

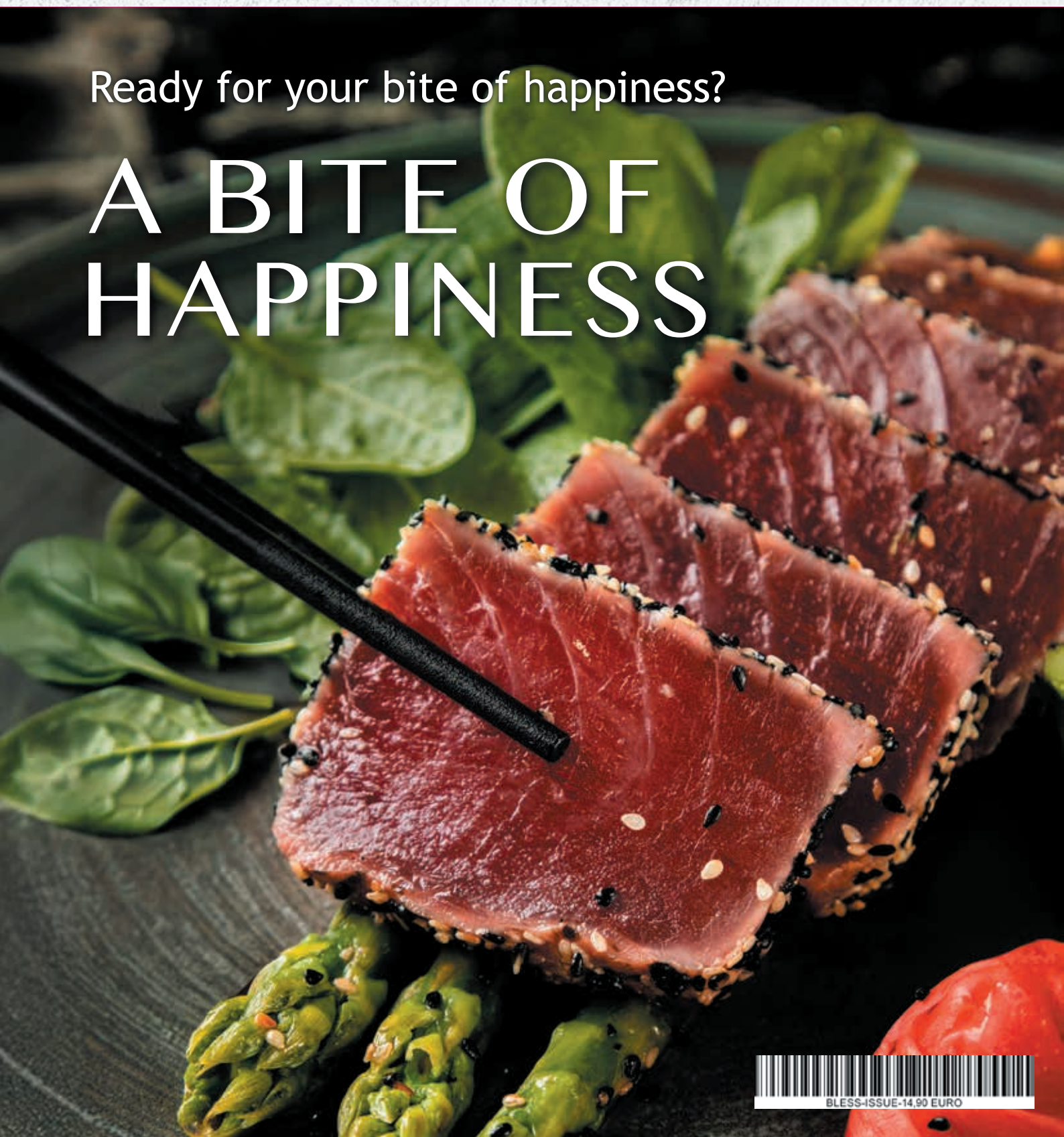
# THE BLESS

MENU ISSUE 07

CUISINE OF INDOCHINA

Ready for your bite of happiness?

## A BITE OF HAPPINESS



BLESS-ISSUE-14.90 EURO



# WHAT DOES HAPPINESS MEAN TO YOU?

# OUR PHILOSOPHY

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## “A BITE OF HAPPINESS” - READY FOR YOUR BITE OF HAPPINESS?

We believe that every human being has their way of enjoying life. Many paths lead to this destination, as there is no right or wrong. We are longing for moments of happiness in life and we are desiring to create memories that can be carried in the heart forever.

**Driven by this guiding principle, we see extraordinary food and happiness in close harmony.**

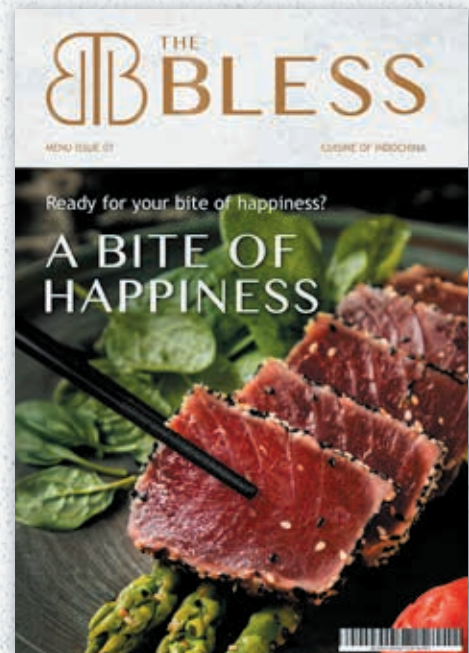
Ambition, authenticity and passion are crucial conditions for us to develop ourselves creatively and progressively in cooking. We are inspired by traditional Indochinese influences which got reinvented by integrating modern trends of Western food culture. With this truly breathtaking flair of exclusivity and high pleasure, we want to lead our guests on a journey of all the senses.

