
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

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		85
5-COURSES · 179		103
6-COURSES · 199		119
7-COURSES · 209		139

« 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

ALLUMETTE

noir · gruyère cheese

OUR GUGELHUPF

pretzel dough · tomato flakes · whipped basil butter

COLD CUCUMBER SOUP

lemon balm · olive oil caviar

VINEYARD PEACH

Sour cream · nutbutter · funnel cake-style pastry

PETIT FOURS & MIGNARDISES

MENU

DEGUSTATION

BLACK HAKE CEVICHE

melon · feta · kimchi sesame · coriander
buttermilk · lemon

CANNELLONI

porcini · spinach · Parmigiano Reggiano · truffle

MONKFISH

bacon wrapped · polipetti · champagne beurre blanc
Greek-style vegetables

WHITE CHOCOLATE MOUSSE

wild strawberry · basil · Ivoire

AS A SECOND STARTER

FOIE GRAS

terrine · pommes soufflés · red currant
baby gem lettuce · dark chocolate

AS AN INTERMEDIATE COURSE

GLAZED PORK BELLY

Textures of baby corn · North Sea brown shrimp
five spice jus · pear

AS A CHEESE COURSE

ÉPOISSES CRÈME BRÛLÉE

raspberry · vanilla · bitter greens

MENU

VEGETATION

The diversity of vegetation encourages 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 · 115	85
5-COURSE · 134	103
6-COURSE · 144	119
7-COURSE · 154	139

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Sour cream · nutbutter · funnel cake-style pastry

PETIT FOURS & MIGNARDISES

MENU

VEGETATION

HEIRLOOM TOMATO CEVICHE

melon · feta · kimchi sesame · coriander
buttermilk · lemon

CANNELLONI

porcini · spinach · Parmigiano Reggiano · truffle

CHICORY

pearl barley · champagne beurre blanc · preserved lemon
Greek style vegetables

WHITE CHOCOLATE MOUSSE

wild strawberry · basil · Ivoire

AS A SECOND STARTER

VEGETARIAN FOIE GRAS

terrines · pommes soufflées · red currant
baby gem lettuce · dark chocolate

AS AN INTERMEDIATE COURSE

PORTOBELLO

Textures of baby corn · wild mushrooms · five spice jus
pear · Belper Knolle

AS A CHEESE COURSE

ÉPOISSES CRÈME BRÛLÉE

raspberry · vanilla · bitter greens

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.

À LA CARTE

STARTER

BLACK HAKE CEVICHE

melon · feta · kimchi sesame · coriander
buttermilk · lemon

40

HEIRLOOM TOMATO CEVICHE

melon · feta · kimchi sesame · coriander
buttermilk · lemon

26

FOIE GRAS

terraine · pommes soufflés · redcurrant
baby gem lettuce · dark chocolate

36

VEGETARIAN FOIE GRAS

terraine · pommes soufflés · redcurrant
baby gem lettuce · dark chocolate

24

INTERMEDIATE COURSES & SOUPS

CANNELLONI

porcini · spinach · Parmigiano Reggiano · truffle

28

ATLANTIC LOBSTER BISQUE

lobster-maki · carrot · passion fruit
ginger · coriander

37

À LA CARTE

MAIN COURSES

GLAZED PORK BELLY

Textures of baby corn · North Sea brown shrimp
five spice jus · pear

48

PORTOBELLO

Textures of baby corn · wild mushrooms · five spice jus
pear · Belper Knolle

38

MONKFISH

bacon wrapped · polipetti · champagne beurre blanc
Greek-style vegetables

52

CHICORY

pearl barley · champagne beurre blanc · preserved lemon
Greek style vegetables

32

NORTH SEA SOLE « À LA MEUNIÈRE »

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

FOR 2 PEOPLE

195

À LA CARTE

DESSERTS & CHEESE

ÉPOISSES CRÈME BRÛLÉE

raspberry · vanilla · bitter greens

22

CRÊPES « À LA SUZETTE »

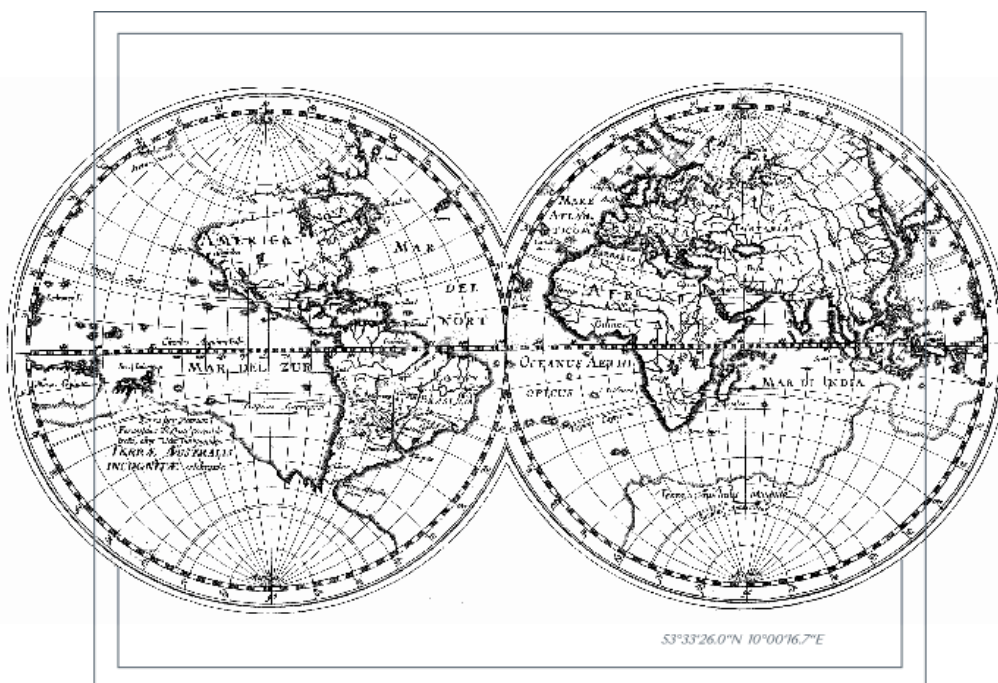
Tahiti vanilla · textures of citrus fruit · sicilian pistachio

24

WHITE CHOCOLATE MOUSSE

wild strawberry · basil · Ivoire

22



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 · AUGUST 2025