

The background of the image is a composite of two scenes. The upper portion shows a close-up of several red, cylindrical pendant lamps with a pleated texture, hanging from a ceiling. The lower portion, separated by a diagonal line, shows a modern building with a glass facade and a brick base, illuminated at night. The overall color palette is warm, dominated by the red of the lamps and the yellow-orange glow of the interior lights, contrasting with the cool blue and grey tones of the building and sky.

# CARLS

AN DER ELBPHILHARMONIE

BANQUET BROCHURE  
FOR PRIVATE EVENTS

## TERMS AND CONDITIONS FOR EACH ROOM



### CARLS BISTRO

Bar tables, a large wine cabinet, shelves that are metres tall – filled with a select range of products – and an abundance of wood lend the bistro its charm.

#### Capacity

- Sit-down meal for up to 60 people
- Receptions with seating and bar tables for up to 70 people

To provide CARLS Bistro to you exclusively, we expect minimum sales\* of food and beverages of €3,500.



### CARLS BRASSERIE

Here the atmosphere's relaxed and lively – just like a typical brasserie in France. A Hanseatic flair is provided by the floor-to-ceiling windows that provide an unspoilt view of the Elbe and Elbphilharmonie concert hall.

#### Capacity

- Sit-down meal for up to 120 people

To provide CARLS Brasserie to you exclusively, we expect minimum sales\* of food and beverages of €10,000.

\* Should minimum sales not be achieved, the difference will be charged for as room rental.  
From midnight we will charge a flat rate for service of €180 for each new hour.

## ARRANGEMENT 'CLASSIQUE' FOR CARLS BRASSERIE



### APERITIF

Crémant – Cuvée Louis C. Jacob  
CARLS sparkling water  
Orange juice

### DRINKS

White wine  
2015 “Auf der Grenze” white Burgundy  
Bernhard Vineyard – Pfalz

Red wine  
2015 L’Essence du Terroir Grenache Noir  
Fenouilledes Selection  
Languedoc-Roussillon

CARLS water, softdrinks  
juice, juice spritzer  
beer on draught  
coffee specialities & tea

(included for 6 hours)

### FINGER FOOD TO ACCOMPANY THE APERITIF

Flaky pastry

### MENU

Romaine lettuce hearts  
with avocado  
braised pepper  
and pine nuts

Chicken broth  
with spring vegetables  
and semolina dumplings

CARLS Boeuf Bourguignon  
glazed onions  
and mashed potatoes with chives

Crème brûlée

**€89.00 per person**



# ARRANGEMENT SPÉCIAL FOR CARLS BRASSERIE



## APERITIF

Crémant – Cuvée Louis C. Jacob  
CARLS sparkling water  
Orange juice

## DRINKS

White wine  
2015 “Auf der Grenze” white Burgundy  
Bernhard Vineyard – Pfalz

Red wine  
2015 L’Essence du Terroir Grenache Noir  
Fenouilledes Selection  
Languedoc-Roussillon

CARLS water, softdrinks  
juice, juice spritzer  
beer on draught  
coffee specialities & tea

(included for 6 hours)

## FINGER FOOD TO ACCOMPANY THE APERITIF

Flaky pastry

## FLYING FOOD

Creamed goat’s cheese with pine nuts  
rocket and apricots

Marinated salmon on avocado cream and apple

Coconut-curry-flavoured soup with Arctic shrimps

Fregola Sarda with mushrooms and parsley

Sea bass  
with a Marseilles-style vegetable fricassée  
and a saffron broth

CARLS boeuf bourguignon  
with glazed onions and mashed chives

Crème brûlée

Cheesecake with mango and passion fruit

**€94.00 per person**

**can be booked from 20 people upwards**

## LUNCH ARRANGEMENT FOR CARLS BRASSERIE

### SET MENU

Romaine lettuce hearts  
with avocado, braised pepper and pine nuts

CARLS boeuf bourguignon  
with glazed onions and mashed chives

Crème brûlée

### DRINKS

CARLS water, soft drinks,  
coffee specialities and tea

also with wine:

White wine  
2015 Pinot gris  
Vineyard Meiser – Rheinhessen

Red wine  
2015 L'Essence du Terroir Grenache Noir  
Fenouilledes Selection  
Languedoc-Roussillon

**€49 per person / €59 per person (including wine)**  
can be booked from 10 people upwards for 3 hours



## ARRANGEMENT FOR CARLS BISTRO



### APERITIF

Crémant – Cuvée Louis C. Jacob

### DRINKS

White wine

2015 Grauer Burgunder  
Weingut Meiser – Rheinhessen

Red wine

2015 L'Essence du Terroir Grenache Noir  
Fenouilledes Selection  
Languedoc-Roussillon

CARLS water, softdrinks  
beer on draught  
coffee specialities & tea

(included for 6 hours)

