



With the slogan: "Our food. Your questions." we want to show off the quality and origin of our dishes. Therefore we would like to bring the actors behind the scenes into the spotlight. We want to introduce the supplier and producer of our foods to you, giving some information about their products and quality requirement.

Every restaurant of the east cosmos counts on regional traditions including best ingredients of best producers from Germany, Spain, Argentina and some other countries. Very important for us is the close contact to all of them – because we are driven to present you meals with stories, which are made of sustainably manufactured ingredients. The supply chain starts on the field and spreads out until we serve our dishes to you. Therefore every supplier is an important member of this chain.

Along with dry aged beef and high-quality fish offers, the head chefs and their teams love to work with vegetables of certified companies, which are cultivating with passion and special diligence. Our concern is to give the carefully chosen products the deserved significance by sustainable and creative cooking.

Following suppliers and producers, sorted by type of food, are in charge of your dishes:

Meat specialties, Special Cuts & Dry Age

Our quality filets and meat cuts from South America and the USA are hand-picked by our supplier.

To guarantee a high quality standard of the products, the farmed animals are treated well and species-appropriated to ensure that the product receives an outstanding taste and a particularly delicate texture.

From ocean & rivers

The traditional Hamburg-based company "Hummer Pedersen" supplies fresh fishes and whole tuna fish at the daily base.

Fresh delicacies

As our long-time reliable supplier and partner "Frische Paradies Hamburg" is in charge of natural freshness from around the world.

Salads & herbs

Responsible for our salads is "Der Keltenhof", the most innovative and latest salad manufacturer in Germany.

Vegetables & fruits

The vegetable varieties and field crops processed by east are freshly assembled at Hamburg's wholesale market.

Italian delicacies

We receive our aromatic truffles, soft mozzarella and rich oils from "il-sole" in Hamburg.

Asian delicacies

Our Japanese Specials come from SSP Trade & Consult.

Coffee

We receive our coffee from the regional supplier G.C. Breiger & Company GmbH. G.C. Breiger values traditional and regional production, the support of sustainable farming and the guarantee of a transparent value chain. The coffee beans by IkaCoffee obtain a cooperation from the region Sierra Nevada de Santa Marta in Colombia.

Dear guest,

it is a pleasure for us to welcome you at our place today!

You are dining in the historical part of the east hotel, the old iron factory. Back in the 19th century coal was delivered at the casemates facing the "Simon-von-Utrecht-Straße" to fire the big melting ovens. The factory was in operation until it was closed down in the 1980's. It took several years of planning and construction in assistance with American Designer Jordan Mozer to create "the" Hamburg location for nightlife and enjoyment in "rooms that make you happy". You will find warm colors and organic styles all over the house that is famous for its very unique ambience. Spend an unforgettable night in the cozy east atmosphere and experience our seasonal cuisine made from premium products as well as fine sushi specialties.

Please do not hesitate to forward any wishes or suggestions to us. We hope you will enjoy your meal and have a pleasant stay at east restaurant.

Your east team



Starters

Thai Caesar Salad Sesame / croûtons / parmesan / kale / wasabi rocket Hearts of lettuce	EUR 13,00
with spiced pulled chicken	15,50
with yellowfin tuna sashimi	23,50
Asia Single Beef Salad Fillet of beef carpaccio / peanuts / macadamia nuts Pine nuts / sesame / edamame / sweet balsamic dressing	15,50
with fried fillet of beef	22,50
Tatar of beef fillet German "Deichkäse" / avocado cream / yolk	19,50
Wasabi citrus-salad Lettuce / kale / pomelo / lemon balm	15,50
With canadian lobster tail	36,50
Flambéed slices of Duroc pig Kimchi / nut butter / ponzu sauce / wan tan	16,50
Glazed rock shrimp tempura Chili / tempura / shrimp / garlic chives	19,50
Vitello tuna tataki Ahi tuna / saddle of veal / sesame / herb salad Lime / teriyaki	19,50
Chicken Tacos Pulled chicken / bell pepper / avocado / red onions Coriander / garden cress	14,50

east Family Food

Choose your favorites from the appetizers and salads.
We will place the dishes in the middle of your table.
Taste and enjoy!

Soups

Tom Kah soup Shiitake / pineapple / mung beans	EUR 10,50
Lobster soup Coconut milk / mango-papaya relish / crayfish	13,50

Main courses

Label Rouge Salmon Wild sesame broccoli / hazelnuts / honey-soy sauce	EUR 28,50
Red Snapper sweet & sour Honey-ginger glaze / mirin-lemongrass marinade Chili / cress	28,50
Red Thai Curry Chicken breast / wild broccoli / romanesco / pak choi Coconut milk / asparagus / thai basil / rice	23,50
Vegetarian style	22,50
Vietnamese Beef ragout Udon noodles / red onions / sprouts / mango Roasted onions / coriander	25,50
Cherry Valley Duck Melon / papaya / pointed cabbage / sugar snaps Pak choi / yuzu-vinaigrette	29,50

Steaks from the U.S. Southbend Grill

Our U.S. SOUTHBEND GRILL grills meat at 800°C. Due to this temperature the pores instantly seal, the juices remain inside the meat and produce a perfect crust.

Single cuts

	EUR
Entrecôte South America	350g 30,00
Fillet of Beef South America	200g 33,00
Canadian lobster tail	100g 21,00

U.S. Cuts

	EUR
Ribeye GOP	350g 49,00
Fillet of Beef GOP	200g 51,00

Master cuts

	EUR
Chateaubriand South America 400g & 600g / 12 days aged	100g 16,50

Please ask the waiter for our
Cut à la chef

Side dishes

	EUR
Roasted potatoes / bacon / melted onions	3,50
French fries	3,50
French fries / truffle oil / parmesan cheese	5,50
Wild broccoli / sesame marinade	5,00
Leaf spinach / garlic / shallots	4,50
Melon / papaya / pointed cabbage / pak choi / yuzu	4,50
Violet potato / pepperoni / edamame / sprouts	4,50
Dashi mayonnaise	
Asian side salad	3,50

With every steak, we serve a sauce per person. Choose from:

Red wine jus	2,50
Pepper sauce	2,50
Béarnaise sauce	2,50
BBQ sauce	2,50
Herb butter	2,50

Please note that our dishes may have traces of nuts and sesame.