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# ATLANTIC RESTAURANT

« Things only have the value that you give them »



**Fokke Mick**  
Head Chef Atlantic Restaurant



**Joana Schulz**  
Restaurant Manager

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## DEGUSTATION

Right next door, at the gateway to the world.  
Allow yourself to be taken on a culinary journey and indulged.  
Our tasting menu invites you to discover and enjoy the  
exceptional products from around the world, with their rich  
array of flavors.

<b>7-COURSES</b> · <b>209</b>	<b>WINE PAIRING</b>	<b>137</b>
<b>6-COURSES</b> · <b>199</b> WITHOUT CHEESE		<b>127</b>
<b>5-COURSES</b> · <b>179</b> WITHOUT CHEESE & TUNA		<b>109</b>
<b>4-COURSES</b> · <b>159</b> WITHOUT CHEESE, TUNA & DUMBLINGS		<b>79</b>

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## DEGUSTATION

### CHEESE STRAW

Comté · togarashi · curry dip

### OUR GUGELHUPF

Pretzel dough · sesame seeds · roasted onion butter

### HERBAL CURD CHEESE SANDWICH

worcestershiresauce · caper · bell peper

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### BRAWN OF VEAL HEAD

pickled root vegetables · horseradish  
Granny Smith · St. James caviar

### YELLOWFIN TUNA

quail egg · fava beans · parsley root  
Yarra Valley salmon caviar · chervil

### STUFFED DUMPLINGS

essence of Roscoff onions · pak choy  
pearl onion · shimeji · lovage

### SKREI

nut butter · dill broth · Bouchot mussel  
cucumber · wasabi · butter milk

### ROUENER DUCK

roasted duck breast · duck broth · sweet potato  
hispi cabbage · honey cake · sour cherry

### FOURME D'AMBERT

brioche · pear · cardamom · mizuna

### GIN TONIC

kiwi · yogurt · lime

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### MANDARIN

tarragon · pecan · aji amarillo

PETIT FOURS & MIGNARDISES

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## VEGETATION

The diversity of vegetation makes us reflect on what our planet can offer us in terms of culinary delights.

For us, it is the desire to present you with a flavorful alternative to fish and meat.

<b>7-COURSES</b> · <b>159</b>	<b>WINE PAIRING</b>	<b>137</b>
<b>6-COURSES</b> · <b>149</b> WITHOUT CHEESE		<b>127</b>
<b>5-COURSES</b> · <b>139</b> WITHOUT CHEESE & TOFU		<b>109</b>
<b>4-COURSES</b> · <b>129</b> WITHOUT CHEESE, TOFU & DUMBLINGS		<b>79</b>

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## VEGETATION

### CHEESE STRAW

Comté · togarashi · curry dip

### OUR GUGELHUPF

Pretzel dough · sesame seeds · roasted onion butter

### HERBAL CURD CHEESE SANDWICH

worcestershiresauce · caper · bell peper

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### BRAWN OF BEETROOT

pickled root vegetables · horseradish

Granny Smith · tomburi

### DELICATE SMOKED SILK TOFU

quail egg · fava beans · parsley root

olive oil caviar · chervil

### STUFFED DUMPLINGS

essence of Roscoff onions · pak choy

pearl onion · shimeji · lovage

### CELERIAC MILLEFEUILLE

dill broth · cucumber · wasabi · butter milk

### FALAFEL

teriyaki broth · sweet potato

hispi cabbage · honey cake · sour cherry

### FOURME D'AMBERT

brioche · pear · cardamom · mizuna

### GIN TONIC

kiwi · yogurt · lime

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### MANDARIN

tarragon · pecan · aji amarillo

### PETIT FOURS & MIGNARDISES

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## **LES SAVEURS DU BON VIEUX TEMPS**

Tradition is a commitment, especially in the grand world of luxury hotels.

The timeless classic dishes are meant to remind you that "reinterpreted" classics have not lost their relevance.

Enjoy the two-person menu, featuring culinary moments of indulgence and exceptional service artistry, such as filleting and flambéing right before your eyes.

**3-COURSES    289**  
**FOR TWO PERSONS**

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# LES SAVEURS DU BON VIEUX TEMPS

- FOR 2 PERSONS -

## CHEESE STRAW

Comté · togarashi · curry dip

## OUR GUGELHUPF

Pretzel dough · sesame seeds · roasted onion butter

## HERBAL CURD CHEESE SANDWICH

worcestershiresauce · caper · bell peper

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## ATLANTIC LOBSTER BISQUE NO. 05 – 2025

lukewarm lobster-maki · carrot  
passionfruit · ginger · coriander

## NORTH SEA SOLE « À LA MEUNIÈRE »

dijon mustard beurre blanc · cucumber vegetables  
La Ratte potatoes · spinach

## BUCKWHEAT CRÊPES « À LA SUZETTE »

Tahiti vanilla · textures of citrus fruit · sizilan pistachio

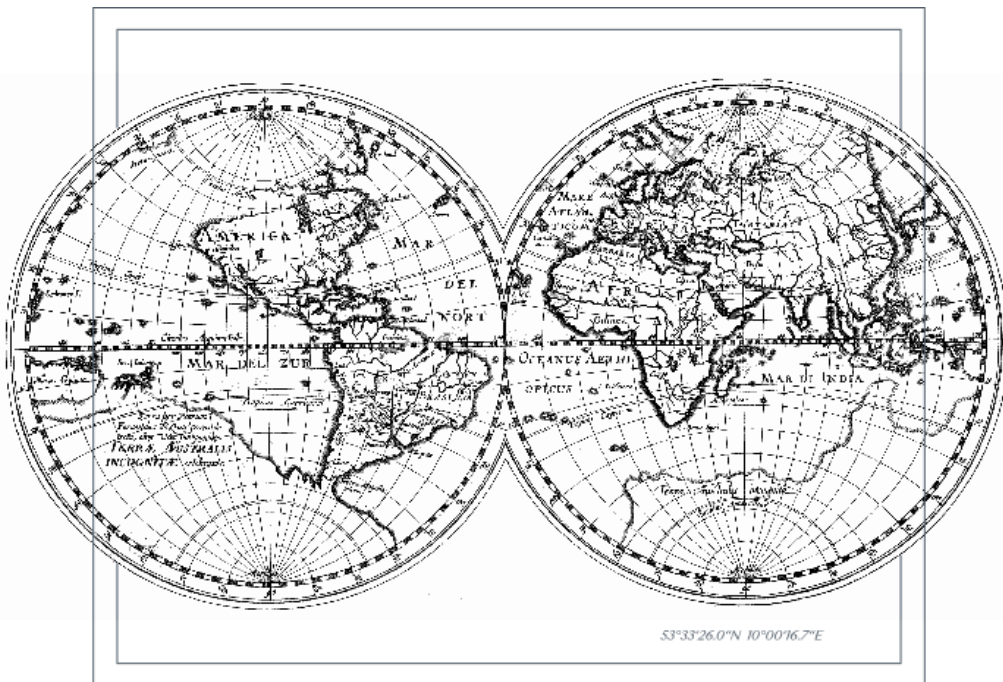
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## MANDARIN

tarragon · pecan · aji amarillo

PETIT FOURS & MIGNARDISES

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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 · OCTOBER 2024**

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