

HYGGE-Menu

Variation of carrots

vadouvan, parsley and fig

2023 Welschriesling - Velich - Austria

Roasted octopus

beurre Blanc, onion and fennel

2023 „Paço de Teixeira“ Vinha de Souzaís - Quinta do Côtto - Portugal

Regional baked egg from „Cassenshof“

pickled vegetables, alga caviar and green sauce

2023 Fendant „Les Terrasses“ - Jean-René Germanier - Switzerland

Breast and leg of black-feathered chicken

sauce albufera, peas, green asparagus

lemon and gnocchi

2016 Pinot Noir - Wagner-Stempel - Germany

Cookie and Cream

Milk ice cream with cookie crumble

and salted caramel

1936 Gran Reserva - Martinez-Gutierrez - Spain

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€

Regional baked egg from „Cassenshof“

pickled vegetables, alga caviar and green sauce
18€

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 octopus

beurre Blanc, onion and fennel
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€

Roasted fillet of plaice

beurre Blanc, pancetta and beans
starter 24€ main 36€

Skrei fillet

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 striploin (350g)

sauce Choron, spring vegetables à la crème and baked chickpeas
44€

**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€

„Tarta di Santiago“

berries, yogurt and sorbet

14€

Caramalized „Reis Trauttmansdorff“

apricots and cream

(for 2 persons)

18€

Praline and macarons

4 mixed pieces each

24€

Homemade ice cream or sorbet

daily changing variations

3,40€