*We wish you a great journey!*  
*Your BLESS team*

## MENU

# CONTENT

- 05** **Homemade Sauces**
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### COVER IMAGES

**GARÇON THONY**

*Grilled teriyaki tuna steak  
in sesame coating.*

*Green asparagus, truffle spinach salad,  
homemade ponzu. P.18*



## GOLDEN HOUR

1 CHILI MAYO SAUCE 🌶️🌿

► Recommended dish - Viet Tacos P.10



## GREEN FUSION

2 WASABI MAYO SAUCE 🌿🍷

► Recommended dish - Salmon Tatar P.10



## BLANC & NOIR

3 TRUFFLE MAYO SAUCE 🌿

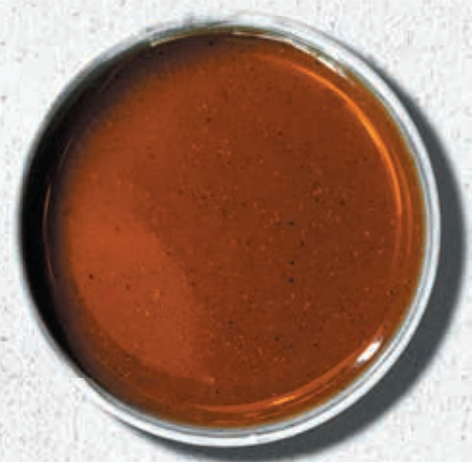
► Recommended dish - Château Bœuf P.18



## VELVET DREAM

4 GOCHUJANG BEETROOT SAUCE 🌿

► Recommended dish - Purple Pulpo P.18



## INCHI FIVE SPICE

5 FIVE SPICE CALAMANSI SAUCE 🌿

► Recommended dish - Pandan Duck P.18

# HOMEMADE SAUCES BY BLESS

Our signature sauces are the secret to our extraordinary flavors. Whether it's Inchi Five Spice, Truffle, or Wasabi, each sauce promises a culinary adventure. Expertly crafted and reduced in the French style, these sauces elevate our dishes into unique and unforgettable creations. Plus, they are completely vegan!

🌶️ slightly spicy    🌿 vegan    🍷 gluten-free

# 1664

BLANC



# APERITIF

## CHAMPAGNE

|                              | 0,1L | 0,75L |
|------------------------------|------|-------|
| DOM PERIGNON VINTAGE         |      | 340   |
| RUINART ROSÉ                 |      | 150   |
| RUINART BRUT                 |      | 130   |
| VEUVE CLICQUOT RÉSERVE CUVÉE |      | 105   |
| NICOLAS FEUILLATTE ROSÉ      | 13   | 85    |
| NICOLAS FEUILLATTE BRUT      | 12   | 80    |

## APERITIF

|                                                           | 0,1L | 0,75L |
|-----------------------------------------------------------|------|-------|
| HUGO                                                      |      | 8     |
| APEROL SPRITZ                                             |      | 8     |
| CAMPARI SPRITZ                                            |      | 8     |
| LILLET WILD BERRY                                         |      | 8     |
| Lillet Blanc, Russian Wild Berry   optional: alcohol-free |      |       |
| ROSEANNE                                                  |      | 8     |
| Hibiscus, grapefruit, Prosecco                            |      |       |
| ROSYE                                                     |      |       |
| Ramazzotti Rosato, Vermouth, Prosecco                     |      |       |
|                                                           | 0,1L | 0,75L |
| BLESS WINZERSEKT ROSÉ - ST. LAURENT                       | 6    | 39    |
| Winery brother Ludwig, Mosel, 2020                        |      |       |
| PROSECCO, SPUMANTE                                        | 6    | 39    |
| SCAVI & RAY                                               |      |       |
| CRÉMANT GRANDE RÉSERVE BRUT BLANC                         | 7    | 40    |
| Louis de Grenelle Saumur Loire                            |      |       |
| CRÉMANT GRANDE RÉSERVE BRUT ROSÉ                          | -    | 40    |
| Louis de Grenelle Saumur Loire                            |      |       |



## 2 BE BLESSED

SHARING MENU FOR 2

Viet Tacos Shrimp, Inchi Chicken, Inchi Tempura,  
Petits Bisous Vegan, Happy Salmon Rolls

*“Food can bring people together  
in a way nothing else could.”*

*Yotam Ottolenghi*

## Sharing Bites of HAPPINESS

In the countries of Indochina - Vietnam, Laos and Cambodia - communal dining is a cherished tradition that unites people. Dishes are placed in the center of the table, inviting everyone to share the meal together.

This tradition offers the perfect opportunity to spend quality time with family and friends or even make new connections. At BLESS, we embrace a warm and inviting atmosphere where you can enjoy delicious, healthy meals together - a feast for both body and soul.



