



Kempinski Hotel  
Frankfurt

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GRAVENBRUCH

# BANQUET MENU

*Kempinski*  
MEETINGS & EVENTS

# INSPIRING EVENTS

CRAFTED BY KEMPINSKI



# SUMMARY

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YOUR  
CONFERENCE



## Conference Packages

### DAILY PACKAGE — FROM EUR 89

- A meeting room suitable for your group size
- Technical equipment as well as writing pads in DIN A4, pencils and mints
- Utilisation of Wi-Fi in the entire hotel complex
- Info board for all meeting rooms
- One contact person on-site for the whole duration of your event
- Unlimited conference drinks within the main meeting room
- One coffee break in the morning and afternoon
- Business lunch in our restaurant EssTisch

### HALF-DAY PACKAGE — FROM EUR 75

- A meeting room suitable for your group size
- Technical equipment as well as writing pads in DIN A4, pencils and mints
- Utilisation of Wi-Fi in the entire hotel complex
- Info board for all meeting rooms
- One contact person on-site for the whole duration of your event
- Unlimited conference drinks within the main meeting room
- One coffee break in the morning or afternoon
- Business lunch in our restaurant EssTisch

VAT & service included – Price per person – Valid for a minimum of 10 guests.



## Coffee Breaks

### HESSIAN COFFEE BREAK — EUR 12

- Bread & pretzel with „Schneegestöber“
- „Frankfurter Kranz“ in the glass
- Frankfurt sausage
- Frankfurt green sauce
- Apple pancake

### AROUND THE WORLD — EUR 17

- Sushi variation
- Dim sum deep-fried
- Falafel & hummus
- Baklava
- Apple or curd strudel | Plum or apple cake

### CHOCOLATE — EUR 12

- Brownie
- Chocolate pudding | Mousse | Cake
- Cookies
- Ice cream
- Break chocolate

VAT & service included – Price per person.



## Conference Menus

Choose your desired menu from our various suggestions or create your own menu from individual dishes. The culinary design of your event is entirely up to you.

You can choose from creative dishes with international flair, regional references or even thematic presentations.

If required, our chef will also be happy to speak with you about individual wishes as well as health or religious eating habits. For example, vegetarian or vegan food is prepared, and kosher food can also be provided.

## SPRING MENU I — EUR 59

### Parmesan mousse

Caramelised walnuts | Grilled courgette  
Pine nut pesto | Brioche crisps

### Creamed leek & apple soup

Rye-bread crisp | Watercress aioli

### Breast of corn-fed poularde

Filled with forest mushrooms | Apricot and sage jus | Golden baked olive polenta | Green asparagus | Sun dried tomatoes

### Lime panna cotta

Ragout of mixed berries | Sweet balsamic | Red pepper

## SPRING MENU II — EUR 65

### Beef carpaccio

Celery | Truffled mayonnaise | Baked Asiago cheese | Rocket

### Essence of vine-ripened tomatoes

Basil and curd dumplings | Tomberries

### Fillet of Norwegian fjord salmon

Lemongrass foam | Sautéed Pak Choi  
Saffron-spiced baby corn | Camargue rice

### Lemon tart

Meringue | Macaron | Pistachio ice cream

## SPRING MENU III — EUR 70

### Prawn ceviche

Avocado | Lime | Coriander

### Goat cheese ravioli

Orange and aniseed broth | Ragout of green asparagus  
Tomato | Rosemary

### Fillet of veal

Seared in nut butter and cashew nuts | Potato mousseline  
Beetroot | Spring onion spiced jus

### Duet of caramel and cream cheese

Passion fruit sorbet | Chocolate crunch

## SUMMER MENU I — EUR 59

### Flame-grilled tranche of salmon

Yuzu | Brown sugar | Lime | Fennel salad  
Shiitake mushroom | Ginger dip

### Cucumber gazpacho

Tapioca | Horseradish | Sour cream

### Fillet of pork with Coppa di Parma

Saffron-spiced pearl barley risotto  
Smoked peppers | Barolo jus

### Lemongrass mousse

on spiced pineapple carpaccio | Blueberry sorbet

## SUMMER MENU II — EUR 62

### Rose prime boiled beef

Green sauce | Poached egg | Onion sprouts | Wild herbs

### Gazpacho Andalusia

King prawns | Garlic croûtons

### Seared fillet of sea bass

Vegetable Caponata  
Kalamata olives | Mussel velouté

### Strawberry medley

Sorbet on tonka beans | Strawberry slice | Marinated strawberries

## SUMMER MENU III — EUR 71

### Mozzarella ice cream

Tomato tart | Tomato jam | Basil | Pine nuts

### Cherry smoked scallops and octopus

Braised shallots | Shellfish foam | Chilli oil  
Amaranth

### Rose fillet of beef

with light BBQ-butter | Potato cake | Cured cheese seasoned  
with chives and Frankfurt herbs | Brown button mushrooms

### Sliced raspberry cream

Apricot and thyme sorbet | Apricot gel | Macadamia nut brownie

## AUTUMN MENU I — EUR 59

### Pumpkin chutney

Enoki mushrooms | Oriental spiced chicory  
Marinated salmon

### Truffled turnip soup

Pretzel croûton | Chervil oil

### Guinea fowl

Sage butter | Spinach potato crisp  
Hazelnut pesto | Horseradish foam

### Chestnut caramel slice

Grapefruit ice cream | Spiced crumble

## AUTUMN MENU II — EUR 62

### Essence of oxtail

Cornell of poultry liver | Aged sherry | Root vegetables

### Baked fillet of plaice

Beetroot | Apple salad | Dijon mustard foam

### Roasted saddle of lamb

Honey and rocket crust | White bean purée  
Crispy diced potato | Braised artichokes

