

# ATLANTIC RESTAURANT

## PHILOSOPHY OF OUR CUISINE

In our Atlantic Restaurant, chef Alexander Mayer and his team cook in a cosmopolitan way, interpreting a partly classic French cuisine in a modern way. His culinary style is characterized by an inspiring fusion cuisine, which emphasizes craftsmanship, freshness and the best ingredients, combining regional classics with international influences.

He is also inspired by the treasures that sailors once brought back from their voyages to the port of Hamburg and still do today. The interplay of flavors and

textures is fine-tuned to the detail and always holds little surprises in store. Alexander Mayer confidently combines young and fresh delicacies from all over the world, which are harmoniously combined in his dishes with an additional, cheeky pinch of sophistication.

Let him and his team take you on an enjoyable journey and discover new creations of fine culinary delights.

### KITCHEN

Alexander Mayer

Fokke Mick

Jannik Marcischewski

Fabian Müller

Astrid Williams

### SERVICE

Lars Hentschel

Maximilian Seidel

Constanze Schilbock

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# ATLANTIC RESTAURANT

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

A handwritten signature in black ink, appearing to read 'A. Mayer', with a stylized, flowing script.

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

## BUCKWHEAT-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 · wild garlic-mousseline ·  
Belper Knolle cheese · mizuna

## ATLANTIC LOBSTER BISQUE NO. 03 – 2024

Soft-shell-crab tempura · mango-cucumber-salad ·  
passionfruit · coriander

## FILLET OF WHITE STURGEON

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

## MIÉRAL-PIGEON

SERVED IN TWO COURSES

### BREAST FRIED ON THE CARCASS

Teriyaki-pigeon jus · summer squash-millefeuille ·  
creamy eggplant · bulgur · sakura-sphere

### LASAGNE OF CONFIED LEGS & WINGS

Sauce Salmi · petit pattypan squash · Parmesan-air · eggplant-crunch

## 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. »

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|--|---------------------|------------|
| <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

## BUCKWHEAT-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 · Staudensellerie · Tropea-Zwiebel · Avocado

## SOUS-VIDE COOKED PURPLE ASPARAGUS

Morel vinaigrette · wild garlic-mousseline ·  
Belper Knolle cheese · mizuna

## VELOUTÉ OF SWEET POTATO & SHIRO-MISO

Potato puff pastry · mango-cucumber-salad · passionfruit · coriander

## GLAZED CHICORÉE

Saffron foam · young peas · nameko · white peach

## POINTED PEPPER

SERVED IN TWO COURSES

### POINTED PEPPER & ÇIĞ KÖFTE

Teriyaki jus · summer squash-millefeuille ·  
creamy eggplant · bulgur · sakura-sphere

### LASAGNE OF BRAISED POINTED PEPPER

Jalapeño-stock · petit pattypan squash · parmesan air · eggplant-crunch

## 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

Soft-shell-crab tempura · mango-cucumber-salad ·  
passionfruit · coriander

39

### NORTHSEA-SOLE « À LA MEUNIÈRE »

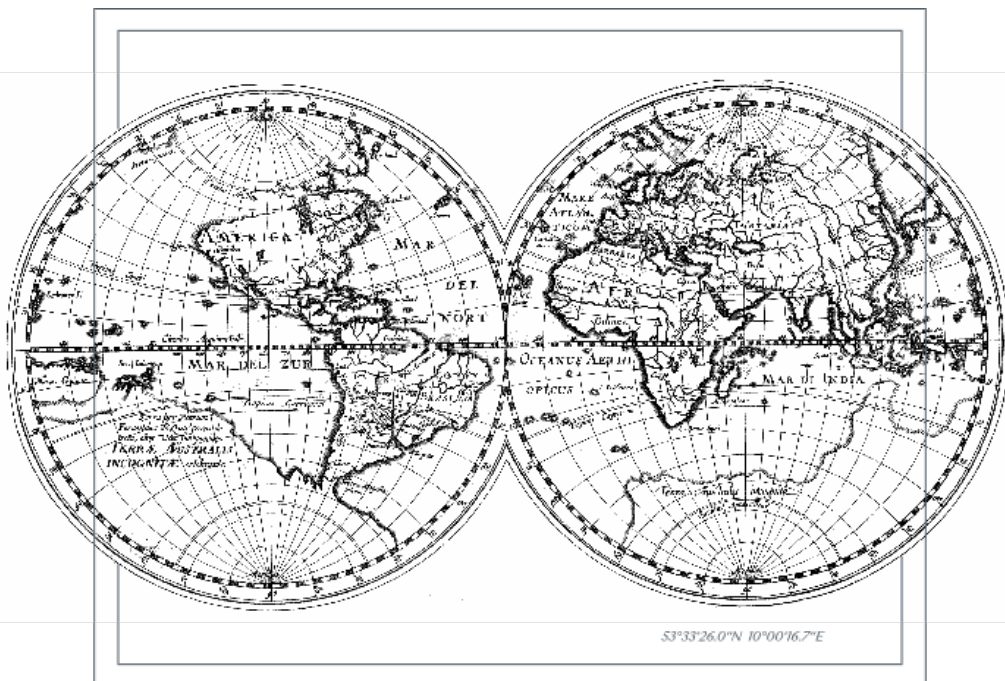
FOR TWO - FILLETED AT YOUR TABLE

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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