
ATLANTIC RESTAURANT

« Things only have the value that you give them »



Fokke Mick
Head Chef Atlantic Restaurant



Joana Schulz
Restaurant Manager

VOYAGE D'AVENTURE

7-COURSES · 199	WINE PAIRING	135
6-COURSES · 189 WITHOUT CHEESE		123
5-COURSES · 169 WITHOUT CHEESE & SCALLOPS		106
4-COURSES · 149 WITHOUT CHEESE, SCALLOPS & VELOUTÉ		86

VOYAGE D'AVENTURE

CROUSTADE

Cauliflower · green curry · roscoff onion · salt lemon

OUR GUGELHUPF

Pretzel dough · poppy seeds · nutmeg and pepper-butter

"FAUX GRAS"

Preserved cherry · Piedmont hazelnut · liquorice

FLAMED CARABINIERO ROSSO

Sunchoke and horseradish stock · pickled egg yolk · chervil

SOFT SMOKED COMEAU SCALLOPS

Lukewarm tomato dashi · Goat curd ·
Yara Valley salmon caviar · dill

VELOUTÉ FROM ACQUERELLO RICE

Poached quail egg · leek · potato · truffle

WILD-CATCHED PIKE PERCH "À LA CHINOISE"

Vadouvan-Beurre blanc · sauerkraut · celeriac · Loomi

CRÉPINETTE FROM THE ÉTOUFFÉE PIGEON WITH MUSHROOM FILLING

Sautéed porcini mushroom · savoy cabbage balls ·
curd dumplings · cassis · cherry blossom jus

FLAMED MOUSSE OF MOUNTAIN CHEESE

Quince · black walnut · honey cake · mizuna

PINEAPPLE

Rum · coconut · white chocolate

CRANBERRY

Valrhona Macaé · sage · Cayenne pepper

PETIT FOURS & MIGNARDISES

FORÊT ET PRAIRIE

7-COURSES · 159	WINE PAIRING	135
6-COURSES · 149 WITHOUT CHEESE		123
5-COURSES · 139 WITHOUT CHEESE & TOFU		106
4-COURSES · 129 WITHOUT CHEESE, TOFU & VELOUTÉ		86

FORÊT ET PRAIRIE

CROUSTADE

Cauliflower · green curry · roscoff onion · salt lemon

OUR GUGELHUPF

Pretzel dough · poppy seeds · nutmeg and pepper-butter

“FAUX GRAS”

Preserved cherry · Piedmont hazelnut · liquorice

CHICORY

Sunchoke and horseradish stock · pickled egg yolk · chervil

DELICATE SMOKED SILK TOFU

Lukewarm tomato-dashi ·
goat curp · olive oil caviar · dill

ACQUERELLO RICE VELOUTÉ

Poached quail egg · leek · potato · truffle

HOKKAIDO-PUMPKIN MILLEFEUILLE

Vadouvan-Beurre blanc · sauerkraut · celeriac · Loomi

MISO EGGPLANT

Sautéed porcini mushroom ·
savoy cabbage balls · curd dumplings · cassis

FLAMED MOUNTAIN CHEESE MOUSSE

Quince · black walnut · honey cake · mizuna

PINEAPPLE

Rum · coconut · white chocolate

CRANBERRY

Valrhona Macaé · sage · Cayenne pepper

PETIT FOURS & MIGNARDISES

LES SAVEURS DU BON VIEUX TEMPS

3-COURSES 279
FOR TWO PERSONS

LES SAVEURS DU BON VIEUX TEMPS

- FOR 2 PERSONS -

CROUSTADE

Cauliflower · green curry · roscoff onion · salt lemon

OUR GUGELHUPF

Pretzel dough · poppy seeds · nutmeg and pepper-butter

“FAUX GRAS”

Preserved cherry · Piedmont hazelnut · liquorice

ATLANTIC LOBSTER BISQUE NO. 05 – 2024

Lukewarm lobster-maki · carrot · passionfruit · coriander

NORTH SEA SOLE « À LA MEUNIÈRE »

Dijon mustard beurre blanc · cucumber vegetables ·
La Ratte potatoes · sesame spinach

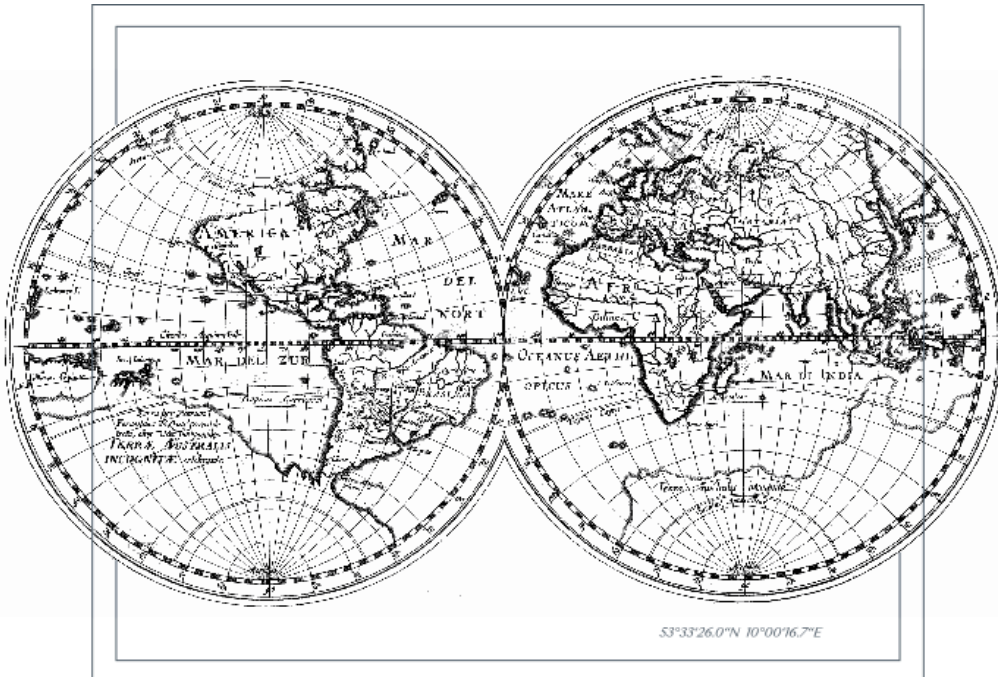
BUCKWHEAT CRÊPES « À LA SUZETTE »

Tahiti vanilla · citrus fruit textures · Turkish pistachio

CRANBERRY

Valrhona Macaé · sage · Cayenne pepper

PETIT FOURS & MIGNARDISES



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 · OCTOBER 2024
