

# FANG & FELD





15<sup>TH</sup> NOVEMBER - 23<sup>RD</sup> 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, 24<sup>TH</sup> 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

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## 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](http://www.thewestinhamburgshop.de)

WE ARE LOOKING FORWARD  
TO YOUR RESERVATION:

Reservations at the Fang & Feld restaurant  
[restaurant.thewestinhamburg@westin.com](mailto:restaurant.thewestinhamburg@westin.com)  
Tel.: 040 8000 10 1125

Reservations at the BLICK Barr  
[bar.thewestinhamburg@westin.com](mailto:bar.thewestinhamburg@westin.com)  
Tel.: 040 8000 10 1115