

**ATLANTIC RESTAURANT**  
**HAMBURG**

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# ATLANTIC RESTAURANT

« The restaurant was like a blank canvas  
that I could freely create on. »

A handwritten signature in black ink, appearing to read 'A. Mayer', with a stylized flourish at the end.

**Alexander Mayer**

**Head Chef Atlantic Restaurant**

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## IDENTITÉ

« In our menu Identité, the name is literally program:

Excellent products from selected terroirs around the world,  
prepared with character based on classic French haute cuisine and  
influenced by the flavors, aromas and techniques of the best kitchens  
in the world perfectly reflect our identity in this menu. »

<b>7-COURSES</b> · <b>199</b>	<b>WINE PAIRING</b>	<b>125</b>
<b>6-COURSES</b> · <b>189</b> WITHOUT SAINT-MAURE		<b>95</b>
<b>5-COURSES</b> · <b>169</b> WITHOUT SAINT-MAURE & ASPARAGUS		<b>83</b>
<b>4-COURSES</b> · <b>149</b> WITHOUT SAINT-MAURE, ASPARAGUS & BISQUE		<b>67</b>

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# IDENTITÉ

## CHICKPEA-KRAPFEN

Umeboshi-jam

## OUR GUGELHUPF

Pretzel dough · umami-sesame · whipped purple curry-butter

## ARTICHOKE SQUARED

Tapioka · Barigoule-stock · kimizu frothy soup · truffle · chervil

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## IKEJIME-MADAI

Yuzu-chili-emulsion · celery · Tropea-onion · avocado

## SOUS-VIDE COOKED PURPLE ASPARAGUS

Morel vinaigrette · creamy root parsley ·  
Belper Knolle cheese · bitter salads

## ATLANTIC LOBSTER BISQUE NO. 03 – 2024

Marinated soft-shell-crab · mango-cucumber-salad ·  
passionfruit · cilantro

## SCOTTISH MONKFISH

Verbena-beurre blanc · „Parisian peas“ · chanterelles · white peach

## LOCAL HUNTED DEER

SERVED IN TWO COURSES

### GENTLY PICKLED TARTAR

Bone-tea · Pommery mustard ice cream · tarragon

### SADDLE OF DEER WITH SMOKE ALMOND CRUST

Teriyaki wild jus · summer squash textures · creamy eggplant · cassis sphere

## SAINT-MAURE DE TOURAINE

Golden delicious · Piedmontese hazelnut · quinoa

## RHUBARB & STRAWBERRY

Creamy curd · tonka bean · woodruff

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## KIWI

Coconut · shiso

## PETIT FOURS & MIGNARDISES

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## FLORA

« We believe that consciously abstaining from fish and meat has nothing to do with sacrificing pleasure.

Our Flora menu impressively demonstrates that vegetables can effortlessly take center stage on the plate at a gourmet restaurant. »

<b>7-COURSES</b> · <b>154</b>	<b>WINE PAIRING</b>	<b>125</b>
<b>6-COURSES</b> · <b>144</b> WITHOUT SAINT-MAURE		<b>95</b>
<b>5-COURSES</b> · <b>134</b> WITHOUT SAINT-MAURE & ASPARAGUS		<b>83</b>
<b>4-COURSES</b> · <b>114</b> WITHOUT SAINT-MAURE, ASPARAGUS & VELOUTÉ		<b>67</b>

