

Chefs Choice-Menu

3-course

39€

4-course

51€

HYGGE -Menu

Preserved sturgeon filet

buttermilk, pear and celery

Creamy hokkaido pumpkin soup

mustard fruits, kernels and oil

Monkfish medaillons

bouchot-mussels, celery
and chorizo-risotto

Variation of galeeny

lovage, carrot
and pearl barley

Chocolate tarte

raspberry and quince

4-course

75€

wine menu 50€

5-course

85€

wine menu 60€

HYGGE

BRASSERIE & BAR

Vegetarian

Cow cheese „UrEiche“

from „Jamei Laibspeis“ (Bavaria)
chutney, butter and bread
18€

Variation of lettuce by „HYGGE the farm“

parmesan-mustard dressing, seeds, cress
and beetroot
16€

Dumpling carpaccio

preserved mushrooms, onions
and radishes
21€

Green beans salad

onsen egg, scamorza, olives and potato
18€

Creamy hokkaido pumpkin soup

mustard fruits, kernels and oil
11€

BBQ eggplant by „HYGGE the farm“

smoked tomato foam, bellpepper and blossom
starter 18€ main 27€

Tagliatelle

mushrooms and aged parmesan
starter 18€ main 27€



HYGGE

BRASSERIE & BAR

Sea food

Oysters „Fine de Claire No. 2“

lemon, shallots vinaigrette and chester bread
each 3,80€

Fried octopus

smoked tomato foam, kalamata olives,
spinach and potato croûtons
starter 22€ main 33€

½ grilled canadian lobster

bisque, and different kinds of cauwlflower
42€

Caviar from AKI

„Remove the salt, take caviar.“

(Markus Rüsç, CEO AKI)

caviar „Stulle“

10g Siberian, 10g Ossetra, 10g trout
38 €

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

„FANGST“

Brisling No.4

Baltic sea sprats pure in rapeseed oil

pesto, paste and grilled focaccia

18€

Smoked whole local trout

trout caviar, cucumber and brown bread

22€

Preserved sturgeon filet

buttermilk, pear and celery

19€

Fish soup

sauce rouille and croûtons

starter 20€ main 30€

Filet of pikeperch

beurre blanc, verjus, preserved grapes,

creamy cabbage and potato mash

starter 24€ main 36€

Monkfish medallions

bouchot mussels, celery

and chorizo-risotto

starter 24€ main 36€

HYGGE Style

Valid from 4 persons

Let us choose the dishes

and feel the „HYGGE - spirit“ by sharing a meal.

Starter

21€

per person

Main

38€

per person

Dessert

14€

per person

HYGGE

BRASSERIE & BAR

Meat

„Basedahls“ best local ham

butter and bread
18€

Beef tartare

baby leaf salad by HYGGE the farm,
perserved egg yolk, caper and onions
starter 18€ main 27€

Variation of duck liver

parfait, fried in a pan, ice cream
brioche, pepper cherry and sorrel
22€

matching wine:

2018 Cape White („Port“)
Beaumont Family Wines, South africa
5 cl 12€

Escallop „Vienna style“

roasted potatoes, creamy cucumber and cranberries
starter 22€ main 33€

Variation of galeeny

lovage, carrot
and pearl barley
32€

Entrecôte (300g)

sauce béarnaise, white kampott pepper jus,
spinach and pommes dauphine
46€

Braised ox cheek

autum truffle and celery
34€

Osso bucco

(for 2 persons)

lemon risotto and parmesan tagliatelle
36€
per person

Dessert

Pavlova

plum
12€

Chocolate tarte

raspberry and quince
14€

Brown butter ice cream

sugared blueberries
8€

Vanilla Crème Brûlée

pear sorbet
12€

Cow cheese „UrEiche“

from „Jamei Laibspeis“ (Bavaria)
chutney, butter and bread
18€

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 allergenic menu. Thank you.

HYGGE

BRASSERIE & BAR