

EAST

NYE Gala Menu

06.30 pm

Irish Oysters
with Vietnamese Dressing & Purple Curry Popcorn with Nori Seaweed

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Faroe Islands Miso Salmon
with Red Shiso Radish, Citrus Fruits and Coconut-Ginger Emulsion

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Sushi of Canadian Lobster
with Papaya Chutney and Avocado

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Sashimi of Yellowfin Mackerel
with Bottarga, Fermented Vegetables and Ginger Tea

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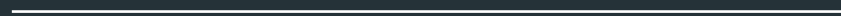
Roasted Portobello Mushroom Salad
with Japanese Cucumber and Tomato Broth

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Glazed Danish Dynamite Beef Tenderloin
with Ponzu Salsa, Broccoli Puree and Truffle Cream Sauce

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Chocolate Earth
with Mango, Coffee and Cocoa Cookie



EUR 250,00

Incl. aperitif and half a bottle of Champagne p.p.

Bookings via phone: +49 (0) 40 30 99 33

e-Mail: restaurant@east-hamburg.de

EAST

NYE Gala Menu
vegetarian | 06.30 pm

Oyster Leaves
with Vietnamese Dressing & Purple Curry Popcorn with Nori Seaweed

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Braised Miso Eggplant
with Red Shiso Radish, Citrus Fruits and Coconut-Ginger Emulsion

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Sushi of Pickled Butternut Pumpkin
with Papaya-Chutney and Avocado

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Marinated Beets from the Region
with Fermented Vegetables and Ginger Tea

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Roasted Portobello Mushroom Salad
with Japanese Cucumber and Tomato Broth

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Glazed Organic Vegetables
with Ponzu Salsa, Broccoli Puree and Truffle Cream Sauce

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Chocolate Earth
with Mango, Coffee and Cocoa Cookie

EUR 250,00
Incl. aperitif and half a bottle of Champagne p.p.

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