
ATLANTIC RESTAURANT

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



Fokke Mick
head chef

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

VITELLO TONNATO « 2026 »

Yellowfin tuna · veal tenderloin · capers · olive · smoked olive oil

39

SEARED FOIE GRAS

Granny Smith apple · celeriac · hazelnut · verjus

34

LOBSTER

Poached lobster tail · shellfish jus · almond · fennel

36

SOUPS

MUSHROOM CONSOMMÉ

poached pear · shallot · chives

24

LOBSTER BISQUE

lobster roulade · carrot · ginger · cilantro

36

À LA CARTE

MAIN COURSES

GLAZED SWEETBREAD

Baby corn textures · chanterelles · apricot

44

WAGYU BEEF Tournedos « ROSSINI »

potato · pearl onion · king oyster mushrooms

78

TURBOT

Oyster · eggplant · pine nut · basil · lemon · verbena beurre blanc

74

PEARL BARLEY RISOTTO

Jerusalem artichoke · black garlic · herbs · verbena

34

FOR TWO PERSONS

NORTH SEA SOLE « À LA MEUNIÈRE »

Dijon mustard beurre blanc · braised cucumber

La Ratte potatoes · spinach

190

VOLAILLE TRUFFÈE

guinea fowl · vegetable panache · potato mousseline

120

À LA CARTE

DESSERTS & CHEESE

RIESLING MOUSSE

White peach · red currant · lemon balm

22

DARK CHOCOLATE

Beetroot · malt · dill

22

CRÈME BRÛLÉE OF REBLOCHON

Grape · pecan · bitter greens

20

CRÊPES « À LA SUZETTE »

Tahiti vanilla · textures of citrus fruit · sicillian pistachio

29

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 · 149

WINE PAIRING · 69
89

MENU

DEGUSTATION

OUR GUGELHUPF

pretzel dough · Whipped Nori & Dill Butter

COLD ESSENCE OF SUNDRIED TOMATOES

basil · yogurt · olive oil

REDFISH CEVICHE

Melon · bell pepper · tarragon

GLAZED SWEETBREAD

Baby corn textures · chanterelles · apricot

TURBOT

Oyster · eggplant · pine nut · basil · lemon · verbena beurre blanc

RIESLING MOUSSE

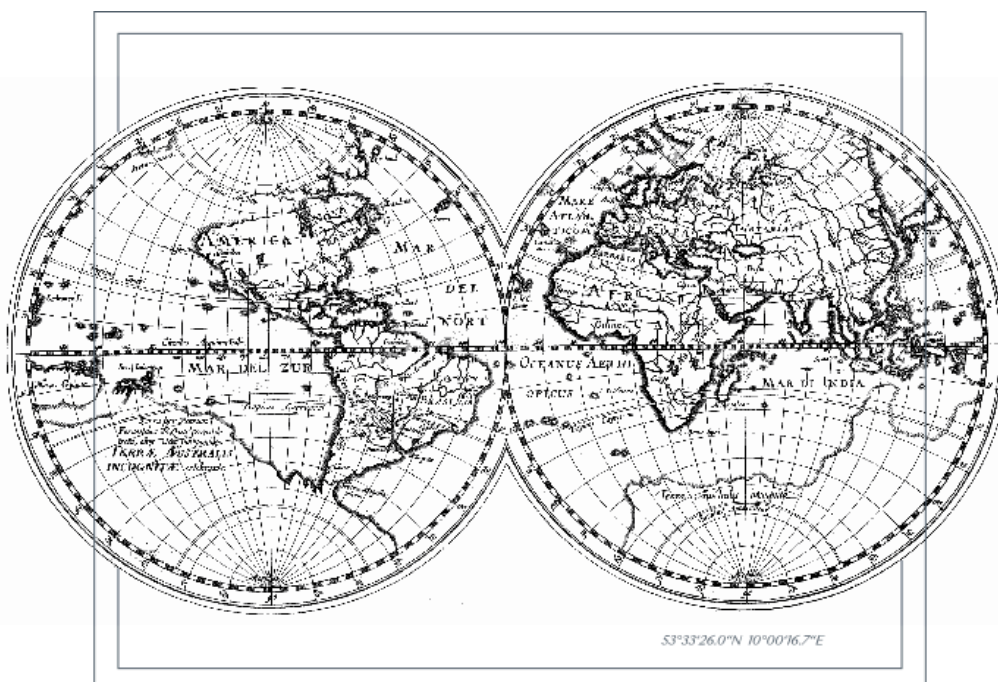
White peach · red currant · lemon balm

PETIT FOURS & MIGNARDISES

AS A CHEESE COURSE

CRÈME BRÛLÉE OF REBLOCHON

Grape · pecan · bitter greens



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-OCTOBER 2026
