

EXCITED

Anticipation

IS IN THE AIR


GRAND ELYSEE
HAMBURG





TASHI TAKANG

GENERAL MANAGER
GRAND ELYSÉE HAMBURG

DEAR GUESTS,

Celebrating the Christmas season in a stylish setting and with fine gourmet delicacies is one of our hotel's great traditions. Naturally, we will also continue to passionately uphold it this year: the Grand Elysée Hamburg team and I are already excitedly looking forward to welcoming you to our premises on these festive occasions.

In 2024, we will also be opening the doors of our hotel for memorable moments together earlier, during the run-up to Christmas, so you can enjoy the most wonderful time of the year even more intensely.

Spend some time visiting the Christmas market on our patio, and let the winter wonderland in our Grand Foyer put you in a festive mood before we spoil you with culinary treats over Christmas, in keeping with our loveliest tradition.

BEST REGARDS,
YOUR

LARGE CHRISTMAS TREE IN THE GRAND FOYER

•
CHOIR

Every Sunday during the Advent season from 4 p.m. onwards

1 December 2024 Junge Streicher Hamburg • 8 December 2024 Neuer Knabenchor Hamburg

15 December 2024 Starke Stimmen • 22 December 2024 Cantus Novus

•
WAFFLE STATION

On all weekends during the Advent season,

2 p.m. – 6 p.m.

•
FLAMBÉED WINTER PUNCH

Each moment is a feast



ELYSÉE CHRISTMAS MARKET

•
Wednesdays to Sundays

15 November – 29 December, from 3 p.m. onwards

•
Huts serving food and drinks

•
May be booked exclusively for groups (40 to 100 people)

For group bookings, please call us on +49 40 41412 – 888 or write us an email at weihnachtsmarkt@grand-elysee.com.



Afternoon tea in the Boulevard

•
Piano music

•
Thursdays to Sundays

3.30 p.m. – 5.30 p.m.

•
69.00 EUR per 3-tiered cake stand (for 2 people)

We are looking forward to your reservations on +49 40 41412 – 722 or via email to fbreservierung@grand-elysee.com.



During the Christmas season, the festive spirit meets la dolce vita at the Piazza Romana – a perfect setting for celebrating and enjoying good food with the whole family.

CHRISTMAS EVE, 24 DECEMBER 2024

Lunchtime	Midday – 4 p.m. à la carte
Evening	First sitting 5.30 p.m. – 8 p.m. set menü Second sitting 8.30 p.m. – 11 p.m. set menü

Carpaccio di Manzo
Beef | Truffle foam | Portobello mushrooms | Rocket

OR

Carpaccio di Pesce
Salmon | Halibut | Octopus

OR

Carpaccio di Barbabietola Rossa
Beetroot carpaccio | Green pumpkin | Yellow carrots | Burrata cheese

PIAZZA
ROMANA
am Elysée Boulevard



CHRISTMAS DAY, 25 DECEMBER 2024

Closed in anticipation of the next day.

BOXING DAY, 26 DECEMBER 2024

Lunchtime	First sitting midday – 2 p.m. set menü Second sitting 2.30 p.m. – 4.30 p.m. set menü
Evening	First sitting 5.30 p.m. – 8 p.m. set menü Second sitting 8.30 p.m. – 11 p.m. set menü

Grilled Sea Bream
Dithmarschen Savoy cabbage | White caper butter | Rosemary potatoes

OR

Tagliata die Manzo
Nut butter sauce | Baby leaf spinach | Roast potatoes

OR

Risotto al Tartufo
Wild broccoli | Roasted tomato | Olive oil espuma

•

Panettone | Cherries | Pistachios OR Tiramisu | Pear | Walnut OR Raw milk cheese | Fruit bread

Three-course Christmas menu of your choice 91.00 EUR per person

We are looking forward to your reservation on +49 40 41412 – 734 or via email to fbreservierung@grand-elysee.com.