### Mokka tartlet

Vanilla ice cream | Amaretto ganache

## AUTUMN MENU III — EUR 69

### Praline of goat cheese

Pumpernickel | Cumin-spiced couscous | Poached peach

### Snow crab cakes

Bell pepper and tomato | Wild herbs

### Braised haunch of venison

Filled with nuts and brioche | Pearl onion jus  
Salsify | Buttered raisins

### Matcha tea brownie

Iced and creamed hazelnut | Caramelised walnuts

## WINTER MENU I — EUR 59

### Lamb's lettuce

Pine nuts | Pomegranate | “Belper Knolle” – Swiss cheese

### Foam of chestnut soup

Chilli | Orange reduction

### Honey and rosemary glazed duck breast

Cress | Cashew and potato egg noodles  
Truffled and creamed savoy cabbage

### Orange and ginger sorbet

Sliced spiced cream | Dark chocolate  
Ganache and peanut crumble

## WINTER MENU II — EUR 62

### Essence of quail

Ginger | Lime | Lemongrass | Udon noodles

### Marinated monkfish

wrapped with Prosciutto and sage | Creamed red lentils  
Lightly steamed sprout tops

### Braised short rib of beef

Mulled wine jus | Sweet potato purée | Wild broccoli  
Glazed parsnips

### Olive oil cake

Citrus crème | Honey crumble | Fig ice cream

## WINTER MENU III — EUR 71

### Lobster mousse

Sour cream with caviar | Champagne jelly  
Beetroot crisp | Shiso cress

### Pea velouté

Langoustine praline | Paprika oil

### Rose saddle of venison

Caramelised quince | Orange chicory | Parsnip purée  
Juniper berry | Cream sauce

### Mandarin-liquorice cream

Cashew nuts | Milk chocolate ice cream





## Conference Buffets

Choose your desired buffet from our various suggestions or create your own buffet from individual dishes. The culinary design of your event is entirely up to you.

You can choose from creative dishes with international flair, regional references or even thematic presentations.

If required, our chef will also be happy to speak with you about individual wishes as well as health or religious eating habits. For example, vegetarian or vegan food is prepared, and kosher food can also be provided.

### SPRING BUFFET I — EUR 49

Smoked Taunus trout | Roast beef rolls  
Frankfurt green sauce with egg

Greek peasant salad | Celery salad with apple  
Beluga lentil salad

Parsnip cream soup

Fried sea bream fillets | Roasted fillet of Duroc pork  
Sautéed cabbage | Roasted corn-fed chicken breast  
Ravioli with mountain cheese

Apricot-hazelnut tart | Milk chocolate cuts  
Redcurrant panna cotta | Fruit salad

### SPRING BUFFET II — EUR 59

Vitello tonnato | Goat cheese praline | Pickled salmon

Seafood salad | Fruity chicken salad | Chickpea salad

Celery cream soup

Fried sea bass fillet | Braised lamb shoulder  
Stuffed guinea fowl breast with goat cheese  
Spinach ricotta tortellini

Warm apple cinnamon crumble | Flamed rhubarb tarte  
Apricot thyme mousse | Hazelnut cream with brittle  
Sliced fruit plate

### SPRING BUFFET III — EUR 69

Tuna Tataki | Baked green asparagus | Boiled veal

Octopus salad | Bulgur salad | Chorizo salad

Lobster Essence

Poached cod | Pink roast beef back  
Roasted breast of black feathered chicken  
Lime mascarpone ravioli

Warm chocolate cherry cake | Strawberry rhubarb crème brûlée  
Yogurt and vanilla mousse | Praline mousse  
Chocolate fondue with fruits

### SUMMER BUFFET I — EUR 49

Smoked salmon tartar | Hessian Vitello | Hummus

Tuna salad | Yellow carrot salad | Fattouch

Cold melon soup

Roasted cichlid | Pork medallions  
Chicken curry with bean sprouts | Fettuccine with tomato

Warm gooseberry almond cake | Plum tart  
Blueberry quark mousse | Poppy seed cake | Fruit salad

### SUMMER BUFFET II — EUR 59

Caipirinha of crayfish | Boiled veal in aspic | Tatar of Handkäs

Salad from pickled salmon | Chorizo salad  
Salad from country cucumber

Iced tomato essence

Poached Taunus trout | Medallions of Simmentaler beef hip  
Poultry roulade | Ratatouille casserole

Cherry jelly with vanilla sauce | Elderberry mousse  
Mirabelle cake | Tonka beans panna cotta | Freshly cut fruit plate

### SUMMER BUFFET III — EUR 69

Caviar variation | Serrano ham rolls | Goat cheese praline

Salad from the Arctic shrimp | Pasta salad with pomegranate  
Champignon salad with Serrano ham

Wild mushroom soup | Mango gazpacho

Confit red mullets | Veal fillet  
Roasted duck breast | Wild rice pan

Warm chocolate cakes with vanilla sauce  
Whole milk chocolate crème brûlée | Cherry and almond tart  
Tarte au citron | Exotic fruit plate

### AUTUMN BUFFET I — EUR 49

Beef carpaccio | Smoked salmon | Duck mousse

Hessian sausage salad | Coleslaw | Pasta salad

Carrot-ginger soup

Braised beef scoop | Roasted corn poulard  
Zander fillet | Gnocchi in sage butter

French toast | Mandarin crème brûlée  
Cranberry panna cotta | Plum tart | Fruit salad

