

WELCOME



Hygge is Danish and means enjoying the good things in life in a cozy atmosphere. Ideally with friends and family and, of course, with good food and drinks. We've turned it into HYG. Our place for the good life.

We love high-quality products, beautiful interiors, and a warm atmosphere. As a young team with a lot of experience and passion, we want one thing above all: to have fun – and give you a really good time!

The HYG Team

At your service: Lukas Kroesen, Valentina Denz, Kristian Kost

In the kitchen: Felix Kattchin, Janosch Weber

5 PLATES

Shared joy is double the joy.
Our 5-Plates menu is perfect for sharing – served in
two courses for two or more people.

It changes every three weeks and can
be enjoyed vegetarian, too.

Stone-oven Bread | Thyme–Honey Glaze

Smoked Duck Breast | Glazed Grapes
Spiced Sour Cream

Rainbow Beetroot | Mandarin | Scallop

Mushroom “Shawarma” | Red Cabbage | Tahini

Swiss Black Angus Braised Beef
Parsnip | Chestnut

For two or more people
78 per person

Two-glass wine pairing
30 per person

À LA CARTE

SNACKS

Homemade Focaccia | Green Olive Aioli | Garden Cress 🌱 12

Three French Rock Oysters | Mignonette | Tabasco 18

Ossetra Caviar 30g | Crackers | Herb Dip | Egg Yolk 64

Croquettes | Fried Mushrooms | Sbrinz 🌱 16

STARTERS

Mixed Leaf Salad | Colorful Beets | Caramelized Pecan 🌱 18

Venison Carpaccio | Hazelnut | Lingonberry 28

Pumpkin Foam Soup | Wild-Caught Prawn | Pumpkin Seed Oil 22

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MAINS

Baked Celery Medallions | Port Wine Pear | Crispy Onion Broth 🌱 24

Crispy Alpstein Chicken | Macadamia | Grilled Kale 42

Truffle Ravioli | Jerusalem Artichoke | Herb Powder 🌱 36

- fresh truffle subject on availability

GRILL

Ora King Salmon | Dashi Beurre Blanc | Potato | Bacon 46

Black Angus Entrecôte | Pickled Onions | Jus 64

Tomahawk | Porterhouse | Côte de Boeuf | Chef's selection - ask for today's cut

SIDES

Curly Fries | Herb Dip | Belper Knolle 🌱 9

Brussels Sprouts | Sriracha Emulsion | Dukkah 🌱 12

Risotto | Mountain Cheese | Walnut 🌱 10 / 18 as a main course

🌱 = vegetarian

SWEETS

French Toast | Tiramisu | White Coffee Ice Cream 22

Felchlin Chocolate Mousse | Plum | Marshmallow 18

Braised Baked Apple | Cinnamon Ice Cream | Speculoos 16

One Scoop of Ice Cream 5

Chocolate, Bourbon Vanilla, Sicilian Lemon,
Salted Caramel, Piedmont Hazelnut, Raspberry

We'd love your review on Google!

It's quick and easy – and helps future guests
find us more easily.

Our local partners for your stay in Weggis:

Wanderlust Guesthouse – budget-friendly & charming
Nesuto Apartments – stylish boutique holiday flats

Origin

Bread – Homemade | Meat – Switzerland, Italy, Uruguay, France

Fish – Switzerland, New Zealand | Sturgeon Caviar – China

Seafood – France, Patagonia, Canada

Prices in CHF incl. 8.1% VAT