

# HYGGE-Menue

## **Loch Duart salmon pickled with beetroot**

caviar, fennel, pear and cucumber

*2024 Wiener Gemischter Satz „Nussberg“ - Hajszan Neumann - Austria*

## **Herbal noodles**

variation of onion and cheese

*2023 Chardonnay - Gebrüder Mathis - Germany*

## **Roasted fillet of gurnard**

mussel hotpot with horseradish, fennel and dill

*2022 „VINZ Fumé“ old vines - Am Stein - Germany*

## **Pink-roasted lamb noisettes**

lamb jus, leaf spinach and tomatoe

*2020 Rioja Alavesa „LAGD4“ old vines - Bideona - Spain*

## **Rhubarb delice**

pickled rhubarb and buttermilk ice cream

*2025 Malvasia di Casorzo „Brigantino“ - Accornero - 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.**

# HYGGE

BRASSERIE & BAR

# Farm & field

## **Several salads**

french dressing, pickled rhubarb and granola

11€

## **Mushroom cream**

preserved mushrooms, raspberry vinegar and wild garlic mayonnaise

16€

## **Creamy soup of spinach**

Brown butter and onsen egg

11€

## **Herbal noodles**

variation of onion and cheese

starter 18€ main 27€

## **Eggplant**

paprika, yogurt, coriander and couscous

starter 18€ main 27€

# Pre order

## **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€

## **Lamb shoulder from bavaria**

**served in a casserole**

black garlic mayonnaise, lamb jus, braised vegetables

leaf spinach and wild garlic risotto

86€

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# From the water

## Oysters

### „DAVID HERVÉ Fine de Claire No. 2“

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

## Loch Duart salmon pickled with beetroot

caviar, fennel, pear and cucumber  
21€

## 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 gurnard

mussel hotpot with horseradish, fennel and dill  
starter 30€ main 45€

## Fillet of local pikeperch

morels, peas and straw potatoes  
starter 30€ main 45€

# 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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# 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€

**Braised ox cheek**

port wine onions, kohlrabi  
mashed potatoes with wild garlic  
starter 24€ main 36€

**Escallop „Vienna style“**

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

**Grilled pork chop from Gut Hesterberg 300g**

pepperjus, carrots and chickweed  
36€

**Veal medaillons**

Pepper cream sauce, asparagus and purple potato  
starter 32€ main 48€

**Pink-roasted lamb noisettes**

lamb jus, leaf spinach and tomatoe  
42€

## 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**

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# Dessert

## **Pavlova**

preserved sour cherries

12€

## **Vanille crème brûlée**

strawberry and sorbet

13€

## **Cookie and Cream**

milk ice cream with cookie crumble

and salted caramel

9€

## **Rhubarb delice**

pickled rhubarb and buttermilk ice cream

14€

## **Petit Four**

pralines and macarons

*(4 mixed pieces each)*

24€

## **Homemade ice cream or sorbet**

daily changing variations

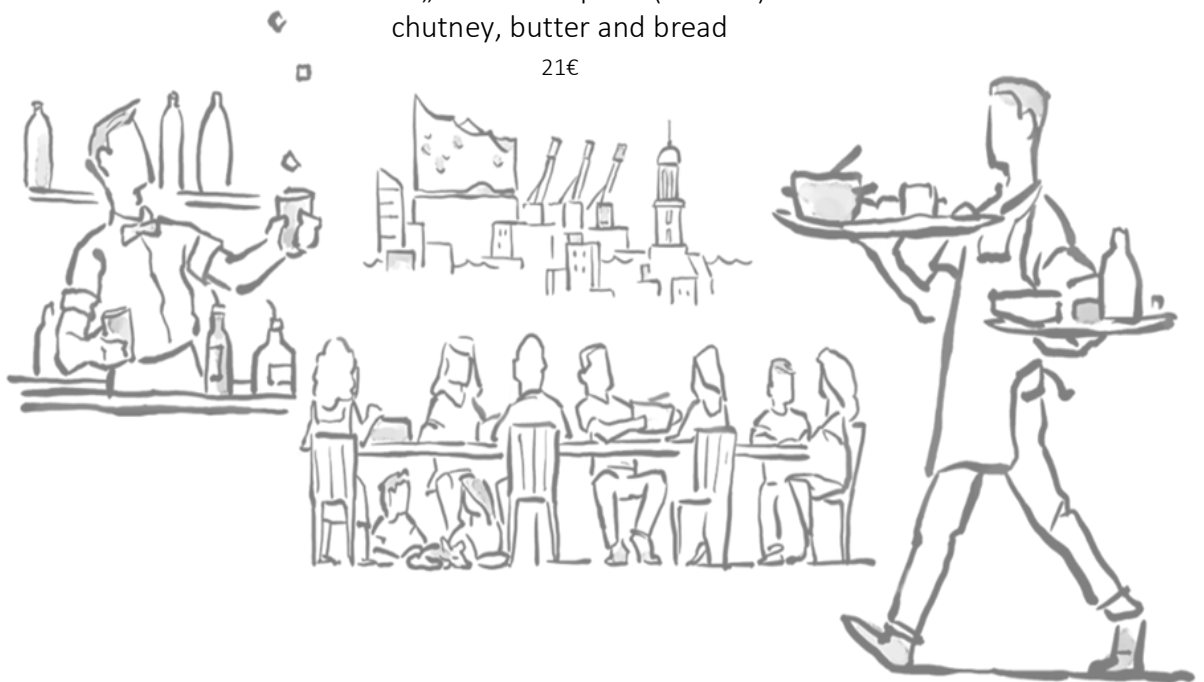
3,40€

## **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.

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