*“Sharing a meal means more than just bringing together ingredients and flavors - it celebrates our existence, connection, and love for great food.”*



Sharing a meal is a sensory journey that blends culture and friendship, breaks down barriers, and creates intimacy - a true catalyst for connection.

Discover the culinary tradition of Indochina with our Sharing Bites. Come together, savor each moment, and let the magic of communal dining enchant you.

# STARTERS

|                                                                                                                                                                                                                                                      |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>VIET TACOS</b> <b>BESTSELLER</b><br>3x „Banh Mi x Taco Fusion“<br>with pickled vegetables and various toppings<br><br><i>A) Shrimp <sup>1, 2</sup> / B) Tuna <sup>1, 4</sup> / C) Chicken <sup>1</sup> / D) Charsiu pork <sup>1, 6</sup></i>      | 9  |
| <b>PETITS BISOUS</b> <sup>1, 2, 6</sup><br>Mix-Dumplings: shrimp, chicken, duck, vegetables                                                                                                                                                          | 9  |
| <b>SHRIMP FLAKES</b> <sup>1, 2, 7</sup> <b>BESTSELLER</b><br>Shrimp tempura in rice flake coating<br>Roasted lime garlic butter                                                                                                                      | 12 |
| <b>MANGO TANGO</b> <sup>5, 8, 14</sup><br>Spicy octopus salad with fruity mango, cucumber, carrots, cashews, pickled pearl onions                                                                                                                    | 12 |
| <b>GOLDEN CRISPY NEM</b> <sup>1A, 2, 4, 14</sup> <b>NEW</b><br>Crispy spring roll (seafood and chicken) with kimchi and homemade kalamansi dressing                                                                                                  | 8  |
| <b>HAPPY SALMON ROLLS!</b> <sup>1, 4, 6</sup><br>Summer rolls with salmon, cucumber and salad<br>Wasabi ponzu                                                                                                                                        | 8  |
| <b>INCHI CHICKEN</b> <sup>1, 8</sup> <b>BESTSELLER</b><br>4x Indochinese variation of the classic „Fried Chicken“, radish kimchi<br>Sauce of choice:<br><br>Wasabi Mayo <sup>6</sup> / Chili Mayo <sup>1, 6</sup> / +1€ Truffle Mayo <sup>1, 6</sup> | 8  |
| <b>BEEF TATAKI</b><br>Grilled fillet of beef<br>Homemade ponzu with creamy truffle aioli                                                                                                                                                             | 14 |
| <b>JACOB SCALLOPS</b> <sup>1, 2, 6, 8, 14</sup> <b>BESTSELLER</b><br>Grilled scallops with wasabi nuts and seaweed caviar topping<br>Homemade ponzu with roasted seaweed                                                                             | 14 |
| <b>SALMON TATAR</b> <sup>1, 3, 4, 6, 8, 11</sup> <b>BESTSELLER</b><br>Salmon tartare with pickled cucumber, fresh mango and crispy furikake<br>Wasabi mayo                                                                                           | 14 |

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>COCONUT RIVER</b>  <b>NEW</b>              | 8  |
| Creamy sweet potato soup with coconut milk                                                                                     |    |
| <b>SPICY EDAMAME</b> <sup>6</sup>             | 8  |
| Stir-fried edamame with garlic, salt and chili oil                                                                             |    |
| <b>GOI BÉBÉ</b> <sup>1, 6, 11</sup>           | 10 |
| Beetroot salad, cherry tomatoes, yellow radish and parsnip chips<br>Beetroot sesame dressing                                   |    |
| <b>GOI TRUFFIÈRE</b> <sup>1, 6, 11</sup>      | 10 |
| Baby spinach salad with avocado, king oyster mushroom chips<br>truffle-olive vinaigrette                                       |    |
| <b>PORTOBELLO TEMPURA</b> <sup>1, 6, 8</sup>  | 9  |
| Portobello mushrooms baked in tempura batter, lime zest<br>Truffle mayo                                                        |    |
| <b>GLAZED CAULI-FLEUR</b> <sup>1, 8</sup>   | 8  |
| Roasted cauliflower with agave syrup glaze<br>and toasted almonds                                                              |    |
| <b>INCHI TEMPURA</b> <sup>1, 6, 11</sup>    | 7  |
| 4x Sesame tempura eggplant in rice flake coating<br>Sesame mayo, teriyaki                                                      |    |

## SHARING BITES OF HAPPINESS

Perfect for two people sharing

### 2 BE BLESSED <sup>1, 2, 6, 8, 11, 12</sup> **CHEF'S CHOICE** 27

Mixed appetizer platter:

2x Viet Tacos Shrimp, 2x Inchi Chicken, 2x Inchi Tempura,  
2x Petits Bisous Vegan, 2x Happy Salmon Rolls

 *Vegan Option* <sup>1, 6, 8, 11, 12</sup>:

2x Viet Tacos Tofu, 2x Inchi Tempura, Edamame  
2x Petits Bisous Vegan, 2x Happy Rolls Vegan

24

„RAW TO PERFECTION“

# SALMON TATAR

Crispy meets soft - Far East meets West



# Welcome to the **CRUNCHY SIDE OF LIFE**

INCHI CHICKEN is our response to the “Chicken Hype”. Coated in roasted rice flakes, this dish is surely something you haven’t had before.

