

HUGOS NYE EXPERIENCE

31 December 2024 | 19:00h | Hugos Restaurant

Ring in the New Year with elegance and style at Hugos, our Michelin-starred restaurant high above on the 14th floor, with stunning views of the Berlin skyline.

Guided by the expertise and passion of Head Chef Eberhard Lange, Hugos delivers a distinctive dining experience where Michelin-starred cuisine blends seamlessly with a relaxed and refined atmosphere.

Celebrate the arrival of the New Year with exceptional cuisines, stunning views, and an unforgettable experience at Hugos.

7-course menu
incl. wine accompaniment
€599,- per person

Vegetarian option on request.

Early bird price
(valid until 31 October 2024)
€549,- per person

Hugos



Restaurant

Contact & Reservation

E-Mail: hugos@ihg.com · Tel: 030/2602 3081



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7 COURSE MENU

Osietra caviar

Smoked sturgeon, la-ratte potatoes, meadow hay, spinach cream

Carabinero

Edamame, mushroom dashi, pumpkin, sesame seeds

Loch duart salmon

Confit, herb sabayon, finger limes, buckwheat, kohlrabi

White Alba truffle

Smoked ricotta, celeriac, quail egg

Challans duck

Breast, praline, Périgord truffle, salsify, pear

A5 Kagoshima Wagyu beef

Flamed fillet, tartare, pickled radish, miso sauce

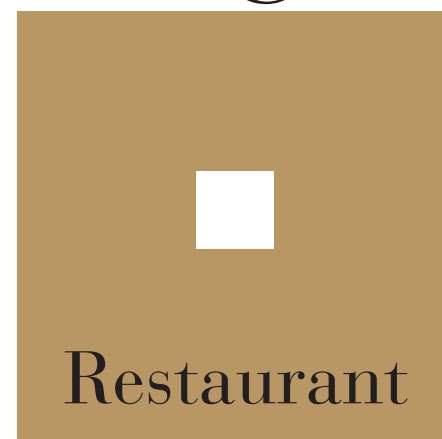
Pineapple & sea salt caramel

Tahitian vanilla ice cream, lime, muscovado, passion fruit stock

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