

HYGGE-Menu

Raw marinated mackerel

orange, avocado and sweet potato
2023 Paco de Teixeira „Vinha de Souzais“ - Quinta do Côto - Portugal

Carrot cream soup

vadouvan, garden cress and vegan seaweed caviar
Cydr Ignaców - Tomasz Porowski - Poland

Pan-seared monkfish fillet with aromatics

bouillabaisse sauce and bouillabaisse-risoni-risotto
2020 Riesling GG Steinberg - Gut Hermannsberg - Germany

Pink-roasted loin of young wild boar from Stefan Runge

pickled blackberries, variation of cauliflower and venison jus
2020 Rioja „LAGD4“ Viñas Viejas - Bideona - Spain

Canelés

rum pineapples, lime and chocolate sorbet
2017 Zibibbo Passito „Scibà“ - Ottoventi - Italy

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

Winter salad

apple-walnut dressing, celery and walnuts
11€

Roasted sweatheart cabbage

celery, hazelnut, sichuan pepper and chili
16€

Carrot cream soup

vadouvan, garden cress and vegan seaweed caviar
11€

Beetroot risotto

cherry-balsamico, goat cheese and parsley
starter 18€ main 27€

Eggplant

paprika, yogurt, coriander and couscous
starter 18€ main 27€

Pre order

Sole meunière

600-800g

beurre blanc, lemon
leaf spinach and potatoes
72€

Beef Wellington

(from 2 persons)

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

Turbot on the bone

1,2kg

beurre blanc, brown butter, fennel, leaf spinach and lemon risotto
140€

HYGGE

BRASSERIE & BAR

From the water

Oysters

„DAVID HERVÉ Fine de Claire No. 2“

lemon, shallots vinaigrette and chester bread
each 4,30€

Raw marinated mackerel

orange, avocado and sweet potato
24€

Fish soup

sauce rouille and croûtons
starter 22€ main 33€

Lobster tagliatelle

butter poached lobster, bisque, tomato and basil
starter 24€ main 36€

Roasted fillet of codfish

beurre blanc, pickled grapes
pointed cabbage and mashed rutabaga
starter 28€ main 42€

Pan-seared monkfish fillet with aromatics

bourride sauce and bouillabaisse-risoni-risotto

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 with winter truffle

truffle mayonnaise, chanterelle tapenade and brioche
starter 24€ main 36€

Galantine from Prignitzer free-range chicken

morel jus, mushrooms and turnip greens
starter 24€ main 36€

Escallop „Vienna style“

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

Entrecôte 300g

sauce Béarnaise, pepperjus, leaf spinach and Boulangère potatoes
46€

Braised ox cheek

portwine onions, beans and mashed potatoes with chives
32€

Pink-roasted loin of young wild boar from Stefan Runge

Pickled blackberries, variation of cauliflower and venison jus
46€

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

preserved sour cherries
12€

Muscovado crème brûlée

sorbet and mandarin ragout
11€

Rum pot

chocolate crumble and vanilla ice cream
9€

Canelés

rum pineapples, lime and chocolate sorbet
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€

Port wine - trio

1.

10 years old Tawny Port Graham's
brittle – truffle praline

2.

2018 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

39€

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

HYGGE

BRASSERIE & BAR