### FINGER FOOD TO ACCOMPANY THE APERITIF

Flaky pastry

### FLYING FOOD

Creamed goat's cheese  
with pine nuts, rocket and apricots

CARLS savoury tartines

Coconut-curry-flavoured soup  
with Arctic shrimps and peperoncini

CARLS boeuf bourguignon  
with glazed onions mashed potatoes and chives

Crème brûlée

Mousse au chocolat  
with seasonal fruits

**€64.00 per person**

can be booked from 20 people upwards

## MENU RECOMMENDATIONS



### MARCO POLO SET MENU

Goat's cheese tart  
with rocket, olives and a confit of tomatoes  
€14.50

Chicken broth  
with spring vegetables  
and semolina dumplings  
€9.50

CARLS Boeuf bourguignon  
with glazed onions  
and mash with chives  
€22.00 (€27.00 for a 3-course set menu)

Crème brûlée  
€10.00

4-course set menu  
€56.00 per person



### MAGELLAN SET MENU

Beef tatar  
with bread chip and a salad of herbs  
€15.00

Fennel-saffron soup  
with fried prawn  
€11.50

Corn-fed chicken breast provençale  
green asparagus  
and basil gnocchi  
€26.50

Valrhona chocolate tart  
with vanilla ice cream  
€12.00

4-course set menu  
€65.00 per person



### COLUMBUS SET MENU

Romaine lettuce hearts  
with avocado, braised pepper and pine nuts  
€14.00

Pan-fried fillet of gilthead  
with a sauté of spring vegetables and salad of herbs  
€16.50

Pink pan-fried fillet of veal  
with creamed morels, green pea fricassee  
and pommes dauphine  
€34.00

Yoghurt mousse  
with poached rhubarb and granola  
€11.00

4-course set menu  
€75.50 per person



## ADDITIONAL OFFERING



### FLAT RATE FOR BEVERAGES

A selection of digestifs with your coffee .....	€7 per person
A selection of long drinks for three hours .....	€16 per person
A selection of long drinks for six hours .....	€24 per person

Flat rates for beverages can be booked in conjunction with the CARLS Classique or Spécial arrangement.

### MIDNIGHT SNACK

A selection of cheeses with grapes, nuts and fig mustard .....	Small €98 Large €196
Holstein potato soup with chives, croûtons, and Frankfurter served separately .....	€6.50 per person
Goulash soup .....	€6.50 per person
CARLS curried sausage .....	€6.50 per person
Mini veal meatballs with a potato-gherkin salad .....	€7.50 per person



## CONTACTS



### FRANCESCO POTENZA

Italian-born Francesco has been the manager of CARLS and associated with the Jacob family since his time as the senior receptionist on the Elbchausee from 1996 to 2000. “It’s always been my top priority to ensure guests are looked after properly,” says the experienced host. Potenza has already worked at the Hotel Georg V in Paris, the Rafael and Bayerischer Hof in Munich and the Vier Jahreszeiten and Grand Hotel Elysee in Hamburg.



