

CONFERENCE SNACKS

Sweet break-time snacks from our Grand Elysée Pâtisserie	a piece/EUR
Dainty pastries from our Pâtisserie	3,00
Homemade cakes	3,00
Butter croissant	3,00
Danish pastries with assorted fillings	3,00
Oven-fresh butter cake with roasted almonds	3,00
Mini cream puff with vanilla cream filling	3,00

American Style

Blueberry muffin	3,00
Chocolate brownie	3,00
Chocolate donut with cream filling	3,00

Hearty snacks

Ham and cheese croissant	3,50
Puff pastry strudel with tomato filling	3,50
Tarte Flambée baguette	3,50
Hamburg bread roll with assorted toppings	3,50
Ciabatta sandwich with Parma ham or tomato and mozzarella cheese	4,50
Hearty ham and cheese sandwich	5,00

Freshness & Energy

per person/EUR

Fruit basket with apples, oranges, bananas and fruits of the season (from 6 persons)	5,00
Bircher Muesli	3,50
Fruit yoghurt, assorted flavours	2,50
Seasonal fruits, sliced	6,00

From the soup tureen, served in the conference room

Cream of tomato soup with herb pesto	5,50
Hearty goulash soup	5,50
Holstein potato soup with ham sausages	5,50
Chili con Carne	6,50

INDIVIDUAL COFFEE BREAKS

Coffee on arrival

Freshly brewed coffee and a selection of high quality teas
From our Pâtisserie: freshly baked croissants,
sweet pastries and a seasonal fruit basket

10,00 EUR per person

The Hearty snack

Freshly brewed coffee and a selection of high quality teas
Freshly baked croissants with ham and cheese
Speciality rolls with Holstein salted butter

12,00 EUR per person

The Sweet snack

Freshly brewed coffee and a selection of high quality teas
Natural pressed apple juice and fresh orange juice
Seasonal finger fruits
From our Pâtisserie: freshly baked cakes

14,00 EUR per person

The Healthy snack

Freshly brewed coffee and a selection of high quality teas
Juice bar with fresh fruit and vegetable juices,
yoghurt drink, grape sugar and Muesli bars, vegetables sticks
with assorted dips, seasonal finger fruit

16,00 EUR per person

Baker's Breakfast

Freshly brewed coffee and a selection of high quality teas
Freshly squeezed orange juice, Bircher Muesli, Knusper Muesli and
Cooked whole grain cereals, natural and fruit yoghurt, natural and vanilla quark
Selection of exclusive jams and honey
Assorted cold meats and cheeses,
Fresh bread rolls, bread and country butter
Seasonal finger fruits

20,00 EUR per person

CREATE YOUR OWN MENU – STARTERS

	per person
Pickled salmon and smoked salmon with Altländer apple horseradish	7,00 EUR
Salmon tartare with onions and dill	7,00 EUR
Hamburg fish platter Büsum crabs with cucumber and radish salad, smoked freshwater eel, smoked salmon and grated horseradish	10,00 EUR
Terrine of North Sea turbot and crayfish with cucumber confit	14,00 EUR
Grilled giant king prawn with chilli, garlic and spicy avocado tartare	15,00 EUR
Sushi and Sashimi with pickled ginger and green horseradish	11,00 EUR
Buffalo Mozzarella and vine tomatoes with fresh basil and herb pesto	9,00 EUR
Salad of grilled Tuscan vegetables with cold press olive oil	11,00 EUR
Tartare of Hass avocado with horseradish and cress	9,50 EUR
Parma ham with figs in port wine	10,00 EUR
Duck liver terrine with Bordeaux tomato confit	20,00 EUR
Carpaccio of beef with lemon sour cream and whitefish caviar	17,00 EUR

CREATE YOUR OWN MENU – SOUPS

	per person
Beef consommé with herb crepe	5,00 EUR
Porcini consommé with mushrooms	6,50 EUR
Clear oxtail soup with porcini ravioli and sherry	6,50 EUR
Tomato consommé with tomato confit	6,50 EUR
Chicken cream soup with garden herbs	5,00 EUR
Potato-leek soup	5,00 EUR
Pommery mustard soup with smoked salmon	5,50 EUR
Potato cream soup with crayfish	6,00 EUR
Vegetarian tomato cream soup with herb pesto	5,00 EUR
Red lentil soup with truffle	6,50 EUR
Lobster cream soup with lobster meat	9,50 EUR
Quail pot-au-feu with saffron and asparagus	14,00 EUR

