



GRAND ELYSEE
HAMBURG

CHRISTMAS
NEW YEAR'S EVE
2026



Dear Guests,

As the year begins to slow down, the season we look forward to all year arrives once more. A time for cherished traditions, beautifully laid tables and the simple pleasure of time to savour.

For many years, this special atmosphere has been part of Christmas at the Grand Elysée Hamburg. The hotel is dressed for the festive season, the scent of Christmas drifts from our pâtisserie, and guests gather at the Winter Market to enjoy seasonal treats. Our restaurants embrace the festive spirit, while moments both big and small throughout the hotel make these weeks truly special.

Then comes the evening when looking back gives way to looking ahead: New Year's Eve. Together, we celebrate the end of the year with music, dancing, live entertainment and a festive menu.

The following pages offer plenty of ways to spend the Christmas season and welcome the New Year with us. Perhaps you will rediscover a much-loved tradition. Perhaps this year will mark the start of a new one. We look forward to sharing the festive season with you at the Grand Elysée Hamburg.

Warm regards,

Tashi Takang
General Manager Grand Elysée Hamburg





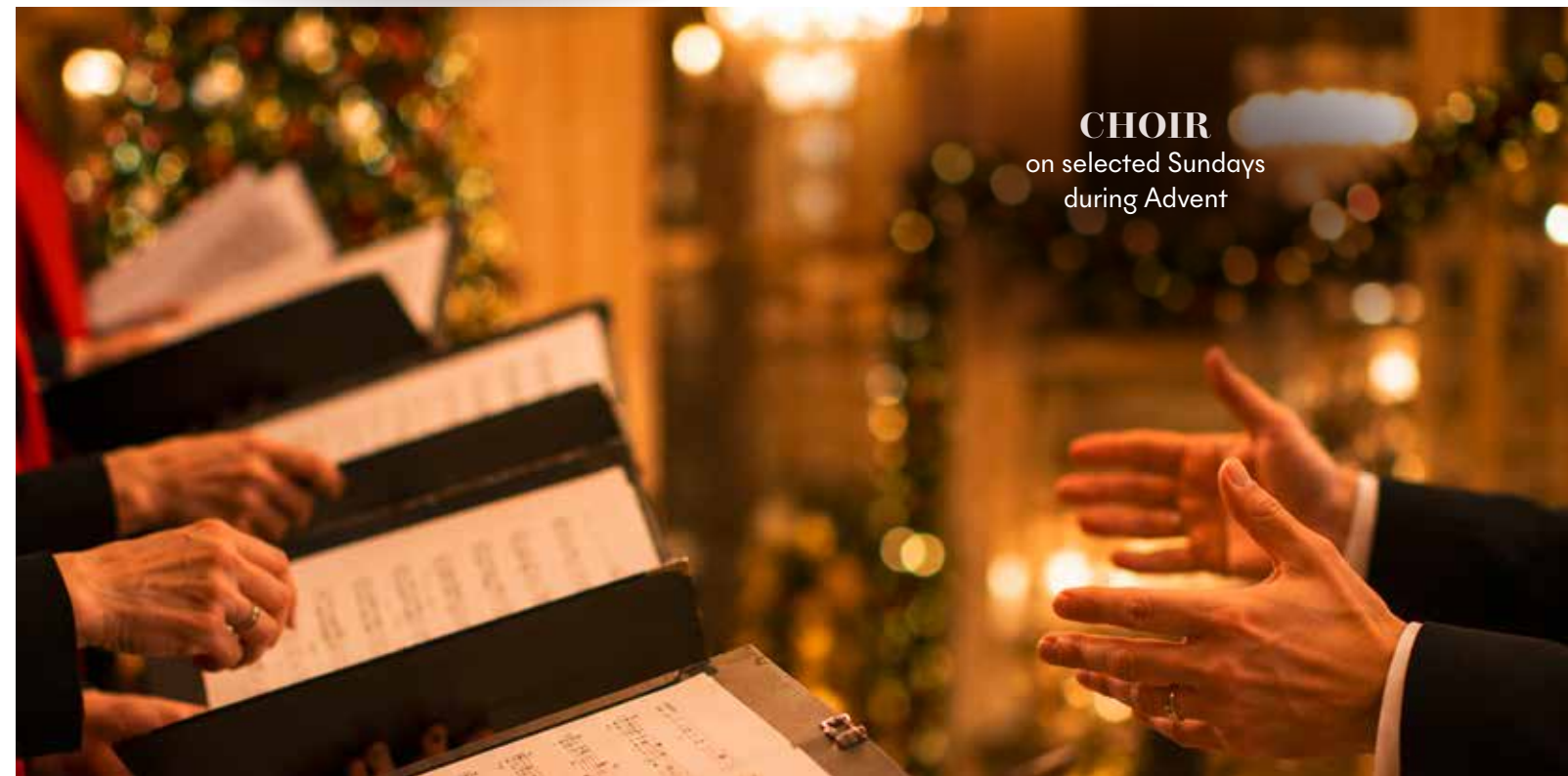
WHEN DOES *Christmas begin?*

