

# Chefs Choice-Menu

*3-course*

45€

*4-course*

59€

# HYGGE-Menu

**Marinated Breton mackerel**

parsley root, brown bread and quince

**Mushroom consommé**

mushroom tatar and blossoms

**Sea food-pot au feu**

kohlrabi and sugar peas

**Roasted saddle of wild boar**

plums with elderberries, beetroot and celery

**Frisian cake „HYGGE Style“**

caramalized puff pastry, cream  
plum compote and rum ice cream

*4-course*

80€

wine menu 55€

*5-course*

96€

wine menu 65€

**HYGGE**

BRASSERIE & BAR

# Farm and field

## **Cow cheese „UrEiche“**

from „Jamei Laibspeis“ (Bavaria)  
chutney, salted butter and bread  
21€

## **Several salads by HYGGE the farm**

celery-apple dressing and walnuts  
12€

## **Salade niçoise**

beans, purple potatoes, tomatoes  
kalamata olives and scamorza  
18€

## **Mushroom consommé**

mushroom tatar and blossoms  
12€

## **Tagliatelle with truffle**

summer truffle and white truffle foam  
starter 18€ main 27€

## **White wine risotto**

chicorée and mountain cheese  
starter 18€ main 27€



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# Seafood

## Oysters

### „DAVID HERVÉ Fine de Claire No. 2“

lemon, shallots vinaigrette and chester bread  
each 4,50€

## Sea food-pot au feu

kohlrabi and sugar peas  
starter 24€ main 36€

## Fried canadian scallop

beurre blanc, fennel and sweet corn  
starer 24€ main 36€

# Caviar from AKI

## „Remove the salt, take caviar.“

(Markus Rüsck, 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€

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# Fish

## **Marinated Breton mackerel**

parsley root, brown bread and quince  
18€

## **Loch duart salmon tatare**

mustard ice cream  
and cold cucumber soup  
18€

## **Fish soup**

sauce rouille and croûtons  
starter 24€ main 36€

## **Roasted fillet of local pike perch**

sauce bourride, artichoke and „rosara“ potatoes  
starter 28€ main 42€

## **Lyoner pike dumplings**

bisque, creamy spinach and potato croûtons  
starter 24€ main 36€

# By Pre-Order

## **Loup de mer in salt crust**

beurre blanc, leaf spinach  
vegetables by „HYGGE the farm“ and bean salad  
86€

# 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

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# Meat

## **Basedahls best local ham**

butter and sourdough bread

22€

## **Beef tartare „Stulle“**

marinated egg yolk, capers, shallots, herbs and sprats

starter 22€ main 33€

## **Borewoers by butchery Meinert (3 pieces)**

chakalaka and tomato salad

18€

## **Escallop „Vienna style“**

roasted potatoes, creamy cucumber salad and cranberries

starter 26€ main 39€

## **Coq au vin**

### **from local chicken**

braised vegetables, mushrooms and croûtons with bacon

26€

## **Stuffed oxtail**

truffle jus and variation of cauliflower

36€

## **Veal entrecôte**

glaced sweetbread, mushroom creme  
green vegetables and veal head tortelloni

42€

## **Roasted saddle of wild boar**

plums with elderberries, beetroot and celery

38€

# Dessert

## **Pavlova**

sour cherries

12€

## **Vanilla ice cream**

eggnog and pear

10€

## **Sea buckthorn-Crème Brûlée**

orange sorbet

11€

## **Frisian cake „HYGGE Style“**

caramalized puff pastry, cream  
plum compote and rum ice cream

14€

## **Apple crumble**

baked in pan

( for 2 persons )

vanilla sauce

13€

## **Praline and macarons**

*4 mixed pieces each*

16€

## **Cow cheese „UrEiche“**

from „Jamei Laibspeis“ (Bavaria)

chutney, butter and bread

21€

## **Homemade ice cream or sorbet**

daily changing variations

3,40€

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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