



Hotel Adlon
Kempinski

BERLIN

Lorenz Adlon

Esszimmer

LORENZ ADLON ESSZIMMER

at Hotel Adlon Kempinski Berlin | Unter den Linden 77 | 10117 Berlin
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Welcome

Dear Guests,

These pages are intended to give you a brief insight into the diverse and individual options we can offer at Lorenz Adlon Esszimmer.

We would be happy to send you a personalised quote for your event.

You will benefit from our many years of professional experience. Put your trust in us!

We look forward to being your chef and host.

Yours sincerely,

Jonas Zörner & Oliver Kraft



Philosophy

Let us inspire you.

Drawing on his expertise in classic French cuisine with Asian influences, Zörner creates surprising and modern aromatic dishes that impress with both taste and striking presentation.

Each dish is a play of temperatures, textures and flavours.

They offer culinary delights for all the senses.

Accompanied by head sommelier Hans-Martin Konrad and the team, Maître Oliver Kraft ensures contemporary and informal service that exemplifies the highest standards.

History

For a quarter of a century now, the Lorenz Adlon Esszimmer has continued the tradition and passion for culinary delights in the spirit of the hotel's founder, Lorenz Adlon.

The restaurant received its first Michelin star in its opening year in 2000.





The Team



Jonas Zörner
HEAD CHEF

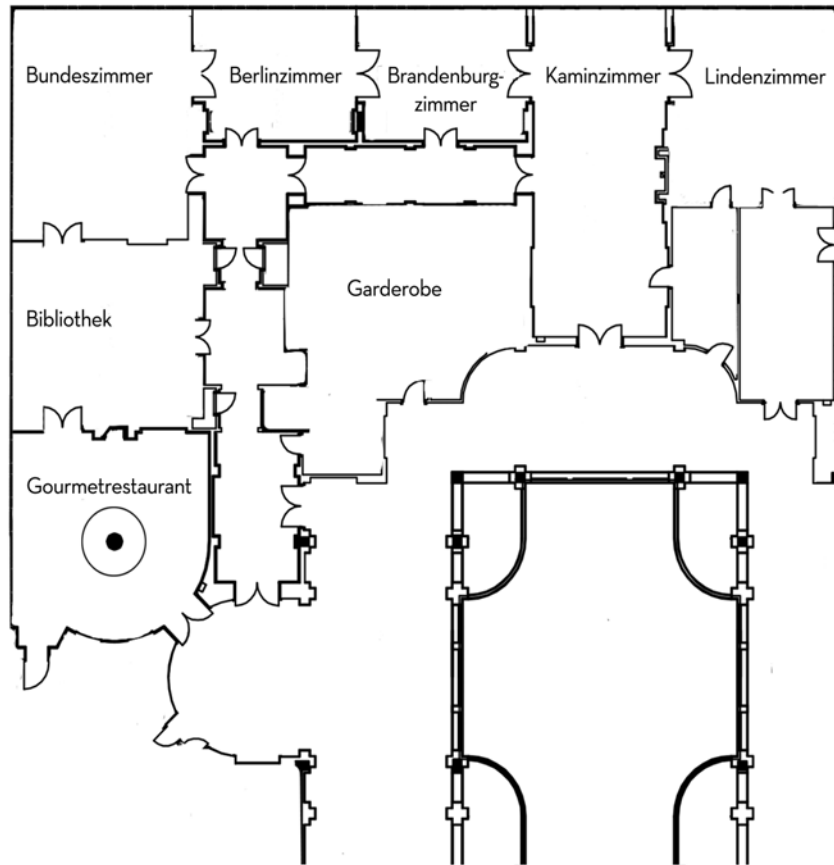


Oliver Kraft
RESTAURANTMANAGER



Hans-Martin Konrad
HEAD SOMMELIER

Capacity



The Lorenz Adlon Esszimmer can accommodate from 10 to 300 people.

Lorenz Adlon Esszimmer – exclusive and other option

Minimum turnover:

Wednesday and Thursday from EUR 12,000

Friday to Tuesday from EUR 14,000

Lorenz Adlon Esszimmer (Esszimmer + Library) – exclusive

Minimum turnover: from EUR 14,000

Six round tables for eight people or five round tables for 10 people

Library (maximum 24 people)

Wednesday to Saturday for a minimum turnover from EUR 6,500

Three round tables for eight people, two round tables for 10 people or one table for 20 people

Without exclusive booking, a maximum of 10 people per table is possible

Bundeszimmer (maximum 50 people)

Wednesday to Saturday for a minimum turnover from EUR 8,000

Exclusive bookings available for groups of 30 or more

Five round tables for 10 people each or one long table for a maximum of 22 people

Berlinzimmer & Brandenburgzimmer

Wednesday to Saturday for a minimum turnover from EUR 6,000 each

One round table for 10 people or one table for a maximum of 12 people

The rooms can, of course, be combined as required. The maximum capacity for a seated dinner across all rooms is approximately 120 people. Further options are available for up to 300 guests in the Hotel Adlon Ballroom and Palaissaal.

