
ATLANTIC RESTAURANT

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



Fokke Mick
head chef

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	· 139	90
5-COURSES	· 149	110
6-COURSES	· 169	125
7-COURSES	· 179	145

**PROLOG & EPILOG -
DELICACIES BEFORE AND AFTER THE MENU****GOUGÈRES AU GRUYÈRE****OUR GUGELHUPF**

pretzel dough · whipped smoked olive oil butter

RIESLING FOAM SOUP

onion tart · smoked tofu · olive oil caviar

MILK CRÈME

blackcurrant · charred twig ash

PETIT FOURLS & MIGNARDISES

MENU

DEGUSTATION

VICHYSSOISE

smoked eel · trout caviar · chives

TURBOT

chorizo · Shishito pepper · saffron · loomi

TWO WAYS OF VEAL

fillet & cheek · BBQ spice glaze · celeriac

ALMOND MOUSSE

fig · mascarpone · Szechuan pepper

AS A SECOND STARTER

LUKEWARM LOBSTER SALAD

seaweed ponzu vinaigrette · banana · curry · avocado

AS AN INTERMEDIATE COURSE

CREAMY KOSHIHIKARI RICE

edamame · egg yolk · pine nuts · Belper Knolle cheese

AS A CHEESE COURSE

CRÈME BRÛLÉE OF MUNSTER

pear · Piedmont hazelnut · 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 · 89	90
5-COURSE · 99	110
6-COURSE · 109	125
7-COURSE · 119	145

PROLOG & EPILOG -**DELICACIES BEFORE AND AFTER THE MENU****GOUGÈRES AU GRUYÈRE****OUR GUGELHUPF**

pretzel dough · whipped smoked olive oil butter

RIESLING FOAM SOUP

onion tart · smoked tofu · olive oil caviar

MILK CRÈME

blackcurrant · charred twig ash

PETIT FOURS & MIGNARDISES

MENU

VEGETATION

VICHYSSOISE

Scamorza cheese · olive oil caviar · chives

AGEDASHI SILKEN TOFU

Shishito pepper · saffron · loomi

TWO WAYS OF CELERIAC

braised & cream · BBQ spice glaze · pearl onion

ALMOND MOUSSE

fig · mascarpone · Szechuan pepper

AS A SECOND STARTER

LUKEWARM KING OYSTER MUSHROOM SALAD

seaweed ponzo vinaigrette · banana · curry · avocado

AS AN INTERMEDIATE COURSE

CREAMY KOSHIHIKARI RICE

edamame · egg yolk · pine nuts · Belper Knolle cheese

AS A CHEESE COURSE

CRÈME BRÛLÉE OF MUNSTER

pear · Piedmont hazelnut · 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

LUKEWARM LOBSTER SALAD

seaweed ponzu vinaigrette · banana · curry · avocado

42

LUKEWARM KING OYSTER MUSHROOM SALAD

seaweed ponzu vinaigrette · banana · curry · avocado

24

CREAMY KOSHIHIKARI RICE

edamame · egg yolk · pine nuts · Belper Knolle cheese

30

INTERMEDIATE COURSES & SOUPS

VICHYSSOISE DEGUSTATION

smoked eel · trout caviar · chives

24

VICHYSSOISE VEGETATION

Scamorza cheese · olive oil caviar · chives

22

ATLANTIC LOBSTER BISQUE

lobster-maki · carrot · passion fruit

ginger · coriander

34

À LA CARTE

MAIN COURSES

TURBOT

chorizo · Shishito pepper · saffron · loomi

52

AGEDASHI SILKEN TOFU

Shishito pepper · saffron · loomi

32

TWO WAYS OF VEAL

fillet & cheek · BBQ spice glaze · celeriac

54

TWO WAYS OF CELERIAC

braised & cream · BBQ spice glaze · pearl onion

34

NORTH SEA SOLE « A LA MEUNIERE »

Dijon mustard beurre blanc · braised cucumber

La Ratte potatoes · spinach

FOR 2 PEOPLE

179

À LA CARTE

DESSERTS & CHEESE

CRÈME BRÛLÉE OF MUNSTER

pear · Piedmont hazelnut · bitter greens

22

CREPES « A LA SUZETTE »

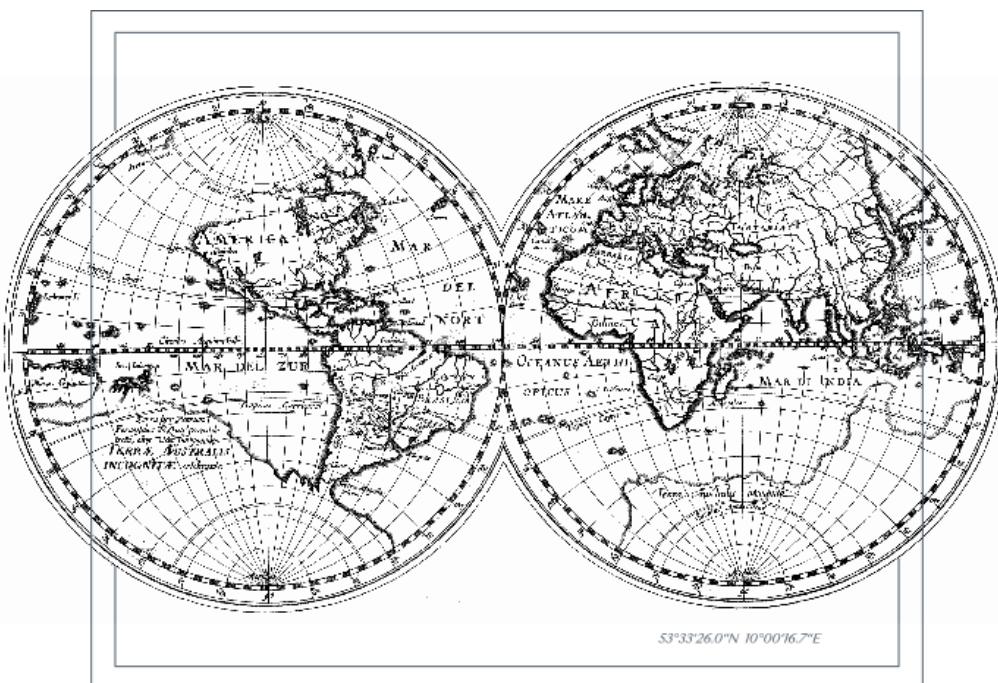
Tahiti vanilla · textures of citrus fruit · sicillian pistachio

24

ALMOND MOUSSE

fig · mascarpone · Szechuan pepper

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 · JANUARY 2026