### AUTUMN BUFFET II — EUR 59

Monkfish-salmon carpaccio | Rabbit terrine

Quinoa salad | Seafood salad  
Poultry salad | Waldorf salad

Chestnut cream soup

Ossobuco | Suckling pig crust | Roast guinea fowl breast  
Triangoli with porcini mushroom stuffing

Apple strudel with vanilla sauce | Quince crème brûlée  
Curd-poppy-seed stollen | Nougat mousse | Sliced fruit plate

### AUTUMN BUFFET III — EUR 69

Crayfish cocktail | Smoked duck breast  
Sweet and sour marinated pumpkin

Celery | Couscous salad | Pasta Salad with pulpo

Lobster bisque

Saltimbocca from corn poulard  
Braised ox cheeks with pearl onion  
Red sea bark with mussels | Arancini with saffron

Apple pie with vanilla sauce | Chestnut mousse  
Carrot spice cake | Earl Grey panna cotta  
Exotic fruit plate

### WINTER BUFFET I — EUR 49

Marinated brook trout | Goat cheese praline  
Bruschetta from the Gravenbruch crust

Young herring salad | Hessian sausage salad | Pasta salad

Chestnut soup with sherry

Salmon steak in Riesling sauce | Beef medallions  
Corn poulard | Ricotta spinach tortellini

Plum crumble | Cinnamon mousse | Orange-cardamom cream  
Gingerbread tart | Fruit salad

### WINTER BUFFET II — EUR 59

Wild salmon carpaccio | Bresaola | Hessian spring roll with apple

Potato salad with salmon | Fruity chicken salad  
White cabbage salad

Goose consommé

Poached Skif fish fillet | Roasted pork | Duck breast | Gnocchi

Apple strudel with vanilla sauce | Almond biscuit mousse  
Blood orange panna cotta | Mocha crème brûlée  
Sliced fruit plate

### WINTER BUFFET III — EUR 69

Tuna Tataki with sesame | Terrine  
Tarte flambée pockets with herb patties

Shrimp cocktail | Wintery roast beef salad  
Truffled cabbage salad

Lobster bisque

Turbot in saffron sauce | Fawn back  
Coq au vin of guinea fowl | Mezzelune

Warm baked apples with vanilla sauce  
White coffee mousse | Engadin nut tartlets  
Vanilla crème brûlée | Chocolate fondue with fruit skewers



## Canapés

*Our canapés are prepared with seasonal products  
to accompany your cocktails and dinners*

## Canapés Classic

Served on a selection of bread

Brie   Fig mustard   Walnuts	EUR 2.50
Goat chesse   Grapes   Frisée	EUR 3.00
Smoked trout   Lemon sour cream   Cherry tomatoes	EUR 3.00
Smoked salmon   Creamed horseradish   Tobiko caviar	EUR 3.50
Roast beef   Sauce remoulade   Rocket salad	EUR 3.50
Coppa di Parma   Figs   Alfalfa	EUR 3.50

VAT & service included – Price per unit.

## Canapés Modern

Served on china

Tomato and mozzarella   Pesto   Balsamic glaze	EUR 2.50
Quail egg   Herb sauce   Beet root sprouts	EUR 2.50
Cream cheese   Sesame   Grape chutney	EUR 2.50
Black pudding   Apples   Rock chives cress	EUR 3.00
Saddle of pig   Plum chutney   Marjoram	EUR 3.00
Serrano ham   Cantaloupe melon   Grissini	EUR 3.50
Salmon marine   Mustard seed mayonnaise   Dill	EUR 3.50
Duck breast   Lingonberry   Orange fillet	EUR 3.50
Quail breast   Radicchio   Kumquat	EUR 3.50
Fillet of veal   Tuna sauce   Lemon fillet	EUR 4.50
Goose liver   Coffee aspic   Gold leaf	EUR 4.50
Scallops   Saffron   Tomato chutney	EUR 4.50
Prawns   Aioli   Lime	EUR 4.50

VAT & service included – Price per unit.

## Fingerfood

### TRAY FINGERFOOD | MEDITERRANEAN — EUR 64

Shrimp confit | Tomato pesto | Foccaciachip  
Beef carpaccio | Rocket | Parmesan | Olive oil  
Antipasti rolls | Zucchini | Peppers | Aubergine

Octopus salad | Thyme | Rubino | Red onions  
Chorizo salad | Rison noodles | Hot peppers  
Italian bread salad  
Sun-dried tomatoes | Mediterranean herbs | Olives

Minestrone | Vegetable sauce | Spaghettini

Dorade | Lime butter | Leaf spinach | Tuscan potatoes  
Lamb fillet in tramezzini bread | Pepper ragout  
Picatta Milanese | Ratatouille | Creamy polenta  
Vegetable tortellini Napoli | Ricotta | Basil

Citrus ragout | Crème brûlée  
Mascarpone forest berry cream  
Italian almond cake

### TRAY FINGERFOOD | HESSIAN — EUR 71

Trout mousse | Pumpernickel | Keta caviar | Dill  
Heaven & Earth | Blood sausage praline | Apple chutney | Straw potatoes  
Handkäs Tatar | Brown bread | Caraway seeds

Pickled herring salad | Country cucumbers | Beetroots | Onions  
Hessian sausage salad | Beer crackers | Cottage cheese | Gherkin  
Eggs with Frankfurt green sauce | Radish sprouts

Lentil stew | Mini bread loaf | Bacon | Parsley  
Prime boiled beef stock | Horseradish | Flädle

Brook trout | Pumpernickel crust |  
Hessian ratatouille  
(Rutabaga parsley Roots | Palatine carrots | Castle potatoes)  
Cloister pig medallion | Black beer jus | King oyster mushrooms  
Mashed potatoes  
Hessian coq au vin | Apple wine sauce | Beetroot sprouts  
Herbal Spaetzle  
Ravioli | Wild herbs

Fruit skewers with sweet pesto | Apple wine cream with curd  
Nut cake | Kaiserschmarren with cherries

VAT & service included – Price per person.



