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# ATLANTIC RESTAURANT

« Things only have the value that you give them. »

A handwritten signature in black ink, appearing to read 'Fokke Mick', on a light gray background.

Fokke Mick  
**Head Chef**

A handwritten signature in black ink, appearing to read 'Joana Schulz', on a light gray background.

Joana Schulz  
**Restaurant Managerin**

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## MENU

# 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.

	WINE PAIRING ·	
4-COURSES · 159		79
5-COURSES · 179		109
6-COURSES · 199		125
7-COURSES · 209		137

« From Tuesday to Thursday, we invite you to enjoy our tasting menus at an introductory price – a delightful beginning to extraordinary evenings, at EURO 20 below the regular menu price. »

## PROLOG & EPILOG - DELICACIES BEFORE AND AFTER THE MENU

### TARTLET

royal · smoked tofu · chives

### OUR GUGELHUPF

pretzel dough · furikake · whipped nut butter

### MOUSSE OF SPRINGPEAS AND MINT

pea salad · radishes

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### FERMENTED PLUM

tom kha · coconut namelaka

### PETIT FOURS & MIGNARDISES

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MENU

DEGUSTATION

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BEEF TENDERLOIN FROM JOHN STONE

tartare · pan-seared foie gras · wasabi  
rhubarb · yuzu kosho · shiso

39

DUETT OF SOUS-VIDE COOKED ASPARAGUS

truffle · Belper Knolle cheese · egg yolk · chickweed

34

LAMB

pan-seared loin of lamb · lamb sweatbread · lamb dashi  
confit potato roll · morel · Tropea onion · apricot

69

PANDAN MEETS FRIENDS

kalamansi · matcha · kaffir lime

22

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IN ADDITION TO THE 4-COURSE MENU, SERVED AS A SECOND STARTER

TEXTURES OF GILLARDEAU OYSTER

lentils · seaweed · margarita granité · chili

26

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IN ADDITION TO THE 5-COURSE MENU, SERVED AS A SECOND MAIN COURSE

LANGOUSTINE

cauliflower · Tandoori beurre blanc · peanut

89

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IN ADDITION TO THE 6-COURSE MENU, SERVED AS A CHEESE COURSE

LUKEWARM PETIT PONT L'EVEQUE

umeboshi plum · tomato · bitter greens

22

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## MENU

# 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.

	WINE PAIRING ·
4-COURSE · 119	79
5-COURSE · 139	109
6-COURSE · 149	125
7-COURSE · 159	137

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pretzel dough · furikake · whipped nut butter

### MOUSSE OF SPRINGPEAS AND MINT

pea salad · radishes

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### FERMENTED PLUM

tom kha · coconut namelaka

### PETIT FOURS & MIGNARDISES

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**MENU**

**VEGETATION**

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**AUBERGINE**

olive · wasabi · rhubarb · yuzu kosho · shiso

**29**

**DUETT OF SOUS-VIDE COOKED ASPARAGUS**

truffle · Belper Knolle cheese · egg yolk · chickweed

**34**

**TONKATSU OF HEIRLOOM CARROT & TALEGGIO**

edamame fondue · avocado · Vadouvan beurre-blanc · apricot

**36**

**PANDAN MEETS FRIENDS**

kalamansi · matcha · kaffir lime

**22**

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**IN ADDITION TO THE 4-COURSE MENU, SERVED AS A SECOND STARTER**

**TEXTURES OF FENNEL**

lentils · seaweed · margarita granité · chili

**26**

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**IN ADDITION TO THE 5-COURSE MENU, SERVED AS A SECOND MAIN COURSE**

**ONSEN EGG**

cauliflower · Tandoori beurre blanc · peanut

**30**

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**IN ADDITION TO THE 6-COURSE MENU, SERVED AS A CHEESE COURSE**

**LUKEWARM PETIT PONT L'EVEQUE**

ume boshi plum · tomato · bitter greens

**22**

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À LA CARTE

## A JOURNEY OF FLAVOUR – TAILORED JUST FOR YOU

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.

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**À LA CARTE**

**YELLOWTAIL AMBER JACK**

textures of avocado · yuzu kosho · shiso

**32**

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**CREAMY KOSHIKARI RICE**

mushrooms · Belper Knolle cheese

**30**

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**ESSENCE OF CHICKEN**

foie gras · sourdough cream · enoki · chives

**24**

**ATLANTIC LOBSTER BISQUE**

lukewarm lobster-maki · carrot · passion fruit  
ginger · coriander

**37**

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**NORTH SEA SOLE « À LA MEUNIÈRE »**

Dijon mustard beurre blanc · braised cucumber  
La Ratte potatoes · spinach

**FOR 2 PERSONS**

**185**

**ROUGET BARBET**

saffron · poverade · tomato · basil tea

**48**

**PAPILLOTE FROM BRESSE CHICKEN**

summer vegetables · potato mousseline · truffle jus

**58**

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**BUCKWHEAT CRÊPES « À LA SUZETTE »**

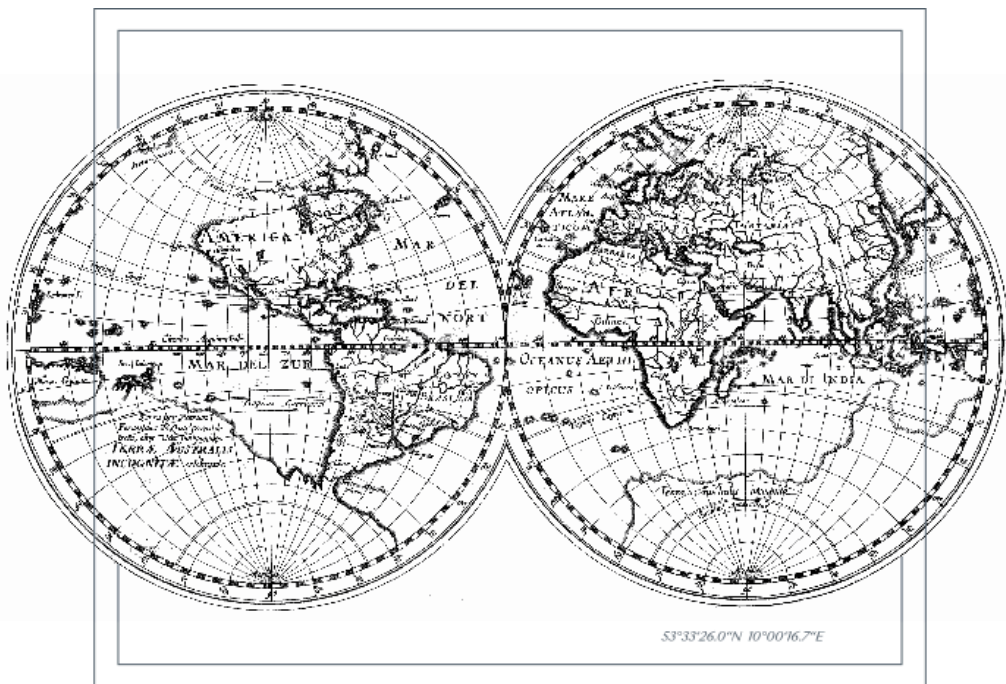
Tahiti vanilla · textures of citrus fruit · sicilian pistachio

**24**

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**ALL COURSES OF OUR MENUS ARE ALSO AVAILABLE À LA CARTE.**

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For information regarding allergens and additives,  
please feel free to ask for our separate menu.

The prices listed are in euros, including the statutory value-added tax,  
and are subject to change in the event of tax rate adjustments by the government.

**HAMBURG · APRIL 2025**