

Menu



September & October 2024

Joseph Bread "La Marianne"
Noan olive oil, rosemary & balsamic vinegar



Burrata
with figs, arugula & almonds
or

Octopus
with wakame, avocado & lime
or



Carpaccio
with pumpkin seed pesto & forest mushrooms



Beef Bouillon
with semolina dumplings & julienne vegetables
or

Pumpkin Soup
with roasted pumpkin seeds



Pumpkin Risotto
with sage
or



Cod Fillet "en Papillote"
with autumn vegetables
or

Beef Short Rib
with potato gratin, broccolini & espresso caramel





Chocolate Mousse
with raspberry sauce and almonds
or

Quark Dumplings
with butter crumbs & stewed plums



3 Courses € 64,-
4 Courses: € 70,-



Flying Menu



September & October 2024



Joseph Bread "La Marianne"

Noan olive oil, rosemary & balsamic vinegar

Eggplant Tartare

with pickled onions, capers & toast
&

Fritto Misto

with chili dip & lime
&



Carpaccio

with pumpkin seed pesto & forest mushrooms

Pumpkin Risotto

with sage
&



Grilled Calamari

with spinach potatoes
&



Filet Tips

with forest mushrooms, pepper sauce & potato gratin



Chocolate Mousse

with raspberry sauce and almonds
&

Quark Dumplings

with butter crumbs & stewed plums



€ 66,-

THELL

EST. 1973



THELL

EST. 1973

FAQ - GROUPS & EVENTS AT THELL

Here we answer the most frequently asked questions about our group events. If you still have any questions, feel free to contact us anytime!

1. WHAT DO YOU OFFER FOR GROUP EVENTS?

We offer many variations of group events. From flying buffets in the bar area to festive multi-course à la carte menus in the restaurant. We organize numerous corporate events, birthday & Christmas parties, as well as product presentations, and we also regularly provide the location for photo and video shoots.

For set menu reservations, you can choose from various options for each course on the day of the event. Preselection is not necessary, and we recommend against it. If desired, we can also adapt the menu to your specific needs. Additionally, we can create a custom drink menu featuring only the beverages you choose.

2. CAN WE CUSTOMIZE THE MENU?

Yes, customizing the menu is no problem! We are happy to accommodate any changes. The best way to discuss details is to contact us directly. You can reach us at 01 587 06 72 or via email at hallo@thell.restaurant.

3. HOW IS THE MENU BILLED?

The menu is offered at a fixed price. Beverages are billed based on actual consumption. If you have specific beverage preferences, we can prepare a customized drink menu for your event.

There is also the option to arrange individual drink packages, although we generally advise against this as guests often do not prefer them.

4. WHEN DO WE NEED TO PROVIDE THE FINAL GUEST COUNT?

We kindly ask that you provide the final guest count no later than 3 days before the event. This number is used for menu billing and helps us prepare the tables accordingly.

5. ARE THERE PRIVATE OR SEMI-PRIVATE AREAS AVAILABLE FOR OUR EVENT?

Yes, we offer several options:

Restaurant:

- A private, quiet room for up to 16 people.
- Another private area separated by a curtain, accommodating up to 65 people.
- Additionally, other areas of the venue can be reserved exclusively for up to 160 people.

Bar:

- A private area for up to 50 people.
 - Another private area that can be separated by stairs and partitions, accommodating up to 80 people.
 - Or, the entire bar area for events with up to 100 people.
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6. IS THERE A ROOM RENTAL FEE FOR PRIVATE BOOKINGS?

There are no room rental fees. When booking the entire bar, restaurant, or venue, there is a minimum consumption requirement, but no rental fee.

If you book a specific area in the restaurant or bar, there is no minimum consumption requirement when ordering a set menu. In the bar area, individual spaces can also be booked without a minimum consumption requirement.

7. WHAT HAPPENS IF WE NEED TO CANCEL?

- Cancellations made up to 5 business days before the event will receive a full refund of the deposit.
 - For cancellations after this period, we reserve the right to charge the full menu price as a cancellation fee.
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8. CAN WE ORDER À LA CARTE?

À la carte orders are only possible during specific time slots due to organizational reasons. After the meal, you and your group can relax and enjoy the rest of the evening at our bar. If you choose our set menu, your table will be reserved for you the entire evening.

9. CAN WE BRING OUR OWN WINE OR CHAMPAGNE?

Yes, you are welcome to bring your own wine or champagne. A corkage fee will apply, which we can inform you of in advance.

10. DO YOU PROVIDE TECHNICAL SUPPORT FOR EVENTS?

Yes, we can provide microphones for events. Other technical equipment can be arranged upon request, depending on the area reserved. Each area can also be acoustically controlled independently to create the perfect atmosphere for your event.

11. CAN WE BOOK A DJ OR MUSIC FOR OUR EVENT?

We are happy to arrange a DJ for your event to provide the perfect musical ambiance. Just let us know, and we'll take care of the details!

12. WHAT ABOUT DECORATIONS AND FLORAL ARRANGEMENTS?

Tables can either be decorated by the guests themselves or customized by us upon request. We are also happy to organize floral arrangements to make your event truly special.

13. DO YOU OFFER ANY SPECIAL OPTIONS FOR BIRTHDAY CELEBRATIONS?

Yes, for birthdays, we love to prepare spontaneous dessert platters with sparklers to celebrate the occasion! Alternatively, you can bring your own birthday cake. If you'd prefer us to organize a cake, please let us know at least two weeks in advance, and we'll handle it.

14. HOW DOES BILLING WORK?

For corporate customers, we are happy to send invoices for deposits and final amounts via email. The final amount can also be transferred after the event. The invoice must be signed by a responsible person on the evening of the event. In addition to cash, we accept all major credit cards, except American Express.

15. HOW CAN WE REACH YOU?

For any questions, feel free to contact us by phone at [01 587 06 72](tel:015870672) or via email at hallo@thell.restaurant. We look forward to planning your event with you!