In our Brasserie Flum, French flair meets fine gourmet delicacies; together, they result in some very special menus for the festive season which you can compile according to your personal preferences.

CHRISTMAS EVE, 24 DECEMBER 2024

Lunchtime	Midday – 4 p.m. à la carte
Evening	First sitting 5.30 p.m. – 8 p.m. set menu Second sitting 8.30 p.m. – 11 p.m. set menü



CHRISTMAS DAY, 25 DECEMBER 2024

Lunchtime	First sitting midday – 1.30 p.m. set menü Second sitting 2.30 p.m. – 4.30 p.m. set menü
Evening	First sitting 5.30 p.m. – 8 p.m. set menü Second sitting 8.30 p.m. – 11 p.m. set menü

BOXING DAY, 26 DECEMBER 2024

Closed, wishing you and your family a very merry Christmas!

Three-course Christmas menu of your choice 81.00 EUR per person

Please book on +49 40 41412 – 723 or via email to fbreservierung@grand-elysee.com.

Lobster Bisque
Crayfish tails

OR

Chicken Liver Mousse
Baumkuchen spit cake wrap | Wild herbs | Cassis

OR

Caramelised Goats' Cream Cheese
Grilled celery | Pear | Walnut



FLUM'S CHRISTMAS ROAST

Grass-fed Beef Chateaubriand à la Bourguignon
Burgundy | Shallots | Button mushrooms | Carrots

OR

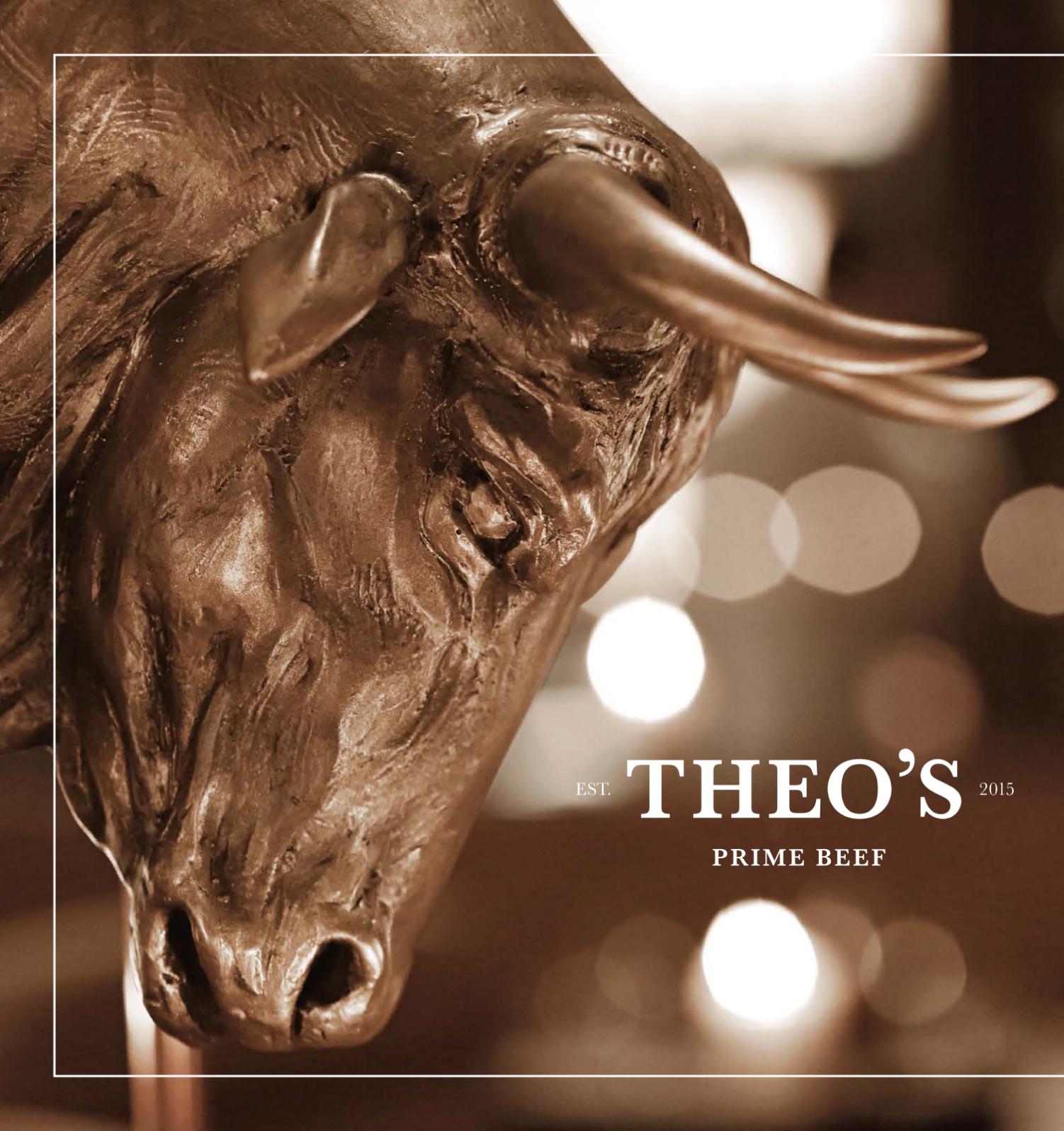
Grilled Loup de Mer
Pommery mustard sauce | Artichokes | Leaf spinach