## Fingerfood

### TRAY FINGERFOOD | CRYSTAL — EUR 77

Carpaccio and Tatar of scallop | Tapioca caviar  
Lime cream | Black salt  
Goose liver terrine | Cherries | Gold leaf | Vinaigrette

Breton lobster salad | Avocado | Cognac  
Smoked duck breast salad | Baby Chard | Orange spheres  
Cipriani pasta salad with white Alba truffles

Black salsify cream soup | Periphery peppers | Chardonnay

Duet of turbot and halibut | Lemon grass cream | Tamarillo  
Ragout | Sepia noodles  
Fried sweetbreads | Artichoke ragout | Sweet potato mousseline  
Stuffed pigeon breast | Plum mousse  
Purée and chips from truffle potatoes  
Baked pralines from Picandou | Fig chutney

Passion fruit - vanilla shot  
Fruit skewers with pesto  
Duet of mousse au chocolate | Forest berry cream with mint jelly  
Mini cupcakes | Hessian tiramisu  
Lolly's | Cotton candy | Popcorn

### TRAY FINGERFOOD | FLYING & MINIATURE

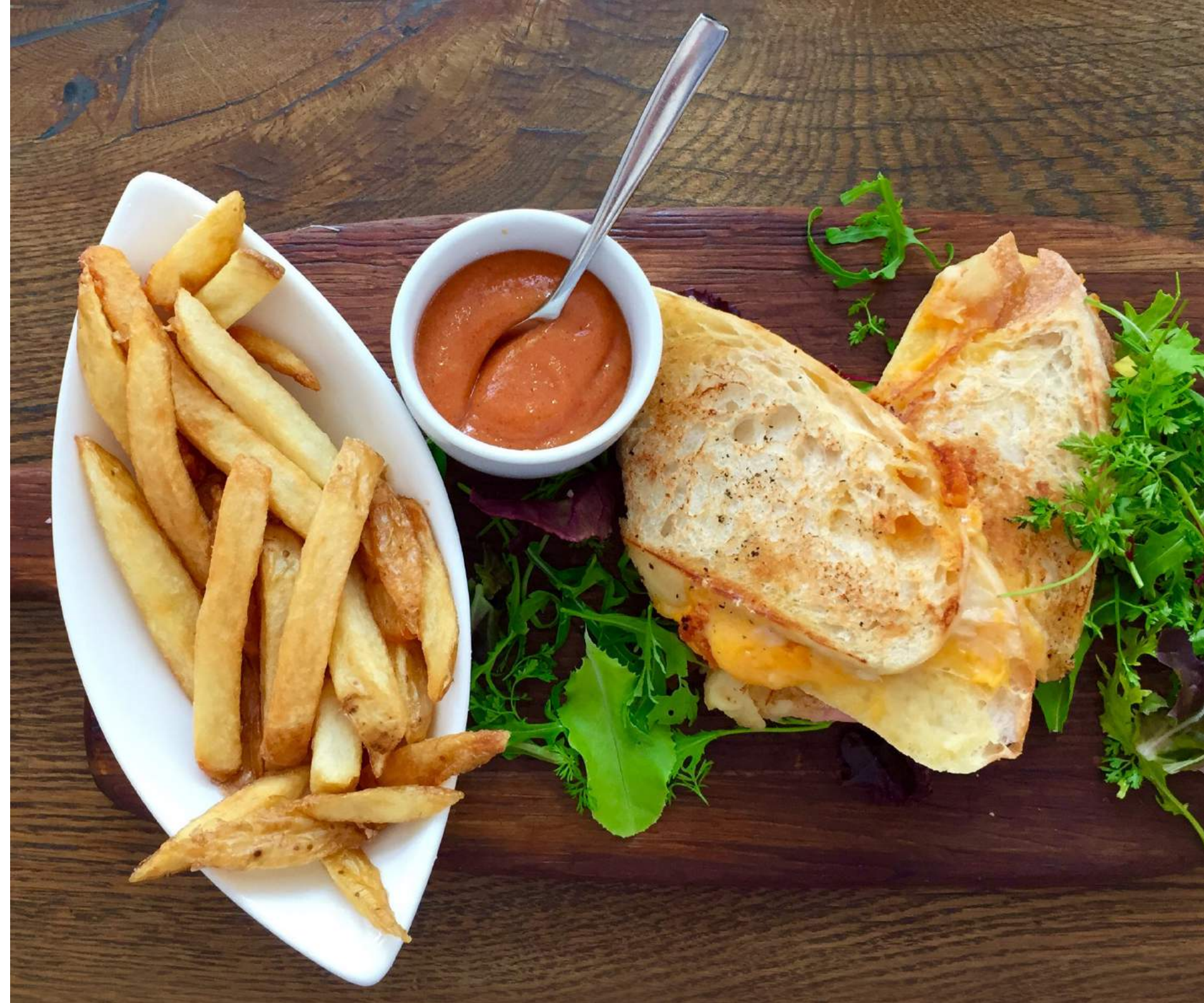
Popcorn	EUR 1.50
Homemade lollipops	EUR 2.00
Roasted bananas   Honey	EUR 2.50
Prawns   Potato crust   Mango mayonnaise	EUR 3.50
Saté   Peanut sauce   Bean sprouts salad	EUR 3.50
Young herring   Lime sour cream   Cane sugar	EUR 3.50
Onion tarte   Marjoram   Crème fraîche	EUR 3.50
Prime boiled veal   Green sauce   Bouillion vegetables	EUR 3.50
Sushi   Pickled ginger   Soya sauce	EUR 3.50
Spring rolls   Papaya coulis   Coriander	EUR 3.50
Samosa   Goat cheese and spinach   Grape compote	EUR 3.50
Falafel   Hummus   Olive oil	EUR 3.50
Chives-ricotta-ravioli   Ratatouille   Cress	EUR 3.50
Flavoured chocolate	EUR 3.50
Tarte flambée   Tomato jam   King oyster mushrooms	EUR 4.00
Stuffed small capsicum   Aubergine cream   Garlic	EUR 4.00
Truffle tortellini   Artichokes   Riesling foam	EUR 4.00
Berries   Sweet pesto	EUR 4.00
Quail   Fennel tatar   Orange caviar	EUR 4.50
Monkfish   Juniper ham   Sweet potato purée	EUR 4.50
Iberico pork cheek   Tomato polenta   Fried potato sticks	EUR 4.50
Spring chicken   Beetroot salad   Champagne foam	EUR 5.00
Tuna tataki   Spring onion salad   Teriyaki sauce	EUR 5.00
Duck liver   Caramelised apples   Balsamico	EUR 5.00
Scallop   Sherry risotto   Snow pea salad	EUR 5.50
Beef fillet   Cognac-pepper sauce   Duchesse potatoes	EUR 5.50
Suckling pig chop   Sweet & sour sauce   Asian salad	EUR 5.50
Small “Frankfurter Kranz”	EUR 6.50