*INCHI simply means Indochina - the region encompassing three countries: Vietnam, Laos, Cambodia.*



**GREEN FUSION  
WASABI MAYO SAUCE**



**GOLDEN HOUR  
CHILI MAYO SAUCE**



**BLANC & NOIR  
TRUFFLE MAYO SAUCE**



# JACOB SCALLOPS

„OCEAN’S FINEST“

Fresh, light, and full of umami - an elegant delight from the sea





# SHRIMP FLAKES

„CRUNCHY MEETS BUTTERY“

Shrimp tempura in rice flake coating

*Sauce: roasted lime garlic butter*

# OUR EVENT HIGHLIGHTS

At BLESS, we elevate life's most special occasions with unforgettable events that infuse our atmosphere with extra flair. From live music nights, enchanting Valentine's celebrations to thrilling Halloween dinners and cozy Christmas gatherings, not to mention unforgettable charity events - we ensure each experience is truly extraordinary.

Take a look at our past events and let them inspire your next celebration at BLESS!



## BACKGROUND FACTS

### DUC *(CEO)*

#### From a small family business to a young CEO

- born and raised in Berlin
- started early in gastronomy through his family's small business
- has a hobby for hospitality and the amazing people around it
- gave up his career in real estate to follow his passion for gastronomy
- Life motto: „Every day is a new chance to become the best version of yourself.“



### TUYEN *(Founder)*

#### Worked his way up from dishwasher to a real “gastronomy-artist”

- came to Germany at the age of 16 by himself
- grew up with a German foster family
- was deported from Germany almost 3 times
- worked for 10 years as a dishwasher
- opened his first restaurant called UMAMI in Berlin
- enjoys watching football

# MAIN DISHES

|                                                                                                                                                                                                                                                                                                                                                                                                                                                          |          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| <b>PURPLE PULPO</b> <sup>1, 6, 7, 14</sup>  <b>BESTSELLER</b><br>Grilled octopus<br>Sea asparagus, glazed beets, snow peas, pickled mint cucumbers,<br>truffle potato puree, beetroot coconut curry<br> <i>Veggie option: Grilled king oyster mushrooms, crispy pandan sticky rice</i> | 29       |
| <b>PANDAN DUCK</b> <sup>1, 3, 7, 8</sup> <b>BESTSELLER</b><br>Barbary duck leg confit for 12 hours with honey-ginger glaze,<br>cashew crumble, Pandan waffle, kimchi daikon, five spice calamansi<br> <i>Vegan option: Seitan</i>                                                                                                                                       | 26<br>20 |
| <b>SALMON DU SOLEIL</b> <sup>1, 4, 6, 7, 9, 12</sup> <br>Grilled skin-on salmon fillet<br>Edamame, green asparagus, spinach noodles<br>Sauce of choice: A) <i>Tomato coconut curry</i> B) <i>Wasabi beurre blanc</i>                                                                                                                                                    | 27       |
| <b>GARÇON THONY</b> <sup>4, 11</sup> <b>BESTSELLER</b><br>Grilled teriyaki tuna steak in sesame coating<br>Green asparagus, truffle spinach salad, homemade ponzu                                                                                                                                                                                                                                                                                        | 29       |
| <b>CHÂTEAU BŒUF</b> <sup>1, 6, 11</sup> <b>BESTSELLER</b><br>Grilled fillet of beef<br>Shiitake, mushrooms, broccolini, red pearl onions,<br>rösti, truffle mayo                                                                                                                                                                                                                                                                                         | 38       |
| <b>SAIGON STEAK FRITES</b> <sup>1, 7, 11</sup><br>Grilled entrecôte<br>Green asparagus, sweet potato fries, homemade salsa                                                                                                                                                                                                                                                                                                                               | 35       |
| <b>SUNRISE CHICKEN</b> <sup>1, 7</sup><br>French corn chicken breast fried on the skin<br>Baby corn, green asparagus, cauliflower, spinach noodles,<br>corn velouté, Thai basil oil<br> <i>Veggie option: Mushrooms</i>                                                                                                                                               | 25<br>22 |
| <b>TONKIN PRAWNS</b> <sup>1, 2, 4, 6, 7</sup><br>Grilled tiger prawns with head<br>Crispy shrimp dumplings, romanescos, baby carrots<br>Sauce: Galangal satay,<br> <i>Veggie option: Cauliflower, vegetable dumplings</i>                                                                                                                                             | 27<br>22 |
| <b>MISO COCHON</b> <sup>1, 7, 11</sup> <b>NEW</b><br>Honey-miso pork belly, broccolini, Jerusalem artichoke puree,<br>lamb's lettuce and yellow radish                                                                                                                                                                                                                                                                                                   | 25       |

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|                                                                |    |
|----------------------------------------------------------------|----|
| <b>TRUFFE AU LAMB</b> <sup>6, 7</sup>                          | 29 |
| Grilled rack of lamb, served medium                            |    |
| Snow peas, baby carrots, cherry tomatoes, truffle potato puree |    |