OR

Roast Leg of Goose
Mugwort sauce | Baked Boskoop apple | Altes Land-grown red cabbage

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Bûche de Noël OR Crème brûlée | Walnut ice cream OR Raw milk cheese | Fruit bread



EST. **THEO'S** 2015
PRIME BEEF

As a prime beef restaurant, THEO'S stands for the pinnacle of American steakhouse culture.

Our Christmas offer, which is bound to include one of your personal festive favourites, also guarantees culinary highlights.

A RESTAURANT ISN'T A SPEAKEASY.
THE GUESTS' CONVERSATION IS THE ACTUAL MUSIC.

Eugen Block

CHRISTMAS EVE, 24 DECEMBER 2024

Closed in anticipation of the coming days.

1. CHRISTMAS DAY, 25 DECEMBER 2024

2. BOXING DAY, 26 DECEMBER 2024

Evening

First sitting 5.30 p.m. – 8 p.m.

Second sitting 8.30 p.m. – 11 p.m.

We are looking forward to your reservation on +49 40 41412-855 or via email to info@theos-hamburg.de.



LE Grand Cirque


GRAND ELYSEE
HAMBURG





WE ARE LOOKING FORWARD
TO YOUR VISIT.

DEAR GUESTS,

The Grand Elysée Hamburg team has always been driven by a passion for keeping our hotel's traditions alive, upholding them and sometimes also reinterpreting them for you.

We are therefore particularly looking forward to contributing to an exceptional premiere to mark the end of the year 2024 by opening our doors to the „Grand Cirque“ and welcoming you to a glamorous New Year's Eve ball that promises spectacular experiences for all senses – and might even establish a new tradition at the Grand Elysée Hamburg.

We are looking forward to making this New Year's Eve a memorable one for you.

YOUR TEAM





BELLA DONNA'S FIRE SHOW

MAGICIAN SIR JULIAN

ACROBATICS – ROLLECSOS

AMUSEMENTS IN THE GRAND FOYER

NON-SEATING TICKETS

LIVE MUSIC BY EVERSO
AND DJ ACTS

WALKING ACTS
MIDNIGHT BUFFET

Our New Year's Eve programme 2024

6 p.m.

Admission / reception in the Grand Foyer

6.30 p.m.

Admission to the grand ballroom

6.45 p.m.

The circus director will open the event

9.50 p.m.

Start of live music and DJ sets



7 p.m.

Starter

8.30 p.m.

Main course

9.45 p.m.