Perhaps with the first familiar melodies. Perhaps with a glass of mulled wine at the Winter Market or a hearty Swiss cheese fondue in the Winter Chalet. Here, the anticipation of Christmas comes to life in countless little moments.



ELYSÉE WINTER MARKET

Wednesday to Sunday
28 November – 23 December,
17:00 – 22:00



CHOIR

on selected Sundays
during Advent



Winter CHALET

November, January and February:
Tuesday to Saturday
In December, we welcome you from Wednesday to Sunday
Enjoy fondue, spinach dumplings, traditional cold platters
and many more delights at the Chalet

17:00 – 23:00

For exclusive group bookings, call +49 (0)40 41412 - 821 or email winterchalet@grand-elysee.com



BRUNCH

25 DECEMBER
26 DECEMBER

12:30 – 15:30

€89 per person
including a welcome drink

To book, please call +49 (0)40 41412-722
or email leparc@grand-elysee.com

Le Parc



FRESH ROCK OYSTERS
on ice | lemon

WILD HERB SALAD
pomegranate | roasted walnut
butter crouton

EMILIA ROMAGNA ANTIPASTI

WHOLE OVEN-BAKED FJORD SALMON

SMOKED FISH FROM HAMBURG FISH MARKET

HORSERADISH AND LINGONBERRY CREAM
honey, mustard and dill sauce

PRAWN COCKTAIL

PASTURE-RAISED BEEF CARPACCIO
caramelised walnuts | mango

VITELLO TONNATO
fried capers

THINLY SLICED PARMA HAM
grilled pineapple | chilli pepper

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PORCINI CONSOMMÉ
king oyster mushrooms

