

FESTIVE SEASON AT THE



CAST IRON

GRILL





THANKSGIVING BUFFET

27 November | 07:00 - 10:00 PM

BUFFET PRICE | **65 € per person (13 years and above)**
EXCLUDING BEVERAGES | **35 € Kids 6 - 12 years**

SALAD BAR

Baby leaf | lamb's lettuce | arugula | tomato | bell pepper | cucumber | corn |
carrot | assorted nuts & dried fruits | dressings | vinegars & oils

COLD APPETIZERS

American Coleslaw
Roast beef | jalapeño corn relish | chili | cress
Oven-roasted Hokkaido | fig | lemon sour cream | rye bread crumble
Colorful shrimp salad | cajun mayo | olives
Classic caesar salad | croûtons | Grana Padano

PUMPKIN CREAM SOUP

Pumpkin seed oil | pumpkin seeds

ASSORTED BREADS & BAGUETTES

Herb butter | pimento cheese

TURKEY

With stuffing, freshly carved at the buffet

SIDE DISHES

Brussels sprouts & chestnuts
Green beans | bacon | maple syrup
Grilled corn on the cob
Truffled potato gratin
Sweet potato purée | marshmallows
Mac & cheese | spring onions

DESSERTS

Marriott Cheesecake
Pecan pie | key lime pie | pumpkin pie
Apple & cranberry crumble | cinnamon vanilla sauce
Colorful donut station



GOOSE SEASON

11 November - 26 December

ROASTED GOOSE | 199 € for 4 persons

Red cabbage with apples | melted potato dumplings | goose gravy |
chestnuts | baked apples

Starter:

Goose consommé | semolina dumplings | leek **or**
Parsley root soup | truffle | dill

ROASTED DUCK | 99 € for 2 persons

Red cabbage with apples | melted potato dumplings | duck gravy |
chestnuts | baked apples

Starter:

Goose consommé | semolina dumplings | leek **or**
Parsley root soup | truffle | dill



TAKE AWAY

With our take away option, you can also enjoy our goose and duck dishes with your loved ones in the comfort of your home.

199 € per goose incl. side dishes for 4 persons

99 € per duck incl. side dishes for 2 persons

Additional extras: Red cabbage 5 € | Dumplings 5 € | Gravy 5 € (per person)





CHRISTMAS MENU

11 November - 26 December

3 COURSE MENU | 59 € per person

SCALLOP

Pumpkin | crispy bacon | sepia



BARBARY DUCK BREAST

Blackberry jus | root vegetables | creamy polenta



PISTACHIO CHOCOLATE PARFAIT

Raspberry | honey | citrus thyme compote

Our à la carte menu is also available in the restaurant on Christmas Eve, Christmas Day and New Year's Eve.



CHRISTMAS EVE MENU

24 December

4 COURSE MENU | 79 € per person

WINTER-CURED SALMON

Horseradish cream | apple-cucumber-chutney | pumpernickel | frisée



CHESTNUT SOUP

Truffle oil | chives



VEAL FILLET

Nut crust | port wine jus | wild broccoli | tomato mashed potatoes



SPECULOOS MOUSSE

Chocolate | red wine pear

Wine pairing | 39 € per person



CHRISTMAS EVE MENU

 Vegetarian option

24 December

4 COURSE MENU | 79 € per person

BEETROOT TARTARE

Horseradish cream | apple-cucumber-chutney | pumpernickel | frisée



CHESTNUT SOUP

Truffle oil | chives



PUMPKIN RISOTTO

Grilled asparagus | parmesan | walnuts | confit cherry tomatoes | arugula



SPECULOOS MOUSSE

Chocolate | red wine pear

Wine pairing | 39 € per person



NEW YEAR'S EVE MENU

31 December

4 COURSE MENU | 85 € per person

OCTOPUS MOSAIC

Nori | yuzu shallot vinaigrette | wild herbs



GREEN APPLE SORBET

Champagne | rosemary | gold leaf



RACK OF LAMB

Herb crust | espresso jus | pepper baby carrots | purple potato purée |
red currant



PISTACHIO CHOCOLATE PARFAIT

Raspberry | honey | citrus thyme compote

Wine pairing | 39 € per person

As an alternative to the 4 course menu, you can enjoy our delicious à la carte dishes in the restaurant. After dinner, join us in the Pianobar with live DJ music and savor Berliner donuts & drinks to toast the New Year at midnight!



NEW YEAR'S EVE MENU

 Vegetarian option

31 December

4 COURSE MENU | 85 € per person

TIGER TOMATO CARPACCIO

Blood orange fillet | wild herbs | burrata espuma



GREEN APPLE SORBET

Champagne | rosemary | gold leaf



STUFFED MUSHROOM PRALINE

Goat cheese | pepper baby carrots | purple potato purée | gremolata



PISTACHIO CHOCOLATE PARFAIT

Raspberry | honey | citrus thyme compote

Wine pairing | 39 € per person

As an alternative to the 4 course menu, you can enjoy our delicious à la carte dishes in the restaurant. After dinner, join us in the Pianobar with live DJ music and savor Berliner donuts & drinks to toast the New Year at midnight!





ALL OFFERS REQUIRE RESERVATIONS.

Orders for goose and duck for take away are
to be placed two days in advance:

Telephone: +49 40 3505 1900 (Mon-Fri from 09AM - 05PM)

Email: hamburg.sales.office@marriott.com

Book your table conveniently [online](#).

Alternatively, feel free to contact us directly:

Telephone: +49 40 3505 1735

Email: cast.iron@marriott.com

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