and terragon carrots

135€

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Dessert

Pavlova

stewed plums

12€

Mille Feuille

white couverture, lemon and fennel

14€

Passionfruit sorbet

poppy seed and salty caramel

9€

Vanilla-Crème Brûlée

apricot sorbet

12€

Cookie Dough

baked in the oven

(for about 2 persons)

blueberries and sorbet

22€

36 month old cow cheese „Direktor“

from „Jamei Laibspeis“ (Bavaria)

chutney, butter and bread

16€

Homemade ice cream or sorbet

daily changing variations

3€

Port wine trilogy

1.

10 years old Tawny Port Graham's

Almond amaretto - praline

2.

2016 Late Bottled Vintage Port Quinta do Noval

Café macchiato - praline

3.

1994 Vintage Port Quinta do Passadouro - Niepoort

Bittersweet - chocolate Ecuador

32€

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.

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BRASSERIE & BAR