

## Grand Hyatt Berlin

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## New Year's Eve 2009 at Grand Hyatt Berlin





### **Restaurant Vox**

On 31<sup>st</sup> December, keep an eye on the chef in the open show kitchen as you enjoy our six-course menu and listen to the live band that will provide the appropriate music for this special evening, starting at 10:00pm. Then, welcome the New Year with a glass of champagne on the roof-top and enjoy a stunning view of the fireworks. The six-course menu costs €220 per person (€210 for Gourmet Club members). Additionally, we offer a beverage menu (€68) that includes mineral water, wines, coffee or tea and soft drinks.

After midnight, we are pleased to invite you to enjoy the live music in our Vox Bar where we will be serving à la carte beverages from our extensive spirit and cocktail menu.

### **New Year`s Eve Menu**

#### **Nigiri & Maki**

Lobster Crostini, Beluga Caviar, Potato, Chives, Lemon Confit

Turbot, Vongole, Passepiere, Beans Pip, Bouillabaisse Brew

Brandenburg Saddle of Venison, Roasted Goose Liver, Pointed Cabbage, Parsley Root, Boletus Jus

Brie de Meaux, Perigord Truffle, Apple, Fir Honey

Manjari Chocolate, Vanilla Flan, Pear, Champagne De Saint Gall

### **Opening hours 31<sup>st</sup> December 2009:**

Dinner:	8:00p.m.	New Year`s Eve menu
After midnight:	Vox Bar	à la carte beverages



### **Restaurant Tizian**

If you prefer a romantic and quieter atmosphere, you will love our five-course menu at Tizian Restaurant, served in front of the open fireplace. The menu is priced at €150 per person (€140 for Gourmet Club members). After the arrival of 2010, we will welcome you to our Tizian Lounge, where you can celebrate the New Year in a cosy atmosphere.

### **New Year's Eve Menu**

Lobster, Tomato, Tarragon

Boletus Consommé, Duck Foie Gras, Root Vegetable

Sole, Spinach, Saffron

Veal Tenderloin, Sauce Béarnaise, Truffle

Variation of Manjari Chocolate, Orange, Champagne

### **Opening hours 31<sup>st</sup> December 2009:**

Dinner:	8:00p.m.	New Year's Eve menu
After midnight:	Tizian Lounge	à la carte beverages

# mesa

## **Restaurant mesa**

Mesa is the newest of our restaurants and its unique ambience and concept is ideal to celebrate the turn of the year with family or good friends. Celebrate together and share festive dishes and good wines. We serve our meals at mesa in small portions in the centre of the table, promising a communicative and delicious evening.

New Year's Eve at mesa is priced at € 180 per person (€ 170 for Gourmet Club members), including a glass of champagne, mineral water, wine, coffee and soft drinks, as well as your choice from the dishes on our New Year's Eve menu.

## **New Year's Eve menu**

Oysters' au Gratin  
Beef Tartare with Fried Quail Egg,  
Balik- Salmon with Orange-Fennel  
Duck Foie Gras Mousse with Fig  
Lamb's Lettuce with Gorgonzola and Pear

### **Boletus Consommé**

Scallop with Beetroot  
Coq au Fin from Duck  
Lobster-Cappuccino  
Truffle Risotto with Wild Herbs  
Sole Rolls with Spinach Leaves

Iced Passion Fruit Lollis  
Champagne Mousse with Date  
Crispy Nougat Cake with Lemon Marmalade  
Almond-Mandarin Tartlet  
Brie de Maux with Fir Honey and Walnuts

**Opening hours 31<sup>st</sup> December 2009:**

Dinner: 8:00p.m. New Year's Eve menu  
After midnight: à la carte beverages

If you would like to celebrate in a quieter atmosphere, we also serve our New Year's Eve menu in our private or semi-private sectors.

We encourage you to use our valet parking service or the multi-storey car park and start your dinner completely relaxed without the annoying search for a parking spot.

For further information, suggestions or to make a table reservation, please do not hesitate to contact us!

**Contact**

Grand Hyatt Berlin  
Charlott Prast  
Admin. Assistentin der Wirtschaftsabteilung  
Marlene-Dietrich-Platz 2  
10785 Berlin  
Telefon: 030 2553 1761  
E-mail: charlott.prast@hyatt.com