

A man and a woman are smiling and looking at each other. The man is on the left, wearing a dark blue shirt, and the woman is on the right, wearing a silver sequined dress. They are both holding martini glasses filled with a yellow liquid. The background is dark with warm, bokeh lights, suggesting a festive indoor setting.

STADT RESTAURANT

im Reichshof Hamburg

NEW YEAR'S EVE 17/18

NEW YEAR'S EVE 17/18

We look forward welcoming you with a glass of champagne
at our beautiful Stadt Restaurant at 7pm
before we start our culinary experience „Around the world“ together.

With the combination of excellent food and a unique ambience
in our Stadt Restaurant, your start into the new year will be a special experience.
After midnight we put on our dancing shoes at the Bar 1910.

31 DECEMBER 2017

6-COURSE MENU 155,00 EUR

VEGETARIAN MENU 125,00 EUR

INCLUDING BEVERAGES*, CHAMPAGNE RECEPTION,
LIVE MUSIC AND DJ IN THE BAR 1910, MIDNIGHT SNACK & SPARKLING WINE, CONTEST

RESERVATIONS VIA 0049 40 370 259 0 OR INFO@HAMBURG-REICHSHOF.COM

* Including champagne reception, house wine and sparkling wine, draft beer, soft drinks and Reichshof Quelle water.
Cocktails and digestifs are not included in the price. Drinks in the Bar 1910 will be charged separately.

STADT RESTAURANT



NEW YEAR'S EVE 17/18

NEW YEAR'S EVE FIREWORKS
IN THE REICHSOF HAMBURG
ALIAS. CLASSIC MEET'S MODERN CUISINE

MOIN HAMBURG

Beef tartar / caviar / pickled egg / chives mousse

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FOR FINICKY EATER

Black salsify / tempura / curry

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FISH SANDWICH „DELUXE“

Lobster / brioche / sepia / blood orange / coconut / spicy sauce

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FEEL LIKE AN ELEPHANT

Elephant Gin vs. cucumber sorbet

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VEAL WITH IT

Veal cheeks / quince / celery / truffle / solanum

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THE BEST FOR LAST

Gateau de Opera / black cherry sorbet / macaron / apricots / cherry brandy

STADT RESTAURANT



NEW YEAR'S EVE 17/18

VEGETARIAN NEW YEAR'S EVE FIREWORKS
IN THE REICHSOF HAMBURG
ALIAS. CLASSIC MEET'S MODERN CUISINE

RED RED RED ARE ALL MY DRESSES

Beetroot tartar / apple / walnut / chives mousse

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FOR FINICKY EATER

Black salsify / tempura / curry

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BUTJES - DON'T CALL IT FALAFEL

Wheaten cake / turnip / carrot / peppers zucchini sauce

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FEEL LIKE AN ELEPHANT

Elephant Gin vs. cucumber sorbet

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VEGGIE DELUXE

Seitan / quince / celery / truffle / pumpkin sauce / solanum

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THE BEST FOR LAST

Gâteau Opéra / black cherry sorbet / macaron / apricots / cherry brandy

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