## Sandwiches | Wraps | Paninis

Curd cheese   Frisée   Cherry tomatoes	EUR 3.00
Egg   Green sauce   Wild herbs	EUR 3.00
Tomato and mozzarella   Basil pesto   Balsamico	EUR 3.50
Smoked cheese   Iceberg lettuce   Vine tomatoes	EUR 3.50
Tuna   Corn   Lollo bianco	EUR 3.50
Ham   Herb mayonnaise   Gherkins	EUR 3.50
Smoked pork chops   Apricot chutney   Chicory	EUR 3.50
Trout cream   Endive salad   Fig mustard	EUR 3.50
Salami Milano   Sun-dried tomatoes   Parsley	EUR 3.50
Brie   Cranberry cream   Walnut brittle	EUR 3.50
Turkey breast   Pineapple   Herbs curd cheese	EUR 3.50
Pastrami   Pommery mustard   Sauerkraut	EUR 3.50
Marinated tofu   Bean sprouts   Asian vegetables	EUR 3.50
Pork belly   Gherkins   Lollo rosso	EUR 3.50
Edamer   Fig mustard   Celery	EUR 3.50
Chorizo   Pesto verde   Apples	EUR 3.50
Lamb ham   Cumberland sauce   Spring onions	EUR 4.00
Appenzeller   Port wine pears   Red oak leaf lettuce	EUR 4.00
Young herring   Lime sour cream   Cane sugar	EUR 4.50
Manchego cheese   Parma ham   Rocket salad	EUR 4.50
Smoked salmon   Mustard-dill sauce   Lettuce	EUR 4.50
Coppa di Parma   Capsicum   Olive cream	EUR 4.50
Roast beef   Tartare Sauce   Rocket salad	EUR 4.50
Shrimp cocktail   Cognac   Mango	EUR 4.50

VAT & service included – Price per piece





## Chef's Table

You have always wanted to dine exclusively and luxuriously in a small group, ideally in the middle of the action of the professionals?

Then our new Chef's table is just right for you!

Take the time to enjoy, try, look and marvel. The evening is just for you.

Experience your own little gourmet festival!

Including champagne reception, wine, beer, soft drinks, water, coffee and tea specialties.



**WILD GARLIC — EUR 48**

**Wild garlic quiche**

Sundried tomatoes | Salad of wild herbs

**Wild garlic velouté**

Pancetta crisp | Croûtons

**Pan-fried Duroc pork fillet**

Spring vegetables | Potato strudel  
Wild garlic pesto

**Berry mille-feuille**

White chocolate

**CHANTERELLE MENU — EUR 52**

**Marinated lettuce leaves**

Fried chanterelles  
Chive vinaigrette | Apricot

**Chanterelle velouté**

Diced potatoes | Crisp of Serrano ham

**Seared saddle of lamb**

Chanterelles | Watercress lasagna

**Apple panna cotta**

Lady's finger | Lemon cake

**PUMPKIN MENU — EUR 52**

**Hokkaido pumpkin soup**

Blue cheese | Seed oil

**Crispy coated saddle of venison**

Lingonberry jus | Pumpkin purée  
Sautéed Brussels sprouts

**Sweet pumpkin donut**

Pistachio ice cream | Chocolate crumble

## Tailor-made Menus

*Our menus are created every season  
to tickle your taste buds.*

VAT & service included – Price per person



## Barbecue Menu I

EUR 35

### SALAD BAR

- Potato salad
- Tomato salad
- Cucumber salad

### DIPS & BREAD

- Marie Rose sauce | Garlic mayonnaise
- Mustard | Ketchup | BBQ sauce | Herb butter
- French Baguette | Focaccia | Local rye bread from Gravenbruch

### BARBECUE & PLANCHA

- Neck & belly of pork
- Bratwurst
- Beef Burger

### DESSERTS

- Fruitsalad
- Lime & mascarpone cream

## Barbecue Menu II

EUR 48 | EUR 52 incl. tranche of salmon

### SALAD BAR

- Potato salad
- Tomato salad
- Cucumber salad

### DIPS & BREAD

- Marie Rose sauce | Garlic mayonnaise
- Mustard | Ketchup | BBQ sauce | Herb butter
- French Baguette | Focaccia | Local rye bread from Gravenbruch

### BARBECUE & PLANCHA

- Neck & belly of pork
- Bratwurst medley (veal / poultry / beef)
- US Entrecôte | Chicken
- Grilled vegetables | Corn on the cob

### DESSERTS

- Fruitsalad
- Lime & mascarpone cream

VAT & service included – Price per person – Valid for a minimum of 15 guests.