*

BRAISED VEAL
demi-glacé | cream

GRILLED PIKE-PERCH FILLET
creamed Savoy cabbage | roasted almonds

GNOCCHI
Gorgonzola | spinach | caramelised pear

WHOLE ROASTED BEEF FILLET
creamy pepper sauce | braised mushrooms

PRAWNS
Asian vegetables | ginger and chilli butter

GRILLED RUMP STEAK

SCRAMBLED EGGS | FRIED EGGS | OMELETTE
crispy bacon | grilled brunch sausages

*

DESSERT
Let our pâtisserie team delight you
with festive treats

PIAZZA-STYLE CRUDO

tuna | scallop | salmon
finger lime pearls | capers

or

**CARPACCIO DI MANZO
CIPRIANI AL TARTUFO**

lemon | egg yolk | Worcestershire sauce | truffle

or

ROMAN ARTICHOKE

burratina | Prosciutto di Parma
gremolata

*

TUNA TAGLIATA

seared romaine lettuce | citrus jus
rosemary potatoes

or

**YOUNG VENISON LOIN
SCALOPPINE**

port wine jus
house-made pickled walnuts
celeriac purée

or

VITELLO AL FORNO

roasted veal fillet | pumpkin seed oil
potato and porcini ragout

*

DELIZIA AL LIMONE

or

RAW-MILK CHEESE

fruit bread



PIAZZA ROMANA



24 DECEMBER

Lunch

12:00 – 14:30 à la carte

Dinner

1st sitting 17:30 – 20:00 set menu
2nd sitting 20:30 – 23:00 set menu

25 DECEMBER

Closed

26 DECEMBER

Lunch

1st sitting 12:00 – 14:00 set menu
2nd sitting 14:30 – 16:30 set menu

Dinner

1st sitting 17:30 – 20:00 set menu
2nd sitting 20:30 – 23:00 set menu



3-course Christmas menu with a choice of dishes €105 per person



To book, please call +49 (0)40 41412 - 734
or email fbreservierung@grand-elysee.com

Brasserie Flum

24 DECEMBER

Lunch

12:00 – 16:00 à la carte

Dinner

17:30 – 20:00 set menu

20:30 – 23:00 set menu

25 DECEMBER

Lunch

1st sitting 12:00 – 14:00 set menu

2nd sitting 14:30 – 16:30 set menu

Dinner

1st sitting 17:30 – 20:00 set menu

2nd sitting 20:30 – 23:00 set menu

26 DECEMBER

Closed

3-course Christmas menu with a choice of dishes €95 per person

To book, please call +49 (0)40 41412 - 723
or email fbreservierung@grand-elysee.com



LOBSTER BISQUE

crayfish tails

or

SALADE NIÇOISE

tuna sashimi | green beans

La Ratte potatoes | cured egg yolk

or

FLAME-SEARED BEEF CARPACCIO

braised artichoke

saffron mayonnaise | crouton

*

FLUM'S CHRISTMAS ROAST

pasture-raised beef Chateaubriand

pepper sauce | grilled vegetables

or

GRILLED FJORD SALMON FILLET

celeriac | lime and caper butter

baby spinach

or

GOOSE LEG FROM DITHMARSCHEN

mugwort jus | braised Boskoop apple

Altes Land red cabbage

*

CREME BRÛLÉE

Hamburg cinnamon pastry ice cream

or

RAW-MILK CHEESE

fruit bread



THEO'S

24 DECEMBER

Closed

25 DECEMBER

26 DECEMBER

Dinner

1st sitting 17:30 – 20:00 à la carte

2nd sitting 20:30 – 23:00 à la carte

To book, please call +49 (0)40 41412-855
or email info@theos-hamburg.de

THE GRAND *Night*

The year draws to a close with a spectacular finale:

New Year's Eve becomes a grand celebration in the Grand Ballroom of the Grand Elysée Hamburg. A festive four-course menu opens the evening before our live band sets the rhythm for a night of dancing. Show performances throughout the evening add even more to enjoy.

Join us in raising a toast to 2027 – and dance into a new year full of possibilities.

**NEW YEAR'S EVE
THROUGHOUT THE
HOTEL***

PARTY TICKETS
from 21:30
€150 per person

* Included in the price: drinks package, live music, dancing into the night in the Grand Ballroom, champagne at midnight and a midnight buffet

TRAY-SERVED CANAPÉS

*

ORA KING SALMON

tartare | cured | avocado
peas two ways | lobster espuma

STRASBOURG CORN-FED CHICKEN CONSOMMÉ

truffle dumplings | savoury egg custard

*

PRIME BEEF FILLET

black morels
sautéed wild broccoli
potato gratin

*

DESSERT BUFFET

a selection of desserts
from our pâtisserie

*

MIDNIGHT BUFFET

GOULASH SOUP

French baguette

CHILLI CON CARNE | CHILLI SIN CARNE

sour cream

GRAND ELYSÉE CURRYWURST

a choice of toppings

BERLINER DOUGHNUTS

a variety of fillings

MATURE CHEESE SELECTION

grapes | pretzel bread



THE HIGHLIGHT OF THE YEAR NEW YEAR'S EVE

Celebrate at our New Year's Eve Ball –
dance into the New Year and enjoy a vibrant programme
of entertainment in and around the Grand Ballroom.

