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The Bridge Bar – Above the gateway to the world

Ice cubes clink in chilled glasses, fine scents of spices and notes of fruit and wood tickle the nose. The busy port is the backdrop for unforgettable moments, from dawn until dusk: “The Bridge Bar” on the level of the Elbphilharmonie Plaza serves as a bridge between the historic Kaispeicher and the modern glass structure of the Elbphilharmonie concert hall. From November the new Hanseatic city hotspot will welcome urbanists, cosmopolitans and citizens of the world from near and far above the Elbe.

No bar is closer: At an altitude of 37 metres, the floor-to-ceiling windows that shape the face of the Elbphilharmonie offer an unparalleled panoramic view of the sunrise over the Elbe, the vibrant buzz of the port and the lights of the Hafencity nightlife. Whether the last drink of the night or the first coffee of the day, the well-travelled bar manager Uwe Angerbauer always finds the right drink for locals, visitors to the Elbphilharmonie and hotel guests. From 4 November, “The Bridge Bar” invites you to a delicious round-the-world journey in a glass.

Barrel aged drinks

Like the hotel, the bar also combines great tradition with bold modernism. The highlights of the bar menu are drinks aged in oak barrels, ensuring extra enjoyment with their special flavour. “We use ingredients that were and still are traded in the Hamburg port. In the bar, we work with fresh ingredients, spices and spirits that are stored in barrels and were shipped in and out of Hamburg via traditional channels. Thus we create a link to the special setting of our establishment”, general manager Dagmar Zechmann explains the concept of the bar. The entire bar menu reflects the port of Hamburg and its international trade relations. For bar manager Angerbauer, good drinks are a craft. Even the cocktail syrups are made in-house.

Dagmar Zechmann is sure that “The Bridge Bar” will quickly become the new place to be of the Hamburg bar scene. “A unique place to enjoy drinks is the Captain’s Table at the front of the bar, which offers an exceptional view at eye-level with captains on the bridges of luxury cruisers and container vessels.”

First-class bar food

The bar food menu is well-conceived: Drinks are served with aromatic and perfectly-matched bar food. Head chef Martin Kirchgasser created these appetizers exclusively for the bar. For gin and whiskey he recommends small, delicate dishes with notes of juniper, wood and sun. True to Nordic tradition, shots of vodka, rum or tequila are served with oysters. Creatively combined and exclusively served Hanseatic appetizers can be ordered and enjoyed with a unique view across the Elbe.

The Plaza Foyer

Next to the bar and on the eighth floor, the “Plaza Foyer” at the heart of the hotel invites all guests to rest awhile, marvel, observe and enjoy.

The “Plaza Foyer” plays a special role in the culinary offerings of The Westin Hamburg. In the former Kaispeicher, where coffee beans, cocoa beans and loose tea

were once stored and shipped, the team of The Westin Hamburg now serve these very specialities with the utmost care.

In the morning the “Plaza Foyer” welcomes guests with freshly-brewed coffee aromas, a laden breakfast étagère or pastries from the in-house patisserie - also to go. A revitalising smoothie from “Westin Fresh by the Juicery” or a snack from the bar menu is ideal for an informal business lunch with fantastic views. Traditional English high tea is served in the afternoon, complete with aromatic tea, fresh scones and classic sandwich platters.

The “Plaza Foyer” is on the same level as the concert hall entrance. “We are looking forward to greeting guests before and after their visit to the Elbphilharmonie. In addition to coffee and tea, we also serve champagne and oysters to kick off an unforgettable concert, or gourmet lobster hot dogs to conclude the evening in the vibrant port setting”, promises Dagmar Zechmann.

Enjoyment with a view

“The Bridge Bar” and the “Plaza Foyer”, like the hotel and “The Saffron” restaurant, open on 4 November. In the restaurant head chef Martin Kirchgasser combines fresh, Hanseatic produce with influences from all over the world. Like the port of Hamburg, “The Saffron” provides a unique combination of Hanseatic taste with aromas and spices from exotic countries. In his kitchen, Kirchgasser pays culinary homage to Hamburg - the gateway to the world.

Hotel, bar, foyer and restaurant are magical places: Whether the first coffee of the day, lunch or evening drinks, after a shopping trip in Hafencity or as part of a visit to the Elbphilharmonie: These special moments are always accompanied by an incredible view across the port of Hamburg, which unfolds its special magic and vibrancy round the clock.

The Westin Hamburg

Against the busy background of the port of Hamburg, The Westin Hamburg is a haven of calm in the midst of the hustle and bustle, distinguished by the unusual architecture of the Elbphilharmonie building and the unique view of Hamburg's Speicherstadt ("warehouse district"), a World Heritage Site. All 244 rooms and suites of the hotel at the Elbphilharmonie offer guests the ultimate relaxation. Modern conference rooms, the spa area covering 1,300 square metres, the restaurant in the historic Kaispeicher and the bar with what is probably the most stunning view in the city – the furnishings are as luxurious as they are understated, always mindful of the lively surroundings. Alongside first-class service, a harmonious ambience makes an important contribution to the overall sense of well-being of the guests, true to the Westin brand philosophy "For a Better You". Further information at www.westinhamburg.com.

Westin Hotels & Resorts

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