



Dinner at the Stortebeker Beer and Dine Restaurant at 7:30 pm on the 5th floor, in the Channel Lounge, overlooking the harbor. \$55.00 US per person includes dinner, tax and tip + Tickets to tour the Elbphilharmonie good for three days. Beverages are a la carte

Starter

Caesar Salad with croûtons, parmesan, garden cress and cherry tomatoes

Main course

- Beef fillet with fried small potatoes, oven vegetables and pepper cream sauce
- Fjord salmon fillet with fried small potatoes, cucumber salad and white wine sauce
- Potato gnocchi filled with Frisian hard cheese, black truffle, rocket cress and truffle sauce

From Farm to Fork - about the origin of our food

True to the „From farm to fork" philosophy we want to create transparency for our guests about the quality and origin of the food served in our restaurant and also provide interesting facts about our suppliers. When it comes to the composition of our menu from the Nordic cuisine we count on products with a local or regional identity and source our ingredients from producers and farmers from Germany and Northern Europe.

The close link to our suppliers is just as important as the sustainable preparation of every single product. According to the idea behind „From farm to fork" the transparency of our supply chain extends from the field to the dish on the plate. Needless to say that every single supplier is an important part of this chain. Beside excellent quality meat and fish our chefs work with vegetables passionately grown from certified farmers. Find our suppliers and the producers of our ingredients on the following pages.

Fresh delicacies

The „Frische Paradies Hamburg“ is our reliable partner and supplier for products of all kind. „Freshness means respectful handling and sustainable trading of food. High quality is not a mass-produced good. You have to search for the best producers, processing methods and products. We employ more than 40 trained purchasers who are busy finding excellent products all over the world.“ - Frische Paradies Hamburg

Vegetables & fruits

The selection of vegetables and fruits processed at the Störtebeker in the Elbphilharmonie is composed at the Hamburg whole sale market by C.D. Albers.

From the sea

The traditional Hamburg based company „Hummer Pedersen“ daily provides us with exquisite fresh fish for our Nordic cuisine. „All imports are subject to a strict selection. Quality and purity are our first priority. Our wealth of experience pays off when it comes to appropriate animal welfare and preparation.“ Hummer Pedersen