Note on minimum turnover:

The minimum turnover applies to food and beverages and does not cover technology, menu cards, equipment or other additional items. If the minimum turnover for food and beverages is not reached, the difference will be charged as room rental.

Menus

Gourmet Menu I April to September

Organic Duck Liver
Périgord truffle | Banana | Hazelnut

Hiramasa Kingfish
Green strawberry | Savory
Imperial caviar

Zander
Fennel | Salsa | Paprika

Hand-Harvested Scallop
Pea | Shiso | Lettuce

Beef Fillet – Dry Aged
Polenta | Mountain peach | Kimchi

Raspberry
Pistachio | Eucalyptus | Crème Cru

*Five-course menu: EUR 275
(Excluding Hiramasa Kingfish)
Including wine pairing: EUR 430*

*Six-course menu: EUR 295
Including wine pairing: EUR 475*

Gourmet Menu II October to March

Organic Duck Liver
Périgord truffle | Banana | Hazelnut

Hiramasa Kingfish
Green strawberry | Savory
Imperial caviar

Zander
Fennel | Salsa | Paprika

Breton Lobster
Goose liver | Egg yolk | Spinach

Ox Cheeks
Brussels sprouts | Quince | Smoked eel

Bergamot
Dill | Chestnut | Vanilla

*Five-course menu: EUR 275
(Excluding Hiramasa Kingfish)
Including wine pairing: EUR 430*

*Six-course menu: EUR 295
Including wine pairing: EUR 475*

The menu is subject to change at short notice due to market conditions or seasonal availability.





Three-course menu Business Package

The package includes the menu, two glasses of wine, mineral water, and coffee or espresso.

Details

- ♦ Menu cards included
- ♦ The package is available on Wednesdays and Saturdays, at least two weeks in advance
- ♦ Reservations are possible from 18:00 to 21:00
- ♦ Seating and room selection are based on the number of guests and are determined by us
- ♦ From 15 people, up to a maximum of 50 guests can be accommodated
- ♦ All guests can be served the same menu, chosen from the available options
- ♦ Wines are selected by our sommelier to complement the chosen dishes
- ♦ At the host's request, it is possible to serve more than the included two glasses of wine. Any additional consumption will be charged by the bottle
- ♦ An aperitif can be booked on request

EUR 199 per person

- ♦ One glass of champagne, including two small appetisers

EUR 225 per person

Menu Selection

Starters

VEGETARIAN

Iced Peppers
Chervil | Muesli

Roasted Carrot
Jerusalem artichoke
Kaffir lime

FISH

Marinated Char
Cucumber | Dill

MEAT

Glazed Ravioli
Guinea fowl | Truffle

Smoked Beef Tartare
Chives | Crème cru

Main Courses

VEGETARIAN

Tagliolini
Egg yolk | Old Groendal

FISH

Wild-caught Zander
Fennel | Lime

Sea Bass
Risotto | Purslane

MEAT

Dry-aged Beef Fillet
Polenta | BBQ jus

Braised Beef Cheek
Potatoes | Wild mushrooms

Desserts

VEGETARIAN

Crème Brûlée
Bergamot | Dill

Mango
Shiso | Coconut

Ice Cream Bomb
Blackcurrant | Pecans

Valrhona Manjari
Raspberry | Tonka bean

Black Tomato
Valrhona Opalys | Aloe vera



Lorenz Adlon Esszimmer Easy Style

The Easy Style event is available for groups of 40 or more and for exclusive bookings of the restaurant.

Details

- ♦ Available from Sunday to Monday
- ♦ Exclusive use of the rooms (depending on selection)
- ♦ Minimum turnover: from EUR 14,000
- ♦ Impressive view of the Brandenburg Gate and Unter den Linden
- ♦ Bookable for 40 people or more, up to a maximum of 150 guests
- ♦ Meals are served as a flying buffet
- ♦ Bar tables are included
- ♦ Bar stools and/or a complete set of lounge furniture can be booked additionally on request
- ♦ The event can also be booked for an evening with drinks only (Closing reception or Get together)

Flying Buffet

This sample menu can be tailored to your event, with a personalised suggestion provided in good time.

Carabinero carpaccio with vodka and lime sour cream

Beetroot salad with grapes, dried fruit and buckwheat

Baked polenta with malt, lemon and smoked paprika

'Berliner Senfei' – quail eggs, potato cream, Meaux mustard

Salmon with fennel salad and curry sauce

Scallops with celery cream, confit citrus fruit and herb oil

Risotto with figs, bacon and rosemary

Serviette dumplings with rendered bacon, herb salad and caraway jus

Confit rabbit leg with fennel and caper-tomato cream

Lime buttermilk parfait

Dried sour cherries with curd foam and basil sorbet

Chocolate caramel with tarragon, pineapple gel and orange sour cream ice cream

Each course: EUR 35 | Minimum selection: five courses

Drinks Package

We are happy to offer a drinks package on request.
This option is only offered for exclusive bookings
of the restaurant and requires a minimum of 40 guests.

