

HYGGE-Menu

Roasted calamaretti

asparagus kimchi, sour cream, sesame and coriander
2023 „Paço de Teixeira“ Vinha de Souzaís - Quinta do Côtto - Portugal

Asparagus cremesoup

brown butter and onsen egg
2022 Pinot Gris Schengen - Château Pauqué - Luxembourg

Pan-seared canadian scallops

mussel risotto, horseradish and fennel
2021 Westhofen Riesling dry - Stefan Winter - Germany

Grilled black angus onglet

sauce béarnaise, filled white onion and leek
2011 Pinot Noir „Baumgarten“ - Pittnauer - Austria

Chocolate parfait

pickled cherries and biscuit
2001 Banyuls Rimage La Coume - Domaine du Mas Blanc - France

4-course

80€
wine menu 55€

5-course

96€
wine menu 65€

HYGGE Style

Share and enjoy your meal together.

**Please feel free to ask our staff.
Many dishes are perfect for sharing with others.**

Farm & field

Several salads

french dressing, pickled rhubarb and granola
11€

Green asparagus „primavera“

pickled lemons, aged parmesan and herb salad
21€

Asparagus cremesoup

brown butter and onsen egg
11€

Tagliatelle with chanterelle

mushroom sauce, herbs from HYGGE the farm and parmesan
starter 24€ main 36€

Summer vegetables Pot au Feu

black garlic aioli and grilled focaccia
starter 24€ main 36€

Asparagus

500g

White asparagus from Cassenshof Lüneburger Heide

hollandaise, melted butter and potatoes
32€

Plus escallop „Vienna style“

+ 12€

Plus „catch of the day“

+ 12€

Basedahls best local ham

„from open stable“

+ 12€

Pre order

Beef Wellington

(from 2 persons)

sauce béarnaise, truffle jus, beans, leaf spinach, carrots and mushrooms
48€

per person

HYGGE

BRASSERIE & BAR

From the water

Oysters

„DAVID HERVÉ Fine de Claire No. 2“

lemon, shallots vinaigrette and chester bread

each 4,30€

Roasted calamaretti

asparagus kimchi, sour cream, sesame and coriander

21€

Fish soup

sauce rouille and croûtons

starter 22€ main 33€

Red shrimps roasted in garlic (6 pieces)

herb pesto and grilled focaccia

24€

Sautéed wolffish cheeks with aromatic herbs

herbpesto, tomatojus and yellow tomatosugo

starter 28€ main 42€

Fillet of char

beurre blanc, caviar, cauliflower and watercress

starter 28€ main 42€

Caviar von 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€

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BRASSERIE & BAR

Meat

**Basedahls best local ham
„from open stable“**

butter and sourdough bread
19€

Beef tartare

wild garlic mayonnaise, fresh herbs from HYGGE the farm
Scamorza and Focaccia
starter 24€ main 36€

Roasted veal marrow bones

morels, calf's head and peas
18€

Grilled black angus onglet

sauce béarnaise, filled white onion and leek
36€

Escallop „Vienna style“

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

**Roasted saddle of venison
from Stefan Runge**

rhubarb jus, celery, baked potato and bacon strudel
46€

**Ossobuco from veal
(from 2 persons)**

lemonrisotto and parmesantagliatelle
36€
Per person

Chef's choice menu

3-course

45€

4-course

59€

Chef's choice!

**For organizational reasons,
we cannot take changes or allergies of any kind into consideration.**

HYGGE

BRASSERIE & BAR

Dessert

Pavlova

marinated strawberries

14€

Vanilla crème brûlée

berries and sorbet

11€

Honey ice cream

yeast dough, vanilla cream and almond

9€

Chocolate parfait

pickled cherries and biscuit

14€

Petit Four

pralines and macarons

(4 mixed pieces each)

24€

Homemade ice cream or sorbet

daily changing variations

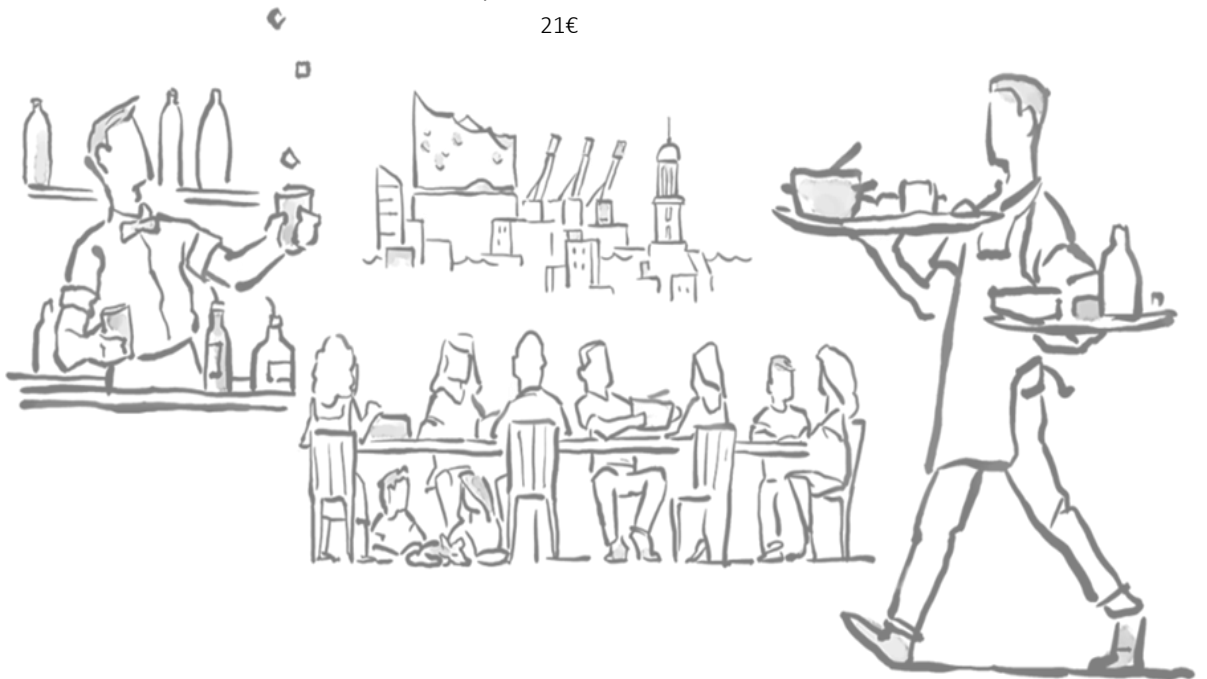
3,40€

Cow's milk cheese „UrEiche“

from „Jamei Laibspeis“ (Bavaria)

chutney, butter and bread

21€



Bei Allergien und Unverträglichkeiten bitte bei einem Mitarbeiter melden.
Wir beraten Sie gerne oder händigen Ihnen eine Kennzeichnung aus.

HYGGE

BRASSERIE & BAR