

Chefs Choice-Menu

if you want to make changes it could be possible that there will be some extra charges – they'll come for the whole table.

3-course

39€

4-course

51€

HYGGE-Menu

Trout tatar

cashews and mace foam

Green asparagus „primavera style“

pickled lemons, aged parmesan and herb salad

Filet of halibut

sherry vinegar, mushrooms and peas

Braised lamb knuckle

black garlic, nuts and chives

Pistachio-mascarpone-slice

mango and sorbet

4-course

70€

Wine menu 45€

5-course

80€

Wine menu 55€

HYGGE

BRASSERIE & BAR

Vegetarian

36 month old cow cheese „Direktor“

from „Jamei Laibspeis“/Bavaria

Chutney, butter and bread

16€

Mixed salad by „HYGGE the farm“

carrot-dressing, radishes and granola

14€

Green asparagus „primavera style“

pickled lemons, aged parmesan and herb salad

14€

Burrata

caponatina and basil

18€

Herb soup

onsen egg and potato croûtons

8€

Fried onion-pearl barley-risotto

smoked tomato-foam and leek

starter 18€ main 27€

Tagliatelle with morels

Sherry foam and sugar snaps

starter 24€ main 32€

Asparagus

500g

Niemann's local white asparagus

hollandaise, melted butter and potatoes

28€

Extra escallop „Vienna Style“

+14€

Extra wild red shrimps

4 pieces fried in garlic

+14€

Extra Basedahls best local ham

+14€

HYGGE

BRASSERIE & BAR

Sea food

Oysters „Fine de Claire No. 2“

lemon, shallot vinaigrette and chester bread
each 3,50€

Flatoysters by „AusterRegion“

preserved onions, chives and horseradish
each 5,50€

Pan-fried canadian scallops

seafood risotto
starter 21€ main 32€

Red shrimps (6 pieces)

salsa verde and grilled focaccia
18€

Caviar from AKI

„Remove the salt, take caviar“

(Markus Rüsç, CEO AKI)

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

Sardines 2019 in oliveoil

pesto, tapenade and grilled focaccia
18€

Trout tatar

cashews and mace foam
22€

Fish soup

sauce rouille and croûtons
starter 20€ main 30€

Glazed monkfish-carbonado

pearl onions, tarragon and wild brokkoli
starter 24€ main 32€

Filet of halibut

sherry vinegar, mushrooms and peas
starter 26€ main 40€

Turbot cutlet

beurre blanc and saisonal vegetables
68€

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

34€
per person

Dessert

14€
per person

HYGGE

BRASSERIE & BAR

Meat

Basedahls best local ham

butter and bread

18€

Fennel- and chili-salsiccia

pesto and pickled vegetables

18€

Pastrami-bread

preserved cucumbers, mustard-mayonnaise and cress

starter 16€ main 24€

Beef-carpaccio

lemon-pepper-cream, cheese and herbs by „HYGGE the farm“

18€

Marrowbone baked on hay

spinach, potato-sourdough-terrine and cassis

21€

Escallop „Vienna Style“

roasted potatoes, creamy cucumber and cranberries

starter 22€ main 33€

Filet steak-tatar

caesar-sauce, spinach and croquettes

42€

Braised lamb knuckle

black garlic, nuts and chives

28€

Ossobuco (for 2 persons)

grilled focaccia and parmesan tagliatelle

32€ per person

Smoked short rib (for 2 persons)

barbecue-sauce, lettuce and buttermilk brioche

62€

HYGGE

BRASSERIE & BAR

Dessert

Pavlova

rhubarb

12€

Pistachio-mascarpone-slice

mango and sorbet

14€

Brown butter ice cream

blueberry compote and poppy seed sugar

9€

Woodruff-Crème Brûlée

berry sorbet

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 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