

HYGGE-Menu

Raw marinated hamachi

cucumber, mango, red onion, coriander and chili

Crustacean foam soup

peas and peanuts

Pot-au-feu

artichoke, carrot, celery and leek
salsa verde and lemon aioli

Roasted saddle of young boar from Stefan Runge

wild jus, hazelnut, Jerusalem artichoke and broccoli

Caramalized puff paste

Lemon fruits and buttermilk

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

french dressing, radishes, snow pea
celery
9€

Burrata

pea pesto, sourdough and lemon
18€

Variation of carrots

vadouvan, parsley and fig
18€

Apple - horseradish - soup

cider vinegar and grissini
12€

Pot-au-feu

artichoke, carrot, celery and leek
salsa verde and lemon aioli
starter 18€ main 27€

Orecchiette

stracciatella, turnip tops, herb pesto and fenugreek
starter 14€ main 23€

Chef's choice menu

3-course

45€

4-course

59€

Chef's choice!

Unfortunately, we cannot take changes of any kind into account

HYGGE

BRASSERIE & BAR

Seafood

Oysters

„DAVID HERVÉ Fine de Claire No. 2“

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

Crustacean foam soup

peas and peanuts
11€

Roasted canadian scallops

tomato-calamari-sugo and spiced bread
starter 24€ main 36€

Caviar from AKI

„Remove the salt, take caviar.“

(Markus Rüsç, 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

cucumber, mango, red onion
coriander and chili
21€

Fish soup

sauce rouille and croûtons
starter 24€ main 36€

Iceland redfish filet

sauce bourride, bell pepper and eggplant
starter 24€ main 36€

Skrei filet

Bacon, creamy cabbage and mashed potatoes
starter 26€ main 40€

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
„from open stable“**

butter and sourdough bread
22€

Beef tartare

brioche, blueberry mustard, capers and stained egg yolk
starter 22€ main 33€

Braised veal shoulder

tomato jus, fried onions, kohlrabi, turnip
mashed potatoes with wild garlic
34€

Escallop „Vienna style“

roasted potatoes, creamy cucumber salad and cranberries
starter 26€ main 39€

**Roasted saddle of young boar
from Stefan Runge**

wild jus, hazelnut, Jerusalem artichoke and broccoli
42€

Breast and leg of black-feathered chicken

sauce albufera, peas, green asparagus
lemon and gnocchi
36€

Grilled veal cutlet

Café de Paris - Sauce, beetroot and spinach
36€

**Ossobuco from local veal
(from 2 people)**

lemon risotto and parmesan tagliatelle
34€
per person

Pre order

**Bouillabaisse à la Marseille
(from 2 people)**

Sauce Rouille, garlic baguette and saffron potatoes
86€
per person

HYGGE

BRASSERIE & BAR

Dessert

Pavlova

rhubarb

12€

Tonka bean - Crème Brûlée

blueberry sorbet

11€

Cookie and Cream

Milk ice cream with cookie crumble

and salted caramel

11€

Caramalized puff paste

Lemon fruits and buttermilk

14€

Applecrumble

baked in pan

(for 2 persons)

vanilla sauce

14€

Praline and macarons

4 mixed pieces each

24€

Homemade ice cream or sorbet

daily changing variations

3,40€

Port wine - trio

1.

10 years old Tawny Port Graham's

tiramisu – truffle praline

2.

2011 Late Bottled Vintage Port Quinta do Noval

wild cranberrie – truffle praline

3.

2000 Single Quinta Vintage Port Quinta do Passadouro

Classy dark chocolate from Ecuador

38€

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BRASSERIE & BAR