31 DECEMBER

from 18:00 · formal evening wear

4-course New Year's Eve menu in the Grand Ballroom €300 per person

Included in the price:

Reception in the Grand Foyer

Drinks package

Live music at the Boulevard

Dancing into the night in the Grand Ballroom

Champagne at midnight and a midnight buffet

Please book via our website
at www.grand-elysee.com/silvester.
For enquiries, call +49 (0)40 41 41 2 - 712
or email silvester@grand-elysee.com

Get tickets here:



OUR NEW YEAR'S EVE PROGRAMME

2026

18:00
Doors open and reception Grand Foyer

18:30
Doors open to the Grand Ballroom

18:45
Opening and official welcome | Live band

19:00
Starter | Dancing

19:45
Soup | Dancing

20:45
Main course | Dancing

21:45
Show performance

22:00
Dessert parade

00:00
Countdown with champagne

00:15
Midnight buffet



PIAZZA ROMANA

31 DECEMBER

Lunch

à la carte until 14:00

Dinner

set menu from 19:30

Included in the price:

Cocktail reception at the Boulevard

Drinks package

Live music at the Boulevard

Dancing into the night in the Grand Ballroom

Champagne at midnight and a midnight buffet

**4-course New Year's Eve menu at Piazza Romana
including a drinks package €300 per person**

To book, please call +49 (0)40 41412-734
or email fbreservierung@grand-elysee.com



TRAY-SERVED CANAPÉS

*

GLENN DOUGLAS SALMON

tartare | cured | avocado
peas two ways | lobster espuma

*

RISOTTO ALLA MILANESE

Testina di vitello | borettane onions
balsamic pearls

*

PRIME BEEF FILLET

black morels
sautéed wild broccoli
potato gratin

*

BABÀ AL LIMONCELLO

pistachio cream
semifreddo

*

MIDNIGHT BUFFET

GOULASH SOUP

French baguette

CHILLI CON CARNE | CHILLI SIN CARNE

sour cream

GRAND ELYSÉE CURRYWURST

a choice of toppings

BERLINER DOUGHNUTS

a variety of fillings

MATURE CHEESE SELECTION

grapes | pretzel bread

HALF AN ATLANTIC LOBSTER
saffron mayonnaise
raw vegetable salad with Dijon dressing

or

TRUFFLED POTATO SOUP
celeriac | Parmesan | chives

or

FLAME-SEARED FOIE GRAS
apricot | brioche | sweet wine jelly

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FLUM'S NEW YEAR'S EVE ROAST
pasture-raised beef Chateaubriand
port wine jus | fig | honey-glazed carrots

or

NORTH SEA COD FILLET
saffron sauce | crayfish
champagne sauerkraut

or

BARBARY DUCK BREAST À L'ORANGE
Grand Marnier | kumquats | fennel

*

**WARM HAMBURG
CINNAMON PASTRY PUDDING**
walnut and caramel ice cream
apple from the Altes Land region

or

**FRENCH
RAW-MILK CHEESE**



Brasserie Flum

31 DECEMBER

Lunch

à la carte until 15:00

Dinner

1st sitting 17:30 – 20:00 set menu

2nd sitting 20:30 – 23:00 set menu

3-course New Year's Eve menu with a choice of dishes €114 per person

To book, please call +49 (0)40 41412-723
or email fbreservierung@grand-elysee.com

A large, detailed bronze sculpture of a bull, likely the New Year's bull in Hamburg. The bull is facing left, with its head lowered. It is adorned with numerous long, thin streamers or ribbons that hang from its head and neck. The background is dark and out of focus, showing some architectural elements.

*Happy
New Year*

THEO'S

31 DECEMBER

Dinner

1st sitting 17:30 – 20:00 à la carte

2nd sitting 20:30 – 23:00 à la carte

To book, please call +49 (0)40 41412 - 855
or email info@theos-hamburg.de



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