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|                                                                                                                                 |    |
|---------------------------------------------------------------------------------------------------------------------------------|----|
| <b>MADAME BARBARIE</b> <sup>1, 6, 8</sup>                                                                                       | 28 |
| Barbarie duck breast roasted on the skin, served medium                                                                         |    |
| Okra pods, yellow radish, baby carrots, cherry tomatoes, crispy taro cake                                                       |    |
| Sauce: Viet. highland pepper                                                                                                    |    |
|  <i>Vegan option</i> <sup>1A, 6</sup> : Seitan | 22 |

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|                                                                                                                                                                                          |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>PHO ENTRECÔTE</b> <sup>1A, 4, 9</sup>                                                                                                                                                 | 20 |
| Our refined take on the Vietnamese classic - a broth simmered for 24 hours with delicate spices, rice noodles, grilled entrecôte, crispy Viet. breadstick, fresh herbs, lime and chilies |    |
|  <i>Vegan option</i> <sup>1,6</sup> : Vegan Pho with seitan, tofu and fresh vegetables                  | 15 |

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## SHARING BITES OF HAPPINESS

Perfect for two people sharing

|                                                                     |    |
|---------------------------------------------------------------------|----|
| <b>SURF &amp; TURF</b> <sup>1, 2, 11, 14</sup> <b>CHEF'S CHOICE</b> | 95 |
| THE BEST OF TWO CULINARY WORLDS                                     |    |

Assorted Main Course Platter:  
Perfectly grilled beef tenderloin, rack of lamb, octopus and tiger prawns  
Sweet potato fries, grilled asparagus and kimchi salad

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|                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------|----|
| <b>PETIT MENU FOR CHILDREN</b> *UP TO 12 YEARS OLD                                                                    | 12 |
| Fried chicken breast or fried tofu <sup>6</sup> with vegetables, served with rice or sweet potato fries <sup>11</sup> |    |

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## SIDE DISHES

|                                      |   |                         |   |
|--------------------------------------|---|-------------------------|---|
| KIMCHI SALAD                         | 6 | JASMINE RICE            | 3 |
| SWEET POTATO FRIES <sup>1A, 11</sup> | 6 | BROCCOLINI GRILLED      | 7 |
| TRUFFLE POTATO PUREE                 | 6 | GREEN ASPARAGUS GRILLED | 7 |

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IF YOU HAVE ANY SPECIFIC ALLERGIES, PLEASE CONTACT OUR SERVICE TEAM.

# EAST MEETS WEST

THE BEST OF BOTH WORLDS

## SURF & TURF

SHARING MENU FOR 2

GRILLED BEEF FILLET, RACK OF LAMB, PULPO, TIGER PRAWNS

*Sweet potato fries, grilled asparagus, kimchi salad*

# PANDAN DUCK

The roots of our dish Duck & Waffle can be found in Pennsylvania. Here, in the early 17th century chicken & waffle was invented and is to this date still one of the favorite dishes in the United States.

» RECOMMENDED COCKTAIL: SMOKEY PINEAPPLE MARGARITA P.43



## WHAT'S SO SPECIAL ABOUT PANDAN?

Pandan leaves, often called the „vanilla of East Asia,“ naturally give both sweet and savory dishes a vibrant green color and a sweet, vanilla-like aroma. Not only delicious, this superfood is also incredibly healthy. Rich in antioxidants, Pandan plants combat free radicals, promote overall health, and reduce inflammation, pain, and swelling.