## Balance Your Day

*When well being and pleasure come together. Kempinski looks beyond counting calories. We offer dishes recommended by a nutritionist to support your well-being.*

### STARTER — EUR 16

Carpaccio of beef  
Rocket salad | goat cheese  
*This dish contains high quality, low-fat protein and is low on carbohydrates. A perfect combination to protect the skin.*

### STARTER — EUR 18

Caesar Salad with prawns  
*High density of micro-nutrients and proteins, low on carbohydrates.*

### MAIN COURSE — EUR 24.50

Fillet of salmon with olive crust  
Mashed potatoes | Asparagus | Fennel  
*Both salmon and olives contain a high level of omega-3 fatty acids, which reduce the cholesterol level and help body to reduce inflammation.*

### MAIN COURSE — EUR 34.50

Poached beef tenderloin  
Chinese cabbage | Vinaigrette  
*Rich in protein and low in carbohydrates.*

### DESSERT — EUR 11.50

Sorbet with fruits  
*Rich in vitamins and low in sugar - a perfect sweet ending.*





# BEVERAGES

**NON ALCOHOLIC BEVERAGES**

Selters Classic   Medium   Naturell	0,25l	EUR	4.50
Selters Classic   Medium   Naturell	0,75l	EUR	9.50
Coca Cola   Light   Zero	0,20l	EUR	4.50
Fanta   Sprite   Mezzo Mix	0,20l	EUR	4.50
Orange juice, apple juice, multivitamin juice, cherry juice, tomato juice, grape juice, cranberry juice	0,20l	EUR	4.50

**HOT DRINKS**

Cup of coffee		EUR	4.00
Flash of coffee		EUR	14.00
Flash of tea		EUR	14.00
Cappuccino		EUR	5.00
Espresso		EUR	3.50
Double Espresso		EUR	6.00
Flaz white		EUR	5.00
Latte Macchiato		EUR	5.50
Hot chocolate		EUR	4.50
Pot of tea, various flavours		EUR	9.00

**SPARKLING WINES**

Pomp Seductive Rosé	0,75l	EUR	42
Cuvée from Rheingauer Rieslingsekt, Champagne-Reinette and currant			
Riesling Sekt Brut dry	0,75l	EUR	39
Schloss Reinhartshausen Ohlig Sekt Zero non-alcoholic	0,75l	EUR	29
Sektkelterei Ruedesheim			

**CHAMPAGNE**

Laurent-Perrier La Cuvée Brut	0,75l	EUR	96
Laurent-Perrier Cuvée Rosé	0,75l	EUR	125

**WHITE WINES**

Riesling CLASSIC, semi dry	0,75l	EUR	38
Domdechant Werner   Rheingau, Germany			

Chardonnay	0,75l	EUR	29
Gundersheimer Königstuhl			
Wein?Gut! Bossert   Rheinhessen, Germany			

Pinot gris   Qualitaetswein dry	0,75l	EUR	38
Dreissigacker   Rheinhessen, Germany			

Sauvignon Blanc	0,75l	EUR	39
Groh   Rheinhessen, Germany			

Lugana Fornaci DOC	0,75l	EUR	45
Tommassi   Venetien, Italy			

Bodegas Taron Rioja blanc DO	0,75l	EUR	29
Bodegas Taron   Rioja, Spain			

**ROSE WINE**

Pinot noir Rosé	0,75l	EUR	46
Weingut Breuer   Rheingau, Germany			

**RED WINES**

Cuvée Rubidus QbA, dry	0,75l	EUR	35
Weingut Muenzberg   Pfalz, Germany			

Hofgarten Pinot noir, dry	0,75l	EUR	38
Weingut Freiherr   Baden, Germany			

Carnuntum	0,75l	EUR	38
Cuvée Markowitsch   Carnuntum, Austria			

Pian di Remole IGT	0,75l	EUR	38
Frescobaldi   Toskana, Italy			

Tempranillo Rioja	0,75l	EUR	35
Bodegas Taron   Rioja, Spain			

Shiraz	0,75l	EUR	29
Diamond Rosemount   Australia			



## Wine recommendation

Exclusiveness takes time.

With a 14 days notice we are able to order your chosen wines especially for your event.

### WHITE WINES

Riesling Geheimrat ‚J‘  
Weingut Wegeler | Rheingau  
Germany *0,75l* EUR 72

Pinot blanc  
Weingut Setzer  
Austria *0,75l* EUR 62

Pouilly Fussé  
Appellation Contrôlée  
Joseph Drouphin  
Burgund, France *0,75l* EUR 72

### RED WINES

Mouton Cadet – Reserve  
Saint-Emilion AOC  
Bordeaux, France *0,75l* EUR 68

Prado Rey - Ribero del Duero  
Crianza *0,75l* EUR 52

Allesverloren – Carbernet Sauvignon  
Wine Estate  
Swartland, South Africa *0,75l* EUR 52



OTHER  
ENHANCEMENTS



## Our Additional Services



### ACCOMMODATION

225 rooms inclusive 37 Suites to welcome your guests.

