

IT'S TIME TO SAY GOODBYE



After six intense, inspiring and successful years,
we will be closing our doors as of September 20, 2026.

What began as a vision became a place filled with wonderful encounters and memorable moments. Together with our team, our guests and our partners, we were able to turn HYG into everything we had always dreamed it could be. Over the past years, we were able to bring to life everything we had envisioned gastronomically. From creative concepts and culinary experiences to a truly unique atmosphere. For this, we are deeply grateful.

Our greatest thanks go to our incredible team, who shaped HYG with passion and dedication every single day. We would also like to thank our loyal guests, who have accompanied us throughout the years and continued to place their trust in us time and time again.

Thank you for six unforgettable years,
Valentina Denz and Lukas Kroesen



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
Eggplant | Sage

Arancini | Kimchi | Ginger

Smoked Trout | Yoghurt Panna Cotta
Beetroot

Snow Peas | Lardo | Parmesan

Black Angus Rind
Brokkolini | 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

Sourdough Flatbread | Gremolata | Sbrinz 14 🌱

Three French Rock Oysters | Mignonette | Tabasco 18

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

Market Vegetables | Linseed Crackers | Caesar-Style Dill Dip 12 🌱

STARTERS

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

Organic Salmon Crudo | Cucumber | Radish | Herb Granita 28

Beef Tartare | Spelt Grissini | Sun-Dried Tomatoes | Capers 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 🌱

Grilled Zucchini | Salsa Verde | Sunflower Seeds 12 🌱

🌱 = vegetarian

SWEETS

Marinated Mango | Cocos | Rice Sorbet 16

Tonca Bean 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!

Open until and including Sunday, September 27, 2026!

Expect a relaxed, uncomplicated concept featuring
burgers, fresh salads, soft serve ice cream
and refreshing drinks.

Terrace with food truck open in good weather
Kiosk with focaccia sandwiches, specialty coffee
and sweets. Wed–Sun, 9:00 am–6:00 pm

Dock & Ducks · Seestrasse 9 · Weggis



Origin

Bread – Homemade

Beef – Switzerland, Spain, Uruguay | Chicken – France | Pork – Italy

Fish – Ireland, Norway, Japan, France

Seafood – France, Spain, Patagonia

Prices in CHF incl. 8.1% VAT