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# FLORA

## CHICKPEA-KRAPFEN

Umeboshi-jam

## OUR GUGELHUPF

Pretzel dough · umami-sesame · whipped purple curry-butter

## ARTICHOKE SQUARED

Tapioka · Barigoule-stock · kimizu frothy soup · truffle · chervil

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## HEIRLOOM TOMATOES

Yuzu-chili-emulsion · celery · Tropea-onion · avocado

## SOUS-VIDE COOKED PURPLE ASPARAGUS

Morel vinaigrette · creamy root parsley ·  
Belper Knolle cheese · bitter salads

## THAI ESSENCE

Steamed egg yolk · mango-cucumber-salad · passionfruit · cilantro

## GLAZED CHICORÉE

Miso-saffron foam · young peas · chanterelles · white peach

## POINTED PEPPER

SERVED IN TWO COURSES

### TARTAR OF PEPPER AND EGGPLANT

Vegetable dashi · Pommery mustard ice cream · tarragon

### POINTED PEPPER & ÇIĞ KÖFTE

Teriyaki sauce · summer squash textures · creamy eggplant · cassis sphere

## SAINT-MAURE DE TOURAINE

Golden delicious · Piedmontese hazelnut · quinoa

## JAPANESE RARE CHEESECAKE

Bergamot · apricot · butter biscuit

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## KIWI

Coconut · shiso

PETIT FOURS & MIGNARDISES

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## **LES CLASSIQUES**

« Classics that belong to our Hotel Atlantic Hamburg  
not only for culinary reasons but above all, emphasizing the high  
standard of service culture. »

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## LES CLASSIQUES

### ATLANTIC LOBSTER BISQUE NO. 03 – 2024

Marinated soft-shell-crab · mango-cucumber-salad ·  
passionfruit · coriander

39

### NORTHSEA-SOLE « À LA MEUNIÈRE »

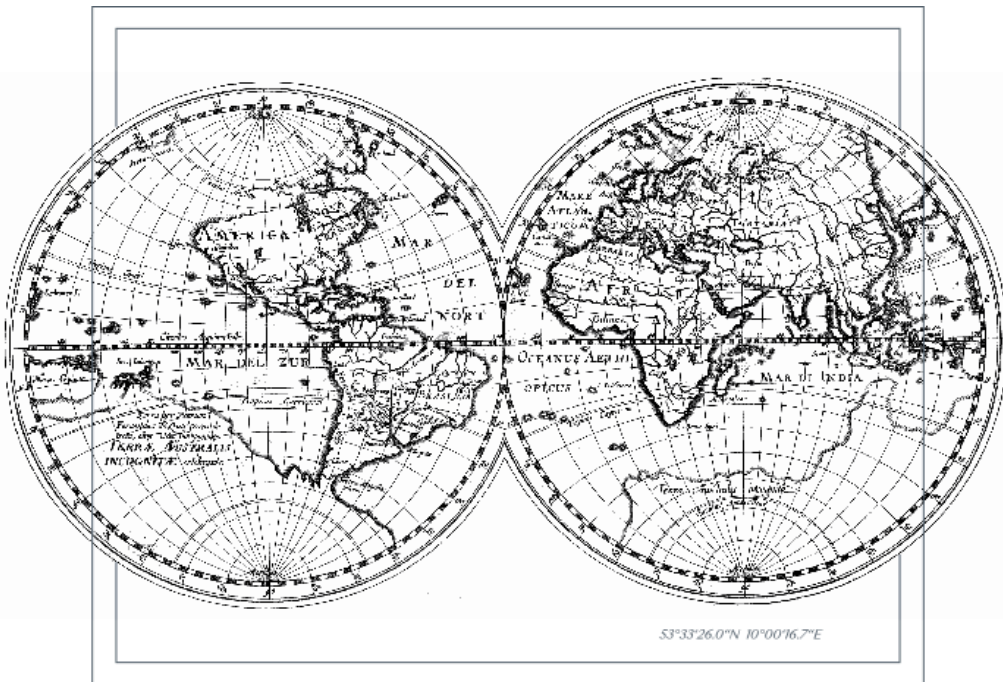
FOR TWO - FILLETED AT YOUR TABLE

Browned butter · Parisian potatoes · sauteed leaf spinach

159

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## DESSERT & CHEESE

### BAKED ALASKA

FOR TWO - FLAMBEED AT YOUR TABLE

Ice cream-variation · almond biscuit ·  
meringue · Grand Marnier

40

### RHUBARB & STRAWBERRY

Creamy curd · tonka bean · woodruff

19

### JAPANESE RARE CHEESECAKE

Bergamot · apricot · butter biscuit

19

### SAINT-MAURE DE TOURAINE

Golden Delicious · Piedmontese hazelnut · quinoa

21

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For allergen and food additive declaration, please ask for our special menu.

All stated prices are in Euro including VAT.  
VAT changes are subject to the tax office. Tip is not included.

**HAMBURG · APRIL 2024**

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