

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, Kristian Kost, Erika Urbánková
In the kitchen: Felix Kattchin, Patrick Rohrmoser, Filip Dosa, Louis Policarpo

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 | Honey-Thyme Glaze
Roasted Butter

Squacquerone
Pickled Tomatoes | Sage

Valais Apricot | Almond | Kataifi | Rosemary

Heirloom Tomato Medley
Cantaloupe Melon | Smoked Tofu | Balsamic

Marinated «Caveman» Cucumber
Tzatziki | Dill Oil

Black Angus Beef
Broccolini | Salted Lime

For two or more people
78 per person

Two-glass wine pairing
30 per person

Two-glass non-alcoholic paring
22 per person

À LA CARTE

SNACKS

Sour Dough Flatbread | Gremolata | Sbrinz 14 

Wagyu Flatbread | Gremolata | Sbrinz 32

Three French Rock Oysters | Mignonette | Tabasco 18

Crispy Nori Rolls | Salmon Tartare and Caviar | Spring Onion 22

STARTERS

Mixed Leaf Salad | Feta Cream | Fig | Herb Granola 19 

Tuna Carpaccio | Pomegranate | Broccoli | Sesame | Blood Orange 28

Free-Range Beef Tartare | Bulgur | Cassis | Herb Sorbet 28 | 36

Hamachi Sashimi | Kohlrabi | Red Currant | Nasturtium 32

HANDMADE PASTA

Tortellone | Sautéed Artichokes | Parmesan Foam 34 

Cavatelli | Seafood | Shellfish Beurre Blanc | Celery 44

Farfallone alla Vodka | Crispy Guanciale | Cherry Tomatoes | Basil 36

GRILL

Eggplant «Milanese» | Courgette | Jalapeño | Pine Nuts 32 

Fjord Trout Salmon | Yogurt Salsa | Olive Nocellara del Belice | Crispy Oregano 42

French Corn-Fed Chicken | Peri Peri | Lemon Labneh | Homemade Tortillas 42

Black Angus Entrecôte | Pickled Onions | Jus 64

Côte de Bœuf for two | Pickled Onions | Jus 84 p.P

SIDES

Curly Fries | Chives | Belper Knolle Cheese 9 

Mountain Potatoes | Radishes | Dijon Mustard 10 

Summer Beans | Romesco Emulsion | Pickled Peppers 12 

SWEETS

Spaghetti Ice Cream | Bourbon Vanilla
Swiss Strawberries | White Chocolate 14

Toncabeau Espuma | Blackberry from Weggis | Granité 16

60% Felchlin Chocolate Mousse & Sorbet
Mirabelle Plum | Marshmallow 18

One Scoop of Ice Cream 5
Chocolate, Bourbon Vanilla, Sicilian Lemon,
Salted Caramel, Piedmont Hazelnut, Strawberry

Dock & Ducks – our Summer Pop-Up terrace by the Lake!

Enjoy a relaxed and easy-going concept featuring burgers,
fresh salads, soft ice cream and refreshing drinks.

1 June – 30 September 2026

Terrace with food truck open in good weather

Kiosk - open every day - offering focaccia sandwiches,
specialty coffee and sweets

Dock & Ducks · Seestrasse 9 · Weggis



Origin

Bread – Homemade

Beef - Switzerland, Spain, Uruguay, Japan

Veal - Switzerland | Chicken - Switzerland, France | Pork - Italy

Fish - Japan, Ireland, Vietnam, Norway, France

Seafood - France, Spain, Patagonia, Canada

Prices in CHF incl. 8.1% VAT