FESTIVE EVENINGS



CHRISTMAS EVE MENU

Elevate your festive celebrations with an exclusive private Michelin Star dining experience on the 14th floor of InterContinental Berlin on Christmas Eve.

7 course menu with accommodating wines:

275 EUR/ Person

7 course menu with non alcoholic drinks:

210 EUR/ Person

This offer is valid only on Dec. 24th 2023

Amuse Bouche Surprise

Imperial caviar

La Ratte Potatoes, chives, peas, confit, organic egg yolk

Langostino
Flamed, tartare, tamarillo, Tahiti vanilla, peppers

White Alba Truffle Agnolotti, pine nuts, winter sauerkraut, celeriac

Challan's duck Breast, baked leg, pointed cabbage, salted blueberries

Valrhona Caramelia Mousse, pecan, cassis, sour cream, ice cream

Petit fours

Make this holiday season unforgettable with our extraordinary evenings. Book now and celebrate the most wonderful time of the year in style.

Please direct your inquiries to Tel.: +49 30 2602 3081 or via email: mail@hugos-restaurant.de.





NEW YEAR'S EVE MENU

Elevate your festive celebrations with an exclusive private Michelin Star dining experience on the 14th floor of InterContinental Berlin on New Year's Eve.

7 course menu with accommodating wines:

599 EUR/ Person

7 course menu with non alcoholic drinks:

499 EUR/ Person

This offer is valid only on Dec. 31th 2023

Canadian lobster Fennel, ciabatta, saffron, black garlic, sweet olives

Balik salmon Cauliflower, dill, pickled red onion, kefir

White Alba truffle Spinach, brown butter, caramelized apple, Jerusalem artichoke

Miral Pigeon Breast, Boudin Noir, Perigord Truffle, parsley Root

Wagyu beef Grilled filet, wild broccoli, salted lemon, beans, toasted almonds

Coconut & Pistachio
Tartlets, Pattaya mango, miso caramel, coconut ice cream

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