Dessert parade and opening dance

Midnight

Midnight buffet with walking acts

Curtains up for a glamorous New Year's Eve:

Welcome to our „Grand Cirque“ in the Grand Foyer and in our Grand Ballroom. Taste the tempting delicacies on offer at our markets stalls, be amazed by magicians and fire eaters, enjoy a fine four-course set menu, as well as first-rate entertainment:

everything served up on a plate on the night of nights.

MENU

Canapés served at the reception

•

Avocado „Ceviche“

Ōra King Salmon | Pickled tomatoes on the vine | Balsamic caviar

•

Lobster Bisque

•

Grass-fed Beef Fillet Medallion

Port wine sauce | Roasted cauliflower | Butter crumble

NEW YEAR'S EVE
ACCESS TO THE
ENTIRE HOTEL

NON-SEATING TICKETS
from 9.30 p.m. onwards,
120.00 EUR per person



*New Year's Eve in
the Grand Ballroom*

NEW YEAR'S EVE, 31 DECEMBER 2024, FROM 6 P.M. ONWARDS

Four-course New Year's Eve menu from 340.00 EUR per person,
including unlimited drinks

Included in the price:

Drinks (wine, beer, soft and hot drinks) included until 1 a.m. • Access to large dessert buffet
A glass of champagne at midnight • Midnight snack • Live music and entertainment programme
Evening dress • No reserved seats

We are looking forward to your reservation via our website at www.grand-elysee.com/silvester. If you have any questions, please call us on +49 40 41412 - 888.

DESSERT BUFFET

Dessert buffet au Cirque du Soleil from our pâtisserie

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MIDNIGHT SNACK

Veal meat balls with Dithmarschen potato salad

Chili sin carne

Falafel balls with a yoghurt & mint dip

Currywurst Grand Elysée with various toppings

Doughnuts with various fillings

Cheeseboard with mature cheeses, grapes and pretzel-style pastries

With a delicious menu and an inspiring programme, the party mood in the Piazza Romana is bound to spill over onto the Boulevard on New Year's Eve.

Dance into the new year to a live band and DJ sounds, and also enjoy what's on offer in the ballroom.

PIAZZA ROMANA

am Elysée Boulevard

NEW YEAR'S EVE, 31 DECEMBER 2024

Lunchtime	midday – 2 p.m. à la carte
Evening	from 7.30 p.m. onwards set menu

Set New Year's Eve menu 299.00 EUR per person, including unlimited drinks

Included in the price:

Reception drink on the Boulevard • Drinks (wine, beer, soft and hot drinks) included until 1:00 • Live music on the Boulevard
Late night dance in the Grand Ballroom • A glass of champagne at midnight • Midnight snack

We are looking forward to your reservation on +49 40 41412 – 734 or via email to fbreservierung@grand-elysee.com.

Canapés

at the reception

Avocado Ceviche

Õra King Salmon | Pickled tomatoes on the vine | Balsamic caviar



Pasta

Truffle foam | Parmesan cheese

Grass-fed Beef Fillet Medallion

Port wine sauce | Roasted cauliflower | Spicy crumble

„Champagne“

Crespelle | White chocolate | Altes Land-grown apples

Our Brasserie Flum says „bon appétit“ one more time before New Year's Eve:

Compile your personal New Year's Eve menu, and say goodbye to 2024 with plenty of French flair.



NEW YEAR'S EVE, 31 DECEMBER 2024

Lunchtime	Midday – 2 p.m. à la carte
Evening	First sitting 5.30 p.m. – 8 p.m. set menü Second sitting 8.30 p.m. – 11 p.m. set menü

Three-course New Year's Eve menu of your choice 98.00 EUR per person

We are looking forward to your reservation on +49 40 41412 – 723 or via email to fbreservierung@grand-elysee.com.