### AIRPORT TRANSFERS

The concierge desk can book exclusive and individual transfers with our limousine at a cost of EUR 95 per course.

For additional shuttle options, a luxury Mercedes V-Class can be booked for up to six persons per charge. The cost of the taxi is approximately EUR 35 per route.

By public transport you can travel to Frankfurt airport for approximately EUR 5.

For larger groups of guests, we can arrange a bus shuttle.

### BOOKING LINK

We will gladly create a booking link for your room allotment so that your guests can book their rooms directly online or on request via their own event website. For further questions, please contact the Groups & Events department.

### BUSINESS CENTRE

Our business centre on the ground floor near our reception offers you the following services and technical facilities:

- Shipping with different service providers
- Fax, scan, copy and print service
- Broadband internet access
- Office supplies
- German and international newspapers

### BUSES

Buses for larger groups to transfer between your booked locations, transfers to the airport or similar can be requested and booked at any time through our concierge at our partners.

### DJ AND ENTERTAINMENT FOR YOUR PARTY

Our suppliers will be able to advise you depending on your taste and budget.

The rates for these additional services are available upon request. VAT & service included.



**FLOWERS**

We propose a variety of floral decorations to enhance your event.

**GASTRONOMY**

4 restaurants (international, regional, Lebanese, Chinese), 1 bar and 1 smokers lounge.

**IT**

Do you need your own network for your event or your own Wi-Fi access? We would be happy to provide you with the appropriate offer.

**LADY IN RED**

The Ladies in Red play a key role at Kempinski and make guests' wishes come true. They are ambassadors and the extended arm of the hotel director. In order to make your stay even more pleasant, you can pass on all your concerns and wishes to the Ladies in Red. Our Ladies in Red are at your disposal at our reception to welcome your VIP guests at any time.

**MEDIA CENTRE**

Daily newspapers can also be downloaded at any time using the QR code on your key card with a QR app or a link free of charge.

**PACKAGES**

In the case of packages for events, please send to the hotel at the following address two days before the event at the earliest:

Kempinski Hotel Frankfurt Gravenbruch

Don't forget: contact person in the hotel and event name!

Graf-zu-Ysenburg-und-Büdingen-Platz 1

63263 Frankfurt/Neu-Isenburg

**SECURITY**

Our hotel has a security service between 19:00 and 7:00. We would be happy to organise further security personnel for your event on request.

**TECHNICAL EQUIPMENT**

Our partner KFP GmbH, a renowned technical service provider, looks forward to support you in creating a unique event experience. The support ranges from set up of sound, light and stage, in your meeting room, to AV and conference technology and personalized technical support.

**VIRTUAL TOUR**

Discover our hotel in advance with our **virtual tour**.

**WI-FI**

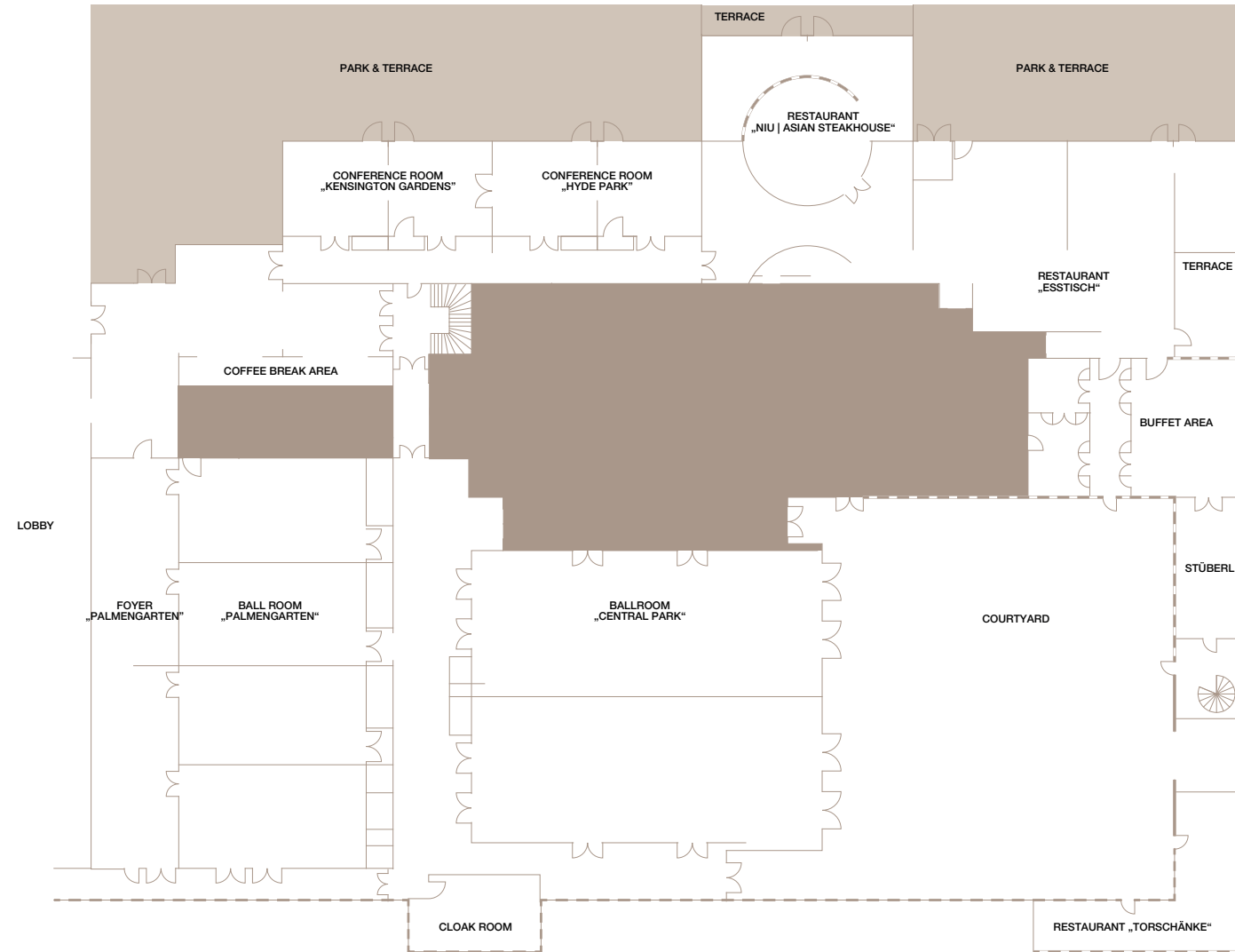
Free standard wireless Internet access for your participants is available in all areas of the hotel. For a higher bandwidth, we provide the high-speed Wi-Fi access for a fee. The costs are: EUR 15 for 24 hours or EUR 35 for 72 hours.

