

Chefs Choice-Menu

3-course

45€

4-course

59€

HYGGE-Menu

Raw marinated hamachi

yoghurt, radish, celery,
kohlrabi and fennel

Asparagus „Primavera“

pickled lemon, parmesan and herb salad

Roasted fillet of halibut

calf's head jus, brioche butter
and variation of peas

Fried rack of lamb

fennel, artichoke and panis

Curd cake

with poppy seeds and apricots

4-course

88€

wine menu 55€

5-course

99€

wine menu 65€

HYGGE

BRASSERIE & BAR

Vegetarian

Cow cheese „UrEiche“

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

Several salads by HYGGE the farm

carrot dressing and buckwheat
12€

Asparagus „Primavera“

lemon, aged parmesan and herb salad
21€

Asparagus soup

deep fried egg and peas
12€

Tagliatelle with chanterelles

aged parmesan and herbs
starter 18€ main 27€

Young potatoes

cured egg yolk, sour cream, algae caviar,
linseed oil and herbs from HYGGE the farm
starter 17€ main 26€

Asparagus

500g

White asparagus from „Spargelhof Niemann aus der Lüneburger Heide“

hollandaise, melted butter and potatoes
23€

with escalope „vienna style“

+12€

with catch of the day

+12€

with „Basedahls“ best local ham

+12€

HYGGE

BRASSERIE & BAR

Seafood

Oysters

„DAVID HERVÉ Boudeuse No. 4“

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

Fried scallops

tomatoe, leek
and green chilli
starter 26€ main 38€

½ hummer „thermidor“

cocktail sauce and herb salad
42€

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€

HYGGE

BRASSERIE & BAR

Fish

Raw marinated hamachi

yoghurt, radish, celery,
kohlrabi and fennel
21€

Smoked and pickled sprat

tomato pesto, lemon mayonnaise
and grilled focaccia
16€

Fish soup

sauce rouille and croûtons
starter 24€ main 36€

Roasted fillet of halibut

calf's head jus, brioche butter
and variation of peas
starter 28€ main 42€

Fillet of meagre

sauce bourride, fennel and onions from HYGGE the farms
starter 26€ main 39€

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

HYGGE

BRASSERIE & BAR

Meat

„Basedahls“ best local ham

butter and sourdough bread
22€

Beef tartare

brioche, onions, capers
and beetroot mustard
starter 22€ main 33€

Roasted sourdough bread with homemade pastrami

pickled onion-cucumbers, beetroot and mustard mayonnaise
21€

2 pieces of salsiccia fennel or chili

pickled vegetables and creme of eggplants
21€

Escallop „Vienna style“

roasted potatoes, creamy cucumber and cranberries
starter 28€ main 39€

Fried rack of lamb

fennel, artichoke and panis
44€

Grilled veal chop

sauce bernaise, cow cheese,
coloured Swiss chard and Pommés Dauphine
48€

Variation of suckling

belly, cheek, back

dark beer sauce, onion and turnip
36€

Osso buco

(for 2 persons)

lemon risotto and grilled focaccia
34€
per person

Dessert

Pavlova

marinated strawberries
12€

Caramalised puff pastry

Original beans „simply milk“ couverture
and blueberries
14€

Coffee and milk

coffee ice cream with milk espuma
and spiced crumble
11€

Tonka bean-Crème Brûlée

rhubarb sorbet
12€

Curd cake

with poppy seeds and apricots
13€

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.