### MICHEL RINKERT

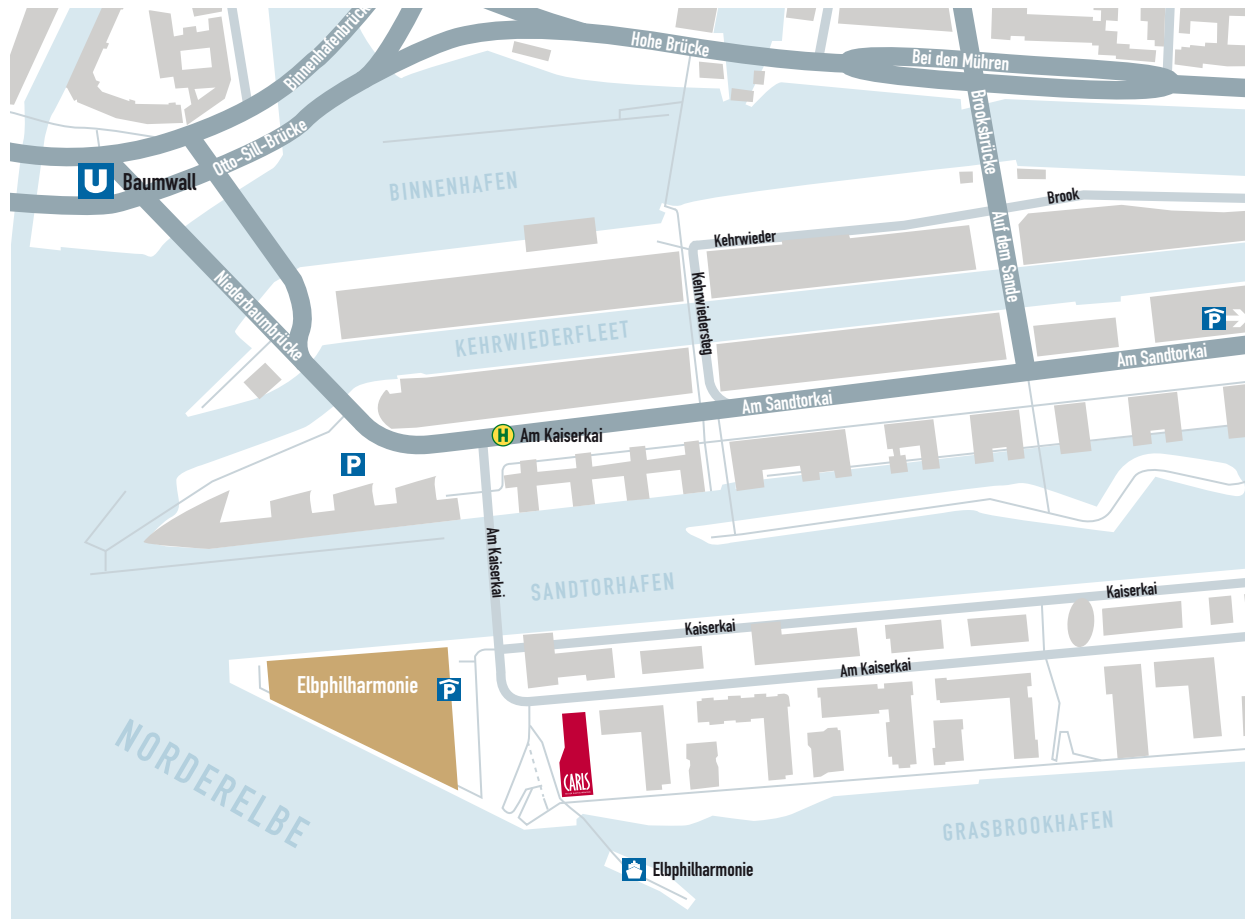
Michel Rinkert inherited his passion for cooking from his grandmother and cultivates his love of superb ingredients each and every day. Born in Alsace, this chef de cuisine likes to add a touch of France to North-German cuisine at CARLS. He learnt his craft at the starred Pavillon Ledoyen restaurant in Paris, Apples Restaurant & Bar at Hamburg’s Park Hyatt and the Kempinski Hotel in Gravenbruch near Frankfurt.



### KIRIBAI SUÁREZ GONZÁLEZ AND JENNIFER MERKENS

Are you planning a family party, an event or a conference at CARLS? Jennifer and Kiribai will leave no stone unturned to make your event at CARLS unforgettable. Kiribai trained at Hotel Louis C. Jacob. Jennifer also learnt the hotel trade from scratch. Both are dedicated hosts and wish to make your event and/or party a perfect occasion.

## DIRECTIONS



### BY UNDERGROUND

- From Hamburg Hauptbahnhof (station) (2.5 km): Take the U3 towards Schlump-Barmbek and get out at Baumwall, it's then about a five-minute walk over the Niederbaum bridge
- From Hamburg airport (13 km): Take the S1 towards Ohlsdorf and change to the U1 towards Ohlsted and get out at Kellinghusenstrasse, change to the U3 towards Wandsbek-Gartenstadt and get out at Baumwall, it's then about a five-minute walk over the Niederbaum bridge

### BY BUS

Take service 111 towards Shanghaiallee and get out at Am Kaiserkai, it's then about a two-minute walk

### BY FERRY

Take service 72 from the Landungsbrücken to the Elbphilharmonie jetty

### PARKING

You can park on the Hanseatic Trade Center (HTC) car park (access at Niederbaumbrücke/ Kehrwiiederspitze), in the Elbphilharmonie concert hall's multi-storey car park and in the Am Sandtorkai 6-8 multi-storey car park.

# CARLS

AN DER ELBPHILHARMONIE

Am Kaiserkai 69 – 20457 Hamburg – phone 040 3003224-00 – fax 040 3003224-44

[www.carls-brasserie.de](http://www.carls-brasserie.de) – [carls@carls-brasserie.de](mailto:carls@carls-brasserie.de)