Half an Atlantic Lobster
Saffron mayonnaise | Salad with crudités à la Dijonnaise

OR

Calvados, Curry and Celery soup
Pine nuts

OR

Marinated Beef
Roasted pumpkin | Tête de Moine cheese



Grass-fed Beef Chateaubriand
Red wine shallots | Honeyed baby carrots

OR

Whole Gilt-head Bream
Olive beurre blanc | Baby leaf spinach

OR

Duck à l'Orange
Grand Marnier | Haricots verts

•

Chocolate Mess | Vanilla ice cream | Berry compote OR Mille-feuille | Blood oranges | Frozen cream
OR French raw milk cheese platter



EST. **THEO'S** 2015
PRIME BEEF

NEW YEAR'S EVE, 31 DECEMBER 2024

Evening

First sitting 5.30 p.m. – 7.30 p.m à la carte

Second sitting from 8 p.m. set menu

Three-course New Year's Eve menu 200.00 EUR per person

Includes welcome drink, champagne at midnight as well as
1920s-style live entertainment.

„Goodbye, 2024!“

In our THEO'S prime beef restaurant, we will mark the end of the year
with a culinary firework of American steakhouse cuisine, served in a stylish
and relaxed atmosphere. A treat that's in a class of its own.

„Tataki“

Japanese-style tuna Japan Style | Flame grilled beef | Spicy avocado

•

USA Prime Porterhouse Steak – dry aged
for two people to share

French fries | Potatoes au gratin | Wild broccoli | Shallots | Truffle foam

•

„Champagne“

Crêpes | White chocolate | Altes Land-grown apples

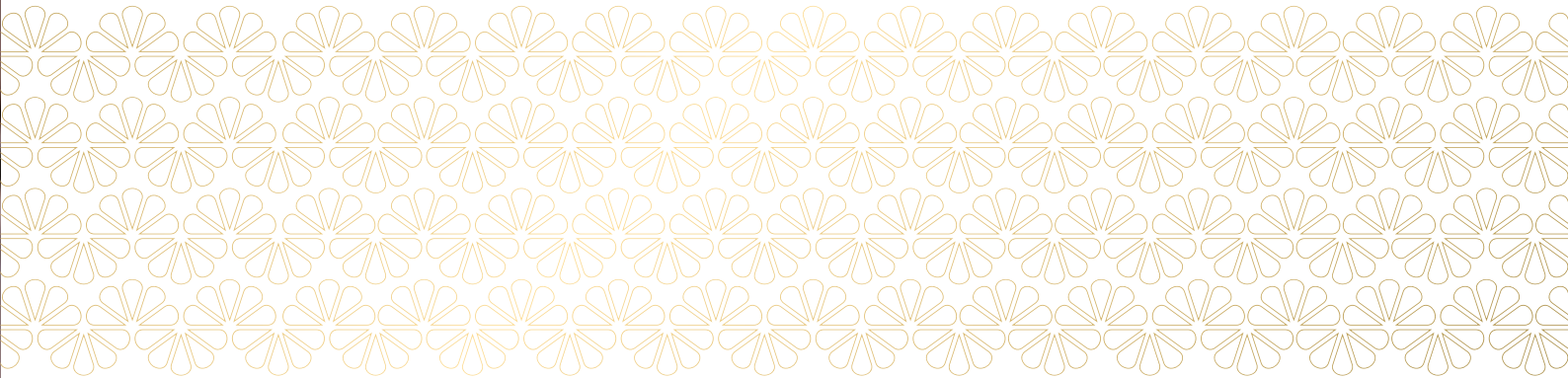
We are looking forward to your reservation on +49 40 41412 – 855 or via email to info@theos-hamburg.de.
Please do not hesitate to ask us about our vegetarian options when booking.



*The most
exciting night
of the year*

Whether you'd like to get ready for our New Year's Eve ball in peace and quiet, or need to relax after a night's dancing until dawn:

Thanks to the highest level of comfort and plenty of choice, our generous rooms are simply made for perfecting your New Year's Eve.



Naturally, we also offer you all room categories at attractive rates on New Year's Eve.

We are looking forward to your enquiry and reservation on +49 40 41412 - 222 or via email to reservierung@grand-elysee.com.