Package I

Non-alcoholic drinks and coffee specialities
White wine (recommended by our sommelier)
Red wine (recommended by our sommelier)
Beer

| | | |
|-------------|--|--------------------|
| Two hours | | EUR 115 per person |
| Three hours | | EUR 140 per person |
| Four hours | | EUR 165 per person |

Package II

Billecart-Salmon Brut Champagne or Saarfeilser Brut Riesling sparkling wine
Non-alcoholic beverages and coffee specialities
White wine (recommended by our sommelier)
Red wine (recommended by our sommelier)
Beer

| | | |
|-------------|--|--------------------|
| Two hours | | EUR 135 per person |
| Three hours | | EUR 160 per person |
| Four hours | | EUR 185 per person |

Package III

Billecart-Salmon Brut Champagne or Saarfeilser Brut Riesling sparkling wine
Non-alcoholic beverages and coffee specialities
White wine (recommended by our sommelier)
Red wine (recommended by our sommelier)
Beer
Selection of mixed long drinks and cocktails (by arrangement)

| | | |
|-------------|--|--------------------|
| Two hours | | EUR 165 per person |
| Three hours | | EUR 190 per person |
| Four hours | | EUR 215 per person |

Additional Information: All other drinks and any consumption beyond the agreed time will be charged according to actual consumption.

Drink recommendation

We would be happy to send you further recommendations from our cellar,
which contains around 1,400 items.

We reserve the right to make short-term changes due to
market conditions or seasonal circumstances.



Aperitif

| | | |
|--|--------|-----|
| Champagne Le Réserve Extra Brut Billecart-Salmon Mareuil-sur-Ay / Champagne A.O.P. – France (included in package) | 0,75 l | 145 |
| Champagne Cuvée Prestige Blanc de Blancs Grand Cru Extra Brut Diebolt-Vallois Cramant / Champagne A.O.P. – France | 0,75 l | 180 |
| Champagne Rosé Brut Ruinart Reims / Champagne A.O.P. – France | 1,50 l | 510 |
| Riesling vintage sparkling wine b.A. Saarfeilser Brut Leiwen / Moselle – Germany | 0,75 l | 115 |

White wine

| | | |
|---|--------|-----|
| Riesling Hochgewächs Hotel Adlon Edition QWt dry Kees-Kieren Winery Graach / Moselle – Germany (included in package) | 0,75 l | 55 |
| Pinot Blanc Herrenstück QWt dry Holger Koch Vogtsburg-Bickensohl / Baden – Germany | 0,75 l | 80 |
| Chablis A.O.P. 1er Cru Alain Geoffroy Chablis / Burgundy – France | 0,75 l | 155 |
| Sancerre A.O.P. Daniel Chotard Crézancy-en-Sancerre / Loire – France | 0,75 l | 90 |

Rosé wine

| | | |
|---|--------|----|
| Rosato Rosé Nervi – Giacomo Conterno Gattinara D.O.C.G. / Piedmont – Italy (included in package) | 0,75 l | 65 |
|---|--------|----|

Red wine

| | | |
|--|--------|-----|
| Côteaux du Languedoc A.O.P. Les Obriers de La Pèira Domaine La Pèira en Damaisèla Jonquières / Languedoc – France (included in package) | 0,75 l | 65 |
| Burgundy A.O.P. Pinot Noir 'Haute Côtes-de-Beaune – Clos de la Perrrières' Domaine Sébastien Magnien Meursault / Burgundy – France | 0,75 l | 95 |
| Chianti Classico D.O.C.G. Castello di Fonterutoli Castellina / Tuscany – Italy | 0,75 l | 85 |
| Les Terrasses D.O.C.a Velles Vinyes Álvaro Palacios Gratallops / Priorat – Spain | 0,75 l | 110 |

Digestif

We offer a selection of digestifs on request.
Prices start at EUR 24 per 4 cl.

Beer

| | | |
|---------------------|-------|----|
| Stauder Pils on tap | 0,3 l | 8 |
| Yeast wheat beer | 0,5 l | 10 |

Long drinks

| | | |
|--|----------------|----|
| Gin and tonic Vodka lemon Cuba Libre | per glass from | 18 |
|--|----------------|----|

Non-alcoholic drinks

| | | |
|--|--|---|
| Coca-Cola, Fanta, Sprite, various juices | | 8 |
|--|--|---|

Mineral water / coffee

| | | |
|--------------------------------|---------|----|
| Mineral water (Preussenquelle) | 0,75 l | 13 |
| Coffee specialities | | |
| Espresso | per cup | 6 |
| Coffee | per cup | 8 |
| Cappuccino | per cup | 8 |

All prices are in euros. They are subject to vintage changes and short-term adjustments due to market conditions or seasonal circumstances.

Amenities

Drinks and food menus

Menu cards:

Classic with company logo EUR 12.50 per piece

Drinks menus:

Classic with company logo EUR 12.50 per piece

Decoration & flowers

Table arrangements EUR 70 per piece

Underglass arrangement (bar tables) EUR 25 per piece

Giveaways for your customers and guests

Homemade chocolates (box of 4 or 8) EUR 5 per piece

'Lorenz Adlon Esszimmer' handbag holder EUR 25 per piece



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