# SALMON DU SOLEIL

„A work of art for your palate“



## SALMON FILLET GRILLED ON THE SKIN 🌶️

*Edamame, green asparagus, spinach noodles*

*Sauce of choice: A) Tomato coconut curry B) Wasabi beurre blanc*

➤ RECOMMENDED COCKTAIL: WASABI SOUR P.42



# MADAME BARBARIE

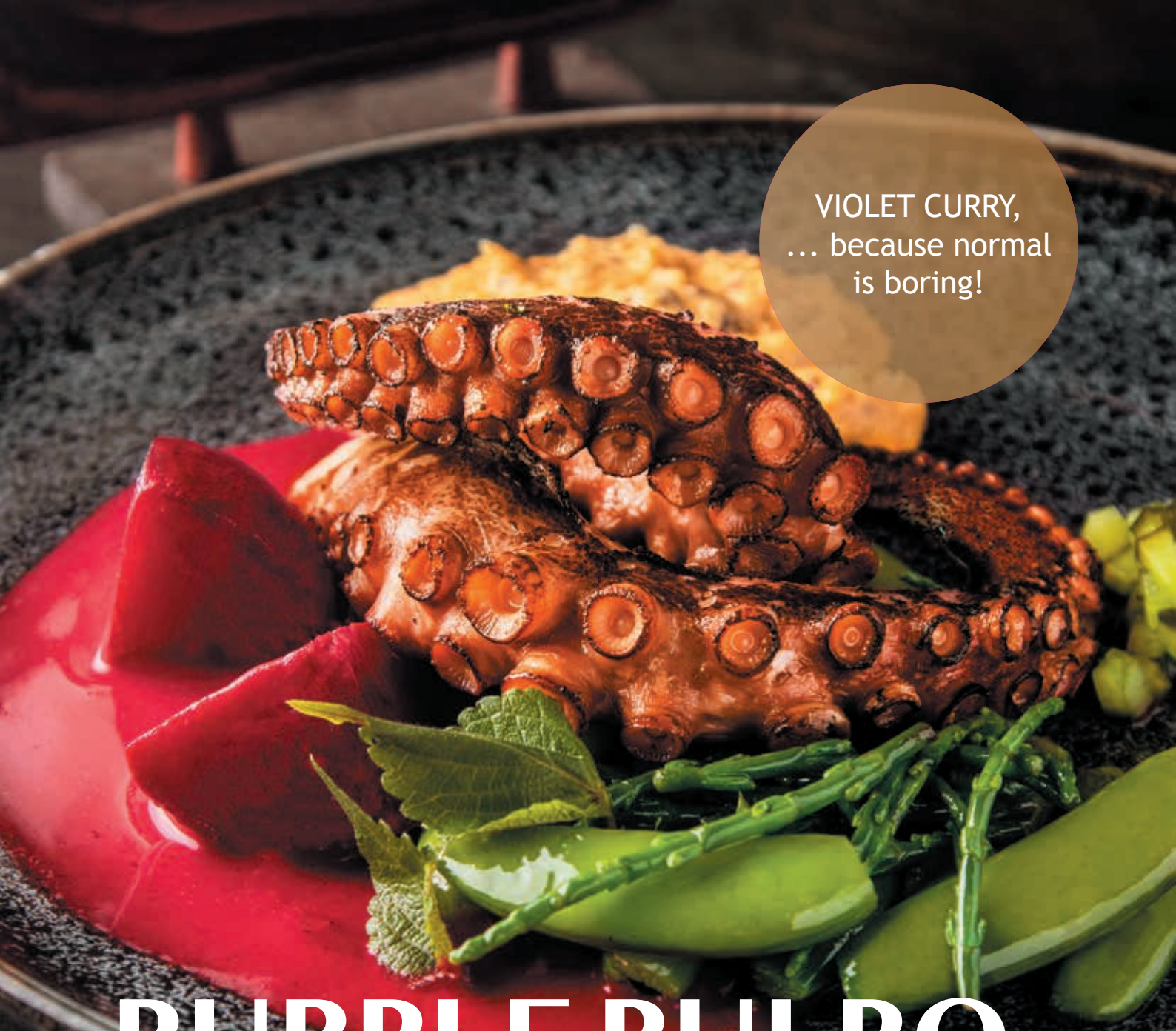
BARBARIE DUCK BREAST ROASTED ON THE SKIN,  
SERVED MEDIUM

*Okra pods, yellow radish, baby carrots  
cherry tomatoes, crispy taro cake*

*Sauce: Viet. highland peppers*



RECOMMENDED COCKTAIL: BLESS NO.1 P.42



VIOLET CURRY,  
... because normal  
is boring!

# PURPLE PULPO

## GRILLED OCTOPUS

*Sea asparagus, glazed beets, snow peas,  
pickled mint cucumbers, truffle potato puree  
Sauce: Beetroot coconut curry*

Curry has been enjoyed throughout Indochina for centuries. In contrast to other Asian cuisines, the Vietnamese curry is a lot lighter while maintaining the same depth of flavour.

» RECOMMENDED COCKTAIL: WILD THOUGHTS P.42



# TONKIN PRAWNS

„Tonkin is the original name  
of the present capital Hanoi“



## GRILLED TIGER PRAWNS

*Crispy shrimp dumplings, romanesco, baby carrots*  
*Sauce: Galangal satay*

» RECOMMENDED COCKTAIL: SOUTHEAST SOUR P.42

# CÀ PHÊ VIETNAM



Coffee is being cultivated in the highlands of Da Lat.

In 1857, French missionaries introduced coffee to the Vietnamese locals. Today, Vietnam stands as the **second-largest coffee producer worldwide** after Brazil and plays a prominent role in global coffee culture.

## INCHI ICED-CÀ PHÊ » P.40

BLESS introduces authentic Vietnamese coffee to its guests.



