



A CHRISTMAS & NEW YEAR'S EVE IN COMPANY

The best time of the year is eagerly upon us once again. At The Westin Hamburg, Christmas season is about the company with the people we love and the experiences we share. Especially now, we want to offer our guests Christmas specialties in the BLICK Bar and 'Fang und Feld' restaurant. Our hotel is alive and waiting to host our wonderful guests with offers of new experiences and journeys. This is where people from different cities from around the world should get to know each other, this is where they meet and celebrate, this is where they should "experience the best moments" and that is exactly what we wish for this year. We look forward to a wonderful celebration with the company of our guests.

BLICK

The Westin Hamburg
Platz der Deutschen Einheit 2
20457 Hamburg

1. DECEMBER – 24. DECEMBER
FROM 2.30 PM – 5.30 PM

BLICK AFTERNOON TEA

INSPIRED BY CHRISTMAS



Enjoy the wintry view of the Elbe metropolis with our BLICK afternoon tea. Let yourself be spoilt with our selection of sweet and savory treats in our inspiring BLICK Bar. Be surprised by not only our impressive view but also by its cosmopolitan design and feel-good atmosphere.

€ 52,- PER PERSON

€ 62,- PER PERSON
INCLUDING A GLASS OF CHAMPAGNE

Please reserve one day in advance.

BLICK



25TH AND 26TH DECEMBER
AB 12.00 AM – 15.30 PM

X-MAS LUNCH WITH A VIEW

25TH AND 26TH DECEMBER

A Christmas-inspired variation of starters, main courses and desserts, served on a tiered stand and in the form of a flying buffet awaits you for lunch.

LUNCH: € 69 PER PERSON

Including house wein, Sparkling wine, Beer, Softdrinks and Coffee

31. DEZEMBER
FROM 5.30 PM – 10.00 PM

NEW YEAR'S EVE 2021/2022

YOUR MOMENT TO SHINE

Under the starry sky.

An unique ambience and musical entertainment await you in the BLICK Bar on New Year's Eve. Fancy drinks and delicious food are served during exciting conversations under the starry sky. Your goals for this New Year are closer than ever. Here is a place to let yourself shine. Celebrate the new year 2022 with us.

New Years Eve étagères and flying food including aperitif

€ 79, - PER PERSON
INCLUDING AN APERITIF

BLICK

FANG & FELD





15TH NOVEMBER - 23RD DECEMBER

FROM 5:30 PM

AUTUMN-WINTER MAGIC

Be surprised by the reinterpretations of classics of our Executive Chef Sebastian Michels, who gives the dishes an unique charisma. The colorful autumn meets the beginning of the winter season. You can expect a culinary fusion and the best of two seasons.

€ 79, - PER PERSON

Menu including aperitif

€ 39,- PER PERSON

Corresponding wines to the menu

FANG & FELD



THE MENU

Husum roast beef | Mustard seeds
Braised radicchio | Cucumber gel
Chive emulsion



Cauliflower soup | Nut butter mousse
Braised belly of Havelländer
Apple pork



Roasted cod fillet | Grape risotto
Muscat pumpkin | Dike cheese | Pumpkin seed pesto



Pink veal boiled beef | Parsnip puree
Black salsify | Roasted hazelnuts



“Buerndeern with Sleier”
Pumpernickel | Apple | Rum | Chocolate





CHRISTMAS EVE, 24TH DECEMBER

5:00 PM APERITIF AND AMUSE BOUCHE

6:00 PM 5 COURSE MENU

A FESTIVAL FOR THE SENSES

Fruity apple-pork rilette, juicy duck breast with Brandy sauce, caramelized walnuts paired with slow roasted beetroot. Celebrate with us this very extraordinary Christmas Eve menu with 5 unique courses - a tasty experience that you will not forget in the restaurant Fang & Feld.

€ 95, - PER PERSON

Menu including aperitif and amuse bouche

€ 55,- PER PERSON

Corresponding wines to the menu



AMOUSE BOUCHE

Smoked salmon cream cheese tart

Pickled cucumber | Dill



Roast beef | Cucumber gel

Celeriac-apple remoulade

Beet tartare | Peetroot-apple terrine

Caramelized walnuts | Goat cheese

THE MENU

Rillet of apple pig | Horseradish cream

Pickled grapes | Apple verjus gel

Potato-leek soup | Büsum shrimps

Braised leek | Celery chutney

truffle foam

Duck breast matured on the bone

brandy jus | Beech mushrooms

charred onion | Jerusalem artichoke puree

„Baked Apple“ - Almond Crumble | poached

apple balls in spiced caramel

spiced ice cream | „drunken“ raisins



31ST DECEMBER FROM 6 PM
NEW YEAR'S EVE AT FANG & FELD

SEVEN TIMES OF PLEASURE AT FANG & FELD

A culinary firework! In the Hanseatic Fang & Feld restaurant you can look forward to an exciting 7-course menu that will surprise you. Our head chef and his team love to surprise guests with their bold combinations. Sweet meets salty, traditional meets modern, international meets local. The New Year 2022 will have a delightful start here.

€ 195,- PER PERSON

Menu with aperitif, amuse bouche

€ 95,- PER PERSON

Corresponding wines to the menu



AMUSE BOUCHE

Braised beef tart | Shallots

Truffle mayonnaise



Scallop ceviche

Gin marinated cucumber | Citrus creme fraiche



beetroot-apple terrine | Goat cheese

caramelized walnuts

MENU

Hamachi | Jalapeno | Avocado puree

Tomato Consommé

King crab tortellini | Pumpkin puree Bisque foam

Roast Beef | Parsnip Cream | Pumpernickel, Kohlrabi

Roasted Cauliflower | Plum Chutney

Onion Truffle Puree | Milk Bread Crumble

Venison loin | Shallots | Winter radish

Potato Terrine | Red Wine Cherries

cranberry sorbet | Champagne

poached pear compote

Surprise

HAVN'T FOUND A CHRISTMAS GIFT YET?

Give away special experiences in The Westin Hamburg, in the middle of the Elbphilharmonie.

This is about moments that will be remembered. Let yourself be inspired by our selection of special moments and find the right gift for every occasion in a very special scenery.

www.thewestinhamburgshop.de

WE ARE LOOKING FORWARD
TO YOUR RESERVATION:

Reservations at the Fang & Feld restaurant
restaurant.thewestinhamburg@westin.com
Tel.: 040 8000 10 1125

Reservations at the BLICK Barr
bar.thewestinhamburg@westin.com
Tel.: 040 8000 10 1115