



Welcome to the NYX Hotel Hamburg, your destination for Magic Moments! The festive season is just around the corner, and we warmly invite you to celebrate your Christmas party with us at the NYX Hotel Hamburg.

Experience the magic of the pre-Christmas season in our unique atmosphere, inspired by art installations that will enchant your senses. Enjoy a festive afternoon tea in our stylish surroundings or celebrate New Year's Eve in our Open Lobby Bar during our DJ session.

If you're seeking culinary adventures, let our fusion street food cuisine inspire you. Our doors are always open to make your festive moments an unforgettable experience.

Contact us today to plan your Magic Moments event. We look forward to welcoming you.

Marcus Schelbert and

Your Team at NYX Hotel Hamburg

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How does it work?

Simply grab, pour, and enjoy the moment. And just when you think it can't get any better - wait until you try our next drink!

No limits, no boundaries - just endless refreshment and endless fun.

Note:

Please drink responsibly. Excessive fun may lead to intense laughter and unforgettable memories.



Mulled wine or sparkling wine reception Water Soft drinks Beer Sparkling wine NYX house white wine NYX house red wine

NYX DRINKS Lelvae

Mulled wine &
Champagne reception
Water
Soft drinks
Beer
Sparkling wine
NYX house white wine
NYX house red wine
Coffee and tea specialties

39

Coffee and tea specialties

Additional beverages available upon request.

All prices are in euros and per person.









OPTIONS VEGAN | VEGETARISCH

Edamame with micro greens	3
and ,Maldon' salt	
Eggplant paste with fresh herbs	3.5
Hummus with pomegranate seeds	3.5
Wakame with roasted peanuts	3.5
NYX bowl with falafel	4.5

FISH

Shrimp and pineapple skewer	4.5
Asian salmon on romaine lettuce	4.5
with sesame	
Cured salmon on potato rösti	4.5
with horseradish	
Stuffed rice paper with pulled salmon	4.5
8. wild harbs	

MEAT

Mexican chili beef taco	4.5
Crispy chicken bites with	4.5
mango ginger sauce	
Wrap variation	4.5
Stuffed rice paper with	4.5
chicken breast strips and arugula	

Additional dishes available upon request All prices are in euros.





NYX-O-RAMA

45

Wild herb salad | Dressing | Vinegar and oil Sunflower seeds | Hazelnuts | Almonds | Croutons Tomatoes | Cucumbers | Bell peppers Hummus with olive oil and sesame

Flatbread

Olive mix with herbs Curry soup with lemongrass

Korean carrot salad | Bread salad with olives and feta cheese

Beef sirloin medallions | Rosemary jus Poached salmon fillet on tomato confit | Port wine figs Truffled mashed potatoes | Eggplant | Orange-fennel Gnocchi

Lemon tiramisu with fresh berries

JINGLE BELLY BUFFET

Champagne-parmesan soup with North Sea shrimp Broccoli salad with pomegranate | Cabbage salad with sunflower seeds

Stuffed rice paper rolls with chicken and arugula

Barbary duck breast, perfectly pink roasted from our Live-Cooking-Station

Wolf fish fillet in white wine sauce with capers Braised beets | Potato gratin | Wild herb risotto

Chocolate mousse with Amarena cherries and vanilla foam Vanilla pastry in caramel sauce

SANTA'S PLATE SLATE

73

Clear beef consommé with vegetable garnish Tuna à la Plancha, pak choi Lamb's lettuce with goat cheese, beetroot Tender veal with tuna sauce and fresh herbs

Breast and leg of goose on apple red cabbage and potato dumplings, port wine sauce from our **Live-Cooking-Station**

Tuna steak in a sesame crust on pak choi vegetables

Mango caramel sauce

Trio of chocolate with baked apple compote and tonka bean

All prices are in euros and per person. For groups of 20 or more people.







BEETS, BEEF ROYAL

39

Creamy rutabaga sou

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Beef sirloin medallions on caramelized eggplant with mashed potatoes and rosemary jus

Poached salmon fillet on tomato confit and port wine figs

•••

Lemon tiramisu with fresh berries

DIVA DUCK DELIGHT

53

Champagner-Parmesan-Süppchen mit Nordseekrabben

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Barbarie Entenbrust rosa gebraten auf Wildkräuter-Risotto mit Pastinake

oder

Steinbeißerfilet in Weißwein Sauce auf Bratkartoffel-Püree und geschmorte Rote Bete

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Vanille Gebäck in Karamell-Sauce

TEMPTATIONS DELUXE

67

Champagne-parmesan soup with North Sea shrimp

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Barbary duck breast, pink roasted, on wild herb risotto with parsnip

Wolf fish fillet in white wine sauce on fried potato purée and braised beets

Vanilla pastry in caramel sauce

All prices are in euros and per person For groups of 20 or more people.





NEW-YEAR'S EVE MENU AT NYX HOTEL HAMBURG NYX NEW YEARS NIGHT 95

Pre-Dinner 19:00-20:00 at Clash Bar

Finger food & NYX Aperitif

NYX New Year's Munch from 20:00 at Clash Restaurant

NYX sharing variations

Braised yeal cheeks on potato cream and wild broccoli

or

Stuffed salmon roulade on cabbage, peas, and white wine foam ...

Pre-dessert: Homemade pralines & Napoleon's Favourite (Surprise) ...

Just before midnight: A glass of sparkling wine for the toast

DJ Session at Clash Bar from 21:30

Vegetarian or vegan alternatives available upon request when booking.

All prices are in euros and per person. For groups of 10 or more people.



CONTACT Reach out to us at

Events Leonardo Hotels Hamburg +49 (0)40 632 94 609

events.hamburg@leonardo-hotels.com

or click the button to discuss how we can help make your event a success.

We look forward to hearing from you!

FOLGT UNS AUF INSTAGRAM

@NYXHOTEL.HAMBURG

Buffet bookings from 20 people Menu bookings from 10 people