# TRUFFE AU LAMB



## GRILLED RACK OF LAMB

Snow peas, baby carrots, cherry tomatoes,  
truffle potato puree

» RECOMMENDED COCKTAIL: CÀ PHÊ CLOUDS P.43

# CHÂTEAU BŒUF

## GRILLED FILLET OF BEEF

*Shiitake mushrooms, broccolini, red pearl onions, rösti*

*Sauce: Truffle mayo*



RECOMMENDED COCKTAIL: VIOLET NEGRONI P.42





# PHO ENTRECÔTE

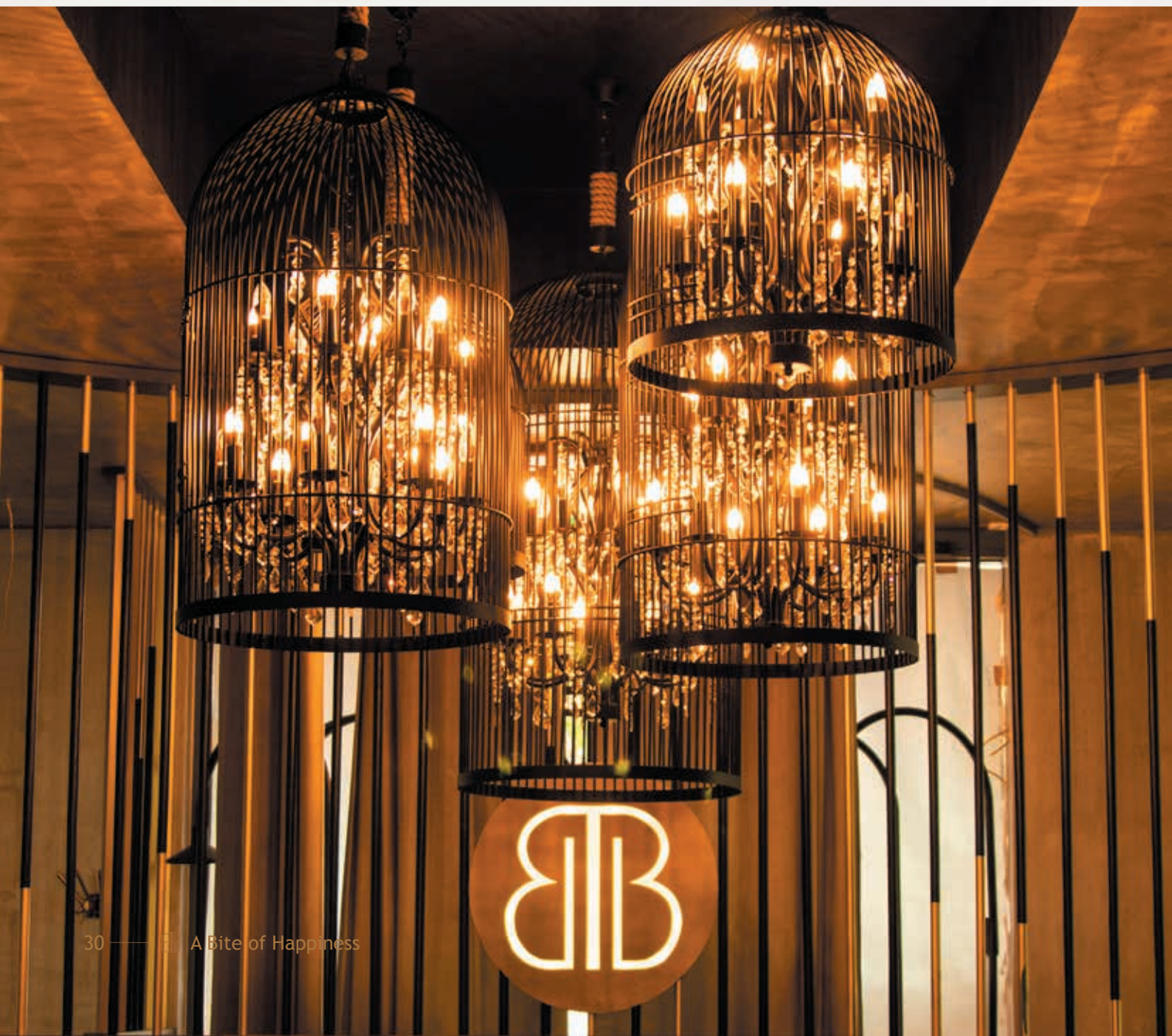
Our refined take on the Vietnamese classic

*A broth simmered for 24 hours with delicate spices,  
rice noodles, grilled entrecôte, crispy Viet. breadstick,  
fresh herbs, lime and chilies*

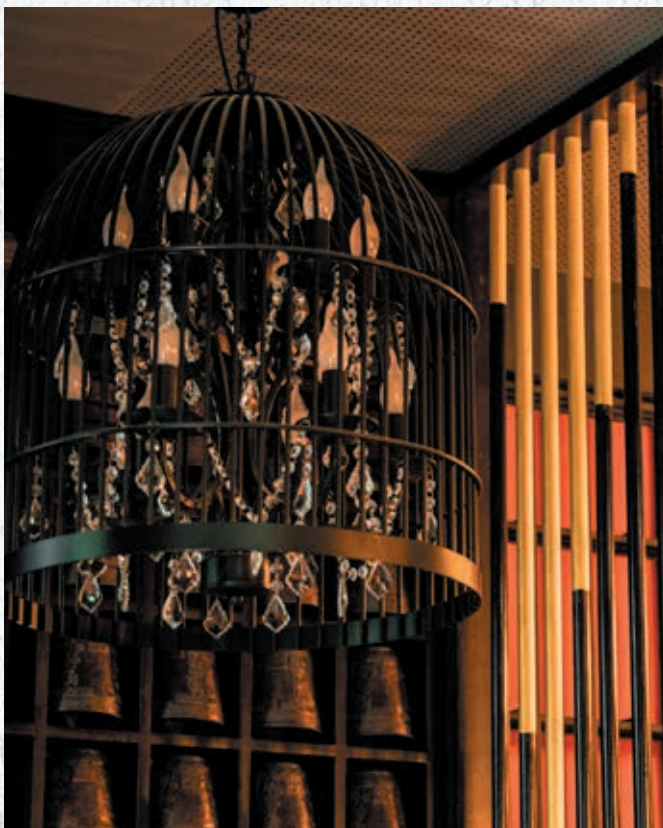
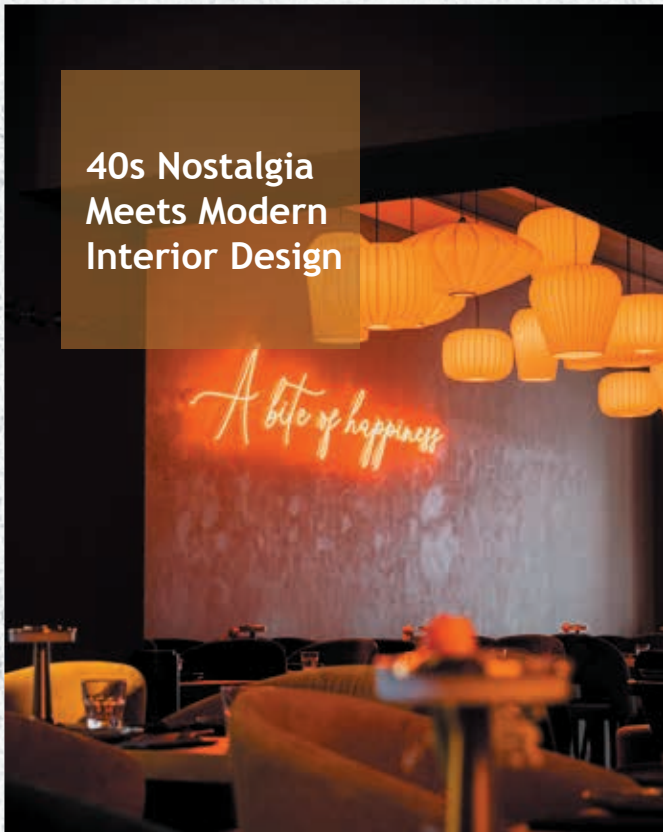
» RECOMMENDED COCKTAIL: BASIL SMASH P.42

