

Chefs Choice-Menu

3-course

36€

4-course

48€

HYGGE-Menu

Mushrooms „Nordic style“

couscous, tomato and lovage

12€

Pork cheek

carrot, parsley and quinoa

16€

Courgette blossom

glazed sweetbread and peas

14€

Saddle of lamb

eggplant, garlic and risotto

28€

Lemon Tarte

merrenque and seabuckthorn

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€

Tomatos

from our HYGGE farm
burrata, sea salt and herb salad
18€

Spinach salad

french dressing, pumpkin seed oil and
preserved pumpkin from our HYGGE farm
12€

Parmesansoup

with aged balsamico and potatocroûtons
7€

Tagliatelle

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

Stuffed Pumpkin

Caponatina, chili and manchego
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

HYGGE

BRASSERIE & BAR

Sea food

Oysters „Fine de Claire No. 2“

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

Red shrimp 6 pieces

arugulapesto and grilled foccacia
18€

Ragout of mussels

cauliflower and garden lettuce
18€

Roasted canadian scallops

beetroot, elder and „belper knolle“
starter 18€ main 27€

Caviar from AKI

„Remove the salt, take caviar“

(Markus Rüsçh, 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

Tatar of yellowfin mackerel

cucumber from our HYGGE farm, sesam and leek
16€

Marinated arctic charr

sunroot, sour cream and amaranth
16€

Fish soup

sauce rouille and croûtons
starter 16€ main 24€

Filet of alfonsino

bellpepper, passpierre and herb risotto
28€

Fried filet of cod

dillbrew, brandade and fennel
28€

Filet from the whole turbot

truffle, fried onions and pearl barley risotto
34€

Catch of the day

beurre blanc, pesto and vegetables from Gut Haidehof
daily changing prices



HYGGE

BRASSERIE & BAR

Meat

Basedahls best local ham

butter and bread

14€

Beef tartar

horseradish and brioche

starter 14€ main 22€

Wild boar sausage

blueberry-mustard and bean salad

9€

Pastrami „Stulle“

pickled cucumbers and mustard mayonnaise

starter 14€ main 22€

Tournedo from local beef

broccoli and blackberry risotto

34€

Braised calf cheek

beans and mashed potatoes

28€

Escallop „Vienna Style“

roasted potatoes, creamy cucumber and cranberries

starter 17€ main 25€

Venison steak

jus, lingonberry, kale and celeriac

32€

Buffalo Chateaubriand (600g)

jus, carrots, chanterelles and mashed potato

84€

Tomahawk (1,0kg)

kampot pepper sauce, sauce béarnaise

mushrooms, turnips, spinach and beans

86€

HYGGE

BRASSERIE & BAR

Dessert

Pavlova

with apricots
12€

Lemon Tarte

merengue and seabuckthorn
14€

Hazelnut - ice cream

apple and salted almond
9€

Coffee-Crème Brûlée

dark chocolate 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, turnips and spinach
42€ per person

HYGGE

BRASSERIE & BAR