We are happy to assist you with all questions regarding Wi-Fi access.



# OUR VENUES

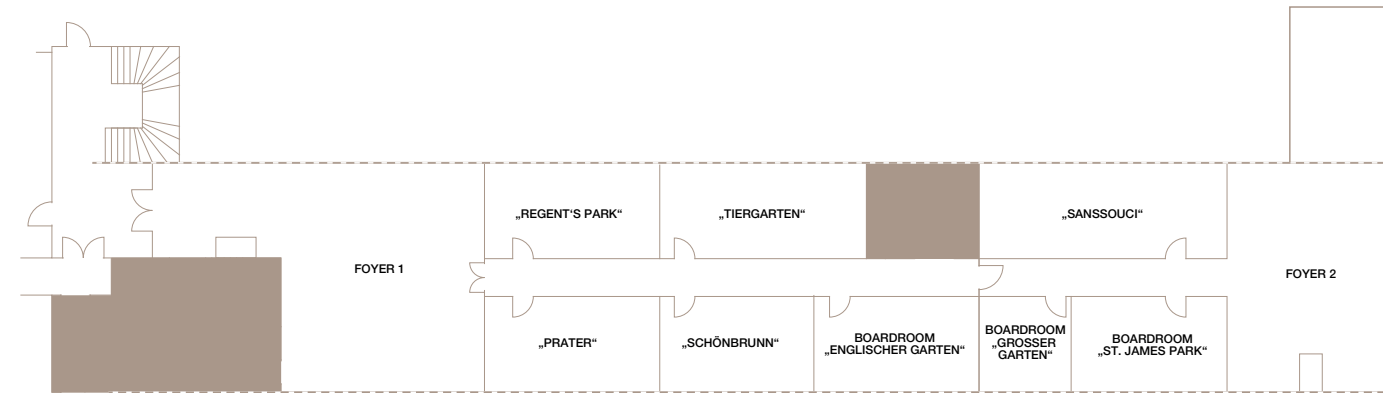
# First Floor — Ballrooms



ROOM	FLOOR AREA in sq m	LENGTH in m	WIDTH in m	RECEPTION 	DINING 	THEATRE 	CLASSROOM 	U-SHAPE 	BOARDROOM 
Central Park   1 Section	220	23,00	9,50	250	150	230	144	66	66
Central Park   Total	442	23,00	19,25	500	340	500	300	96	92
Palmengarten   1 Section	82	12,00	6,40	60	50	70	40	30	30
Palmengarten incl. Foyer	480	18,00	27,00	500	330	450	280	50	50
Hyde Park*   1 Section	42	6,70	6,25	35	20	30	18	15	14
Hyde Park*   Total	86	13,60	6,25	90	50	70	45	30	30

\* Same details for Kensington Gardens

## Second Floor — Meeting Rooms



ROOM	FLOOR AREA in sq m	LENGTH in m	WIDTH in m	RECEPTION 	DINING 	THEATRE 	CLASSROOM 	U-SHAPE 	BOARDROOM 
Sanssouci	35	9,90	3,35	30	20	24	–	–	20
Tiergarten	32	9,60	3,65	30	20	24	–	–	20
Prater	25	6,65	3,65	20	14	20	–	–	14
Schönbrunn	24	6,00	3,65	20	14	20	–	–	14
Regents Park	23	6,70	3,40	20	14	20	–	–	14
Englischer Garten	23	5,50	3,65	–	–	–	–	–	10
St. James Park	22	5,85	3,60	–	–	–	–	–	6
Großer Garten	13	3,30	3,50	–	–	–	–	–	6

## Contact

Groups & Events Department  
T +49 69 389 88 730  
F +49 69 389 88 915  
[meetings.frankfurt@kempinski.com](mailto:meetings.frankfurt@kempinski.com)

[kempinski.com/gravenbruch](http://kempinski.com/gravenbruch)



Kempinski Hotel Hotel Frankfurt Gravenbruch  
Graf zu Ysenburg und Büdingen Platz 1  
63263 Neu-Isenburg, Germany

T +49 69 389 88 0

F +49 69 389 88 900

[reservations.frankfurt@kempinski.com](mailto:reservations.frankfurt@kempinski.com)

[kempinski.com/gravenbruch](http://kempinski.com/gravenbruch)

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