# MEMOIRES OF INDOCHINA

*At BLESS, we bring together traditional patterns from Indochina with elegant and modern style elements of the present. A contrast that looks charming and creates an atmospheric ambience, which is cozy, but at the same time extravagant as well as stylish.*



40s Nostalgia  
Meets Modern  
Interior Design



# DESSERTS






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### VERT PLAISIR <sup>5</sup>

8

Green pandan sticky rice in mango coconut cream  
& roasted peanuts

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### PISTACHIO BLISS <sup>1, 7, 8</sup>

9

Homemade pistachio tiramisu

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### SOCO BROWNIE <sup>1, 3, 6, 7</sup>

9

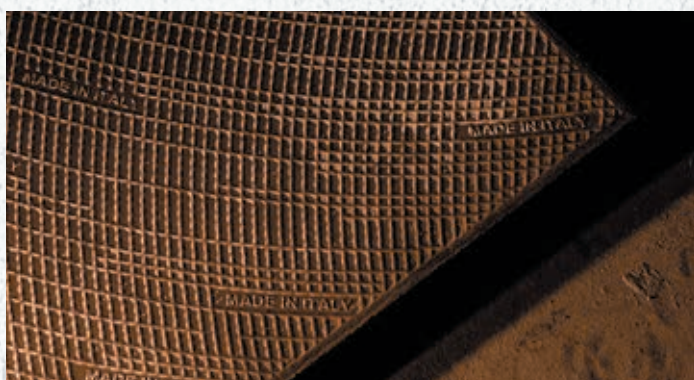
Homemade warm chocolate brownie  
with fresh berries & ice cream

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# Wie alles begann

**BLESS** steht für die Verbindung von gutem Essen und Glück! Wir schätzen uns besonders glücklich den Standort des ehemaligen **IMARAS** übernehmen zu dürfen, in welches wir uns direkt auf den ersten Blick verliebt haben. Auch wenn das **IMARA** bereits schön eingerichtet war, haben wir unsere Bauarbeiten durchgeführt, um unserem Konzept treu und unserem Stil gerecht zu werden. Mit der neuen Inneneinrichtung, wobei viele Materialien aus eigener Herstellung und Produktion sind, freuen wir uns hiermit ein Stück indochinesisches Flair und die Handschrift von **BLESS** nach Hamburg bringen zu dürfen.



# Was wir erreicht haben

*Seit unserer Eröffnung im August 2022 durfte das BLESS bereits einige bemerkenswerte Meilensteine erreichen, die uns als kulinarischen Hot-Spot etabliert haben.*

Als Anerkennung für unsere herausragende Leidenschaft wurde das BLESS von der Szene Hamburg als „Bester Newcomer des Jahres“ nominiert und auch von renommierten Zeitungen und Magazinen wie dem Hamburger Abendblatt, MOPO, Kiekmo, der Hamburger, Geheimtipp und Genuss-Guide berichteten begeistert von unserem Konzept. Diese Anerkennungen erfüllen uns mit großem Stolz und Dankbarkeit, zeigen uns aber auch, dass sich unser Engagement und das Ziel, Geschmäcker und Innovationen an seine Grenzen zu treiben, sich in der Wahrnehmung unserer Gäste widerspiegeln.



BLESS wurde von der Szene Hamburg normiert als

## „Bester Newcomer des Jahres“

ESSEN+TRINKEN 2023/2024



# The perfect event location for every occasion

**BLESS** is more than just a restaurant; it's a culinary sanctuary for both special occasions and everyday dining.

Step into our world and embark on a gastronomic journey to Indochina, where the best of East and West blend seamlessly. Our culinary artisans masterfully intertwine Indochinese heritage with Western influences, crafting a menu that celebrates diversity and innovation. Complementing our cuisine is an eclectic cocktail selection that marries classic recipes with inventive twists