CREATE YOUR OWN MENU – MAIN DISHES

	per person
Salmon steak with sautéed spinach and Chablis froth	17,00 EUR
Filet of sea bass with sautéed spinach and basil pesto sauce	20,00 EUR
Monkfish with white butter froth and braised honey morel mushrooms	26,00 EUR
Chicken breast on Oriental vegetables in sweet-and-sour ginger butter	16,00 EUR
Breast of Barbary duck with kumquat jus and fresh seasonal vegetables	18,00 EUR
Baked guinea fowl supreme with hot curry sauce and sautéed carrots and kohlrabi	19,00 EUR
Green asparagus and sugar snap peas with ginger chilli butter and Basmati rice	14,50 EUR
Linguini with cherry tomato confit and truffle pesto	14,50 EUR
Pork fillet medaillons on Vichy carrots with Dijon sauce	18,00 EUR
Rack of lamb with caramelised apples in Calvados and fresh Vierländer vegetables	30,00 EUR
Oldenburger fillet of veal with morel mushroom sauce and fresh seasonal vegetables	29,00 EUR
Grilled fillet of beef with hearty red wine sauce and fresh seasonal vegetables	26,00 EUR
Fillet of Argentinian beef with duck foie gras, sherry jus and pointed cabbage	29,00 EUR
Entrecôte of Black Angus beef with red wine-pepper sauce and fresh seasonal vegetables	21,50 EUR

CREATE YOUR OWN MENU – ADDITIONAL COURSES

	per person
Fried scallops with chilli butter and baby leeks	14,00 EUR
Porcini mushrooms tortellini in sage butter	10,00 EUR
Glazed breast of quail on truffled potato purée	14,00 EUR
Stuffed fillet of Dover sole with Riesling sauce and Vichy carrots	15,00 EUR
Aromatic fillet of sea bass on celeriac purée and pesto sauce	10,00 EUR
Scallops on tortelloni with tomato and sage butter	16,00 EUR

CREATE YOUR OWN MENU – DESSERTS

	per person
Double chocolate mousse with Amarena cherries and Galliano froth	8,00 EUR
Strawberry cream tartlet on a wild berry sauce	7,00 EUR
Ice cream bombe with three assorted ice creams and fruit and cherry sauce	8,00 EUR
Mango crème with carpaccio of pineapple and vanilla syrup	8,00 EUR
Chocolate and banana tart with coconut Panna Cotta	8,00 EUR
White and dark chocolate mousse with kumquat compote	8,00 EUR
Hamburg berry dessert with vanilla sauce	6,00 EUR
Nougat and marzipan lasagne with Cassis confit	7,00 EUR
Calvados Parfait on macaroons with apple compote	6,00 EUR
Tiramisu with Amaretto froth	8,00 EUR
Crème caramel with orange segments	6,00 EUR
Bourbon vanilla ice cream with exotic fruits	7,00 EUR
International cheese platter with Brie, Gorgonzola and Gouda	9,00 EUR

RECEPTION APPETISERS AND CANAPÉS

Our kitchen team, under the management of Head Chef Peter Sikorra, is happy to look after you in style and according to your own personal taste.

All our bread is freshly made, including our baguettes, ciabatta and whole-grain bread.

Choose a selection of up to 10 different dishes.

Canapés:	per portion
Pink roast beef with remoulade dip	3,50 EUR
Italian salami with Parmesan shavings	3,00 EUR
Parma ham with melon	4,00 EUR
Beef tartare with diced shallots	4,00 EUR
Duck liver pâté with apricot confit	4,00 EUR
Salmon tartare with cress and onions	4,00 EUR
Smoked freshwater eel with horseradish	4,00 EUR
Soused herring with capers	3,50 EUR
Whitefish caviar with sour cream and chives	4,00 EUR
Cream cheese with garden herbs	3,00 EUR
Buffalo Mozzarella cheese with cherry tomatoes and herb pesto	4,00 EUR
Assorted salad and vegetable sticks	3,00 EUR

Warm appetisers	pro Portion
Prunes wrapped in bacon	2,00 EUR
Meatballs in BBQ sauce	2,00 EUR
Nürnberger sausages with mustard	2,00 EUR
Pizza squares	2,00 EUR
Spring rolls with chilli dip	2,00 EUR
Skewered chicken Yakitori with sweet-and-sour sauce	2,00 EUR
Mozzarella sticks with sesame and tomato dip	2,00 EUR
Mini quiches	2,00 EUR

FLYING MENUS

FLYING MENU FOR STANDING RECEPTIONS

from 30 persons / 35,00 EUR per person

Served from trays on side plates with cake forks, based on 10 dishes

Herb cream cheese on cucumber slices
Smoked salmon tartare with cress and onions
Mozzarella spits with herb pesto and cherry tomatoes

Cream of potato soup with fresh garden herbs
served in a demitasse

Nürnberger sausage with sauerkraut and mustard
Fresh pizza, assorted toppings
Tarte Flambée baguette
Meatballs with BBQ sauce
Mini quiches, assorted fillings
Spring rolls with chilli dip

Crème Brûlée
Hamburg berry dessert with vanilla sauce
Mini profiteroles filled with vanilla cream

GOURMET FLYING MENU

from 30 persons/45,00 EUR per person

Based on 10 dishes per person

Canapé with Canadian lobster tartare
Canapé with Parma ham and rocket
Carpaccio of veal with lemon sour cream and whitefish caviar
Marinated king prawns with fresh herbs, garlic and chilli

Cream of Schmilauer crayfish soup
served in a demitasse

Aromatic lamb cutlet with pepper ragout
Glazed breast of quail on sautéed spinach
Fillet of sea bass with roasted green asparagus
Scallops wrapped in bacon with cress and radish salad
Small Hamburg veal sausage with truffled potato salad

Panna Cotta with wild berry confit
Seasonal fruit froth
Double chocolate mousse
Chocolate-coated strawberry and banana kebab

TASTE-OF-GERMANY BUFFET

From 30 persons / 42,00 EUR per person

Strips of Baltic Sea salmon with dill and cucumber sour cream
Husum herring stew
Wacholder smoked trout fillet
Büsum crab cocktail

Black Forest ham with pickled vegetables
Bavarian sausage salad with red onions
Boiled beef on lentil salad with Frankfurt green sauce
Homemade Vierländer sausages

Grand Elysée salad bar with assorted garden and mixed salads,
crudités and homemade dressings

Berchtesgaden Wedding Soup – beef broth with semolina dumplings

Sylt lamb on broad beans with marjoram potatoes

North Sea cod fillet cooked in root vegetable stock,
with horseradish sauce and sautéed spinach

Swabian ravioli (filled pasta squares) baked with onions and cheese

Cheese board with assorted German cheeses

Lübeck marzipan tart
Bavarian crème with cherry compote
Black Forest flummery with cherries
Frankfurt crown cake
Bavarian apple strudel with vanilla sauce
Ice cream bar, assorted flavours

FISH MARKET BUFFET

From 30 persons / 35,00 EUR per person

Assorted herring salads in an earthenware pot
Homemade Vierländer cold meats and ham

From the market stall: smoked mackerel fillets, silver salmon and Kieler sprats, horse-radish and mustard and dill sauce

Pickled salmon with dill and juniper schnapps
Tender soured herring with Altländer apple and onion sour cream

Potato and cress salad, salted butter
Cucumber salad with fresh dill and sour cream
Grand Elysée salad bar with assorted garden and mixed salads,
crudités and homemade dressings

Potato soup with bacon pieces

Original Hamburg fishcake with sauté potatoes and Pommery mustard sauce
Vierländer braised chicken with fresh herbs, tomatoes and creamed potatoes
Tagliarini with Gorgonzola sauce and strips of smoked salmon

Original Hamburg berry dessert with vanilla sauce
Tea crème with rum and raisins
Lemon cream pudding
Baked Hamburg bread pudding
Butter cake with cinnamon whipped cream

PIAZZA ROMANA – GALA BUFFET

From 50 persons / 60,00 EUR per person

Fresh Canadian lobster with mustard mayonnaise and cocktail sauce
Sylt Royal Oysters
Smoked salmon with two sauces
Prawns in basil vinaigrette with cherry tomatoes
Carpaccio of beef with avocado tartare
Büsum crabs with radishes, red onions and fresh dill
Thin slivers of Parma ham with sun-ripened melon

Grand Elysée salad bar with assorted garden and mixed salads,
crudités and homemade dressings

Porcini essence with truffle dumplings
Tomato essence with tomato confit

Sea bass with dill froth and fresh spinach
Loin of veal in herb crust with glazed shallots
Pink breast of Barbary duck with red wine and cherry sauce

Fresh market vegetables, creamed potatoes au gratin,
new potatoes in their skins

A selection of exquisite, ripe French and Italian cheeses

Grand Elysée ice cream bombe
After Eight mousse in a chocolate shell
Exotic fruit, bar with finger fruit
Apple tart with whipped cream
Fine crepes with Grand Marnier
Nougat crème
Tiramisu
Almond crème

LIVE COOKING BUFFET

ab 50 Personen / 57,00 EUR per person

Oyster station:

Irish rock oysters, freshly opened, with Chester bread and lemon wedges
Whole baked Baltic salmon with dill mayonnaise

Grand Elysée salad bar with assorted garden and mixed salads,
crudités and homemade dressings

Prawns in basil vinaigrette and cherry tomatoes
Hot-smoked eel, halibut and silver salmon
Sun-ripened vine tomatoes with Mozzarella and fresh basil
Fresh Antipasti with toasted pine nuts and rosemary

Fresh from the grill:

Aromatic fillet of sea bream, creamed spinach and rosemary potatoes

From the wok:

Tender fillet of beef with Oriental vegetables in soy sauce

Pasta station:

Spaghettini with fresh Parmesan, herb pesto and tomato confit

Crepes station:

Fine crepes served with chocolate sauce, strawberry jam, Grand Marnier,
icing sugar or brittle

Viennese Quark strudel with damsons
Hamburg berry dessert with vanilla sauce
Domestic and exotic fruits with lemon mint
Dark and white chocolate mousse

Ice cream bar, assorted flavours

ROLL-IN LUNCH

HAMBURG LUNCH

Hamburg mustard soup with strips of smoked salmon
Three half Hamburg bread rolls with assorted toppings
Hamburg berry dessert with vanilla sauce

19,00 EUR per person

TUSCAN LUNCH

Cream of tomato soup with herb pesto
Two crispy olive ciabattas with rocket and Taleggio cheese
Coppa di Parma with melon slices
Tiramisu and Amaretto froth

19,00 EUR per person

ALSACE LUNCH

Beef consommé
Oven-fresh baguette with Camembert and ham
Alsace Tarte Flambée baguette
Butter croissant with chocolate filling

19,00 EUR per person

ALL-INCLUSIVE FOR PRIVATE PARTIES

RECEPTION PACKAGE	38,00 EUR per person max. 3 hours
6 tasty appetisers per person House wine or sparkling wine Mineral water, fruit juices and soft drinks	
DRINKS PACKAGE With menu/buffet	43,00 EUR per person max. 5 hours
Sparkling wine on arrival Red and white house wine Mineral water, fruit juices and soft drinks Draught Pils Hot beverages Selection of liqueurs	
BIRTHDAY PACKAGE	84,00 EUR per person max. 5 hours
Champagne on arrival 4-course menu or hot and cold buffet with three hot dishes Birthday cake Menu cards and floral decorations Red and white house wine plus beer Mineral water, fruit juices and soft drinks Hot beverages and liqueurs	
WEDDING PACKAGE	88,00 EUR per person max. 5 hours
Champagne on arrival 4-course menu, or hot and cold buffet with three hot dishes Wedding cake Menu cards Red and white house wine plus beer Mineral water, fruit juices and soft drinks Hot beverages and liqueurs	

Floral decorations and additional services are available at a moderate additional price.

CONFERENCE PACKAGES

WHOLE DAY

73,00 EUR per person

Provision of a conference room for the appropriate number of persons
Leather mat, writing pad and pen
Conference equipment: screen, projector, flip chart, pin board, fax machine, phone, laser pointer
Coffee and assorted teas on arrival
Unlimited soft drinks

Morning coffee break:

Coffee, tea, selection of fresh pastries, butter croissants, muffins
and a selection of fresh fruit

Lunch:

3-course menu or generous lunch buffet with choice of 3 hot dishes,
incl. orange juice, soft drinks and a glass of red or white house wine,
with a cup of coffee to finish

Afternoon tea break:

Coffee, tea, selection of cakes and pastries from our Pâtisserie
plus a selection of fresh fruit

HALF DAY

61,00 EUR per person

Provision of a conference room for the appropriate number of persons
Leather mat, writing pad and pen
Conference equipment: screen, projector, flip chart, pin board, fax machine, phone, laser pointer
Coffee and assorted teas on arrival
Unlimited soft drinks

Coffee break:

Coffee, tea, selection of cakes and pastries from our Pâtisserie
plus a selection of sliced fresh fruit

Lunch:

3-course menu or generous lunch buffet with choice of 3 hot dishes,
incl. orange juice, soft drinks and a glass of red or white house wine,
with a cup of coffee to finish

CONFERENCE PACKAGES

LUNCH PACKAGE

48,00 EUR per person

Choose one of our seasonal 3-course menus, or a hot and cold buffet with 3 main dishes.

The following drinks are included in the price:

Mineral water

Orange juice and soft drinks

Selected red and white house wines

Coffee and cakes from our Pâtisserie