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# ATLANTIC RESTAURANT

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



Fokke Mick  
head chef

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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

## STARTER

### BROWN CRAB SALAD

salted lemon · parsley · caviar

**39**

### SEARED FOIE GRAS

almond · chicory · orange · chili · coriander

**34**

### LEIPZIGER ALLERLEI « 2026 »

crayfish · morels · peas · asparagus

**36**

### SCALLOP

cauliflower · beurre blanc

**36**

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## SOUPS

### MUSHROOM CONSOMMÉ

poached pear · shallot · chives

**24**

### LOBSTER SOUP

lobster roulade · carrot · ginger · coriander

**36**

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À LA CARTE

## MAIN COURSES

### GLAZED VEAL SWEETBREADS

polenta · mustard · radish

**44**

### WAGYU BEEF Tournedos Rossini

potato · cauliflower · beech mushrooms

**76**

### TURBOT

filet · leek fondue · Venus clams · Champagne velouté

**68**

### CAULIFLOWER IN TEXTURES

roasted · purée · BBQ lacquer

**34**

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## FOR TWO PERSONS

### NORTH SEA SOLE « À LA MEUNIÈRE »

Dijon mustard beurre blanc · braised cucumber

La Ratte potatoes · spinach

**189**

### VOLAILLE TRUFFÈE

guinea fowl · vegetable panache · potato mousseline

**110**

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À LA CARTE

## DESSERTS & CHEESE

### OLIVE

dark chocolate · bergamot · orange

**22**

### RHUBARB

hazelnut · raspberry · yogurt

**22**

### CRÈME BRÛLÉE OF MUNSTER

pear · macadamia · bitter greens

**20**

### CREPES « A LA SUZETTE »

Tahiti vanilla · textures of citrus fruit · sicilian pistachio

**29**

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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.

**4-COURSES · 139**  
**5-COURSES · 159**

**WINE PAIRING · 69**  
**89**

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MENU

## DEGUSTATION

### OUR GUGELHUPF

pretzel dough · whipped smoked olive oil butter

### RIESLING FOAM SOUP

onion tart · smoked tofu · olive oil caviar

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### BROWN CRAB SALAD

salted lemon · parsley · caviar

### GLAZED VEAL SWEETBREADS

polenta · mustard · radish

### TURBOT

filet · leek fondue · Venus clams · Champagner velouté

### RHUBARB

hazelnut · raspberry · yogurt

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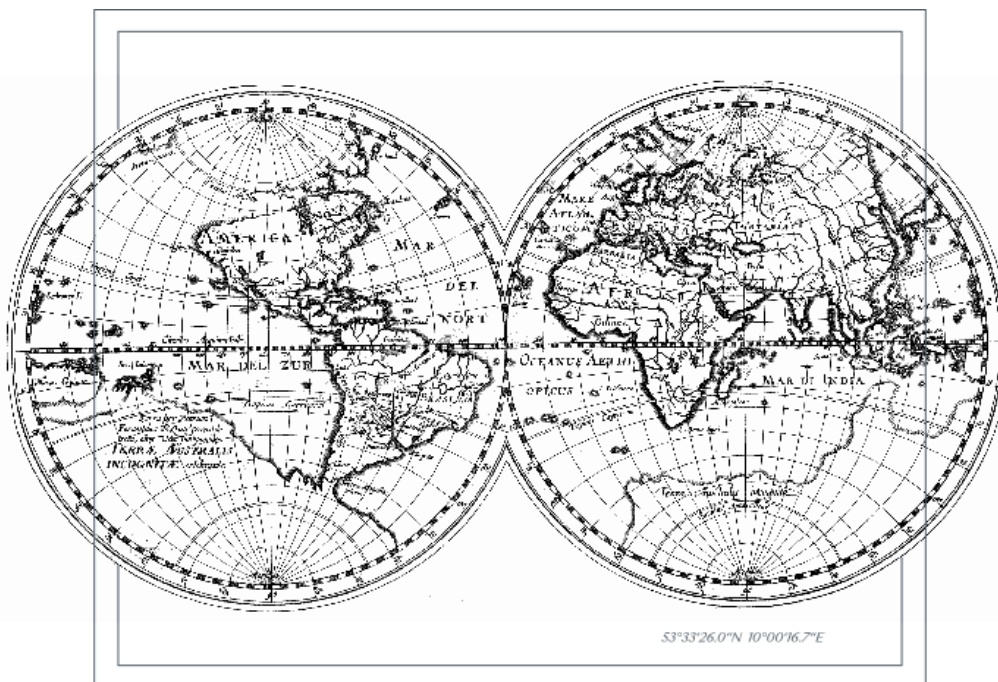
### PETIT FOURS & MIGNARDISES

### AS A CHEESE COURSE

### CRÈME BRÛLÉE OF MUNSTER

pear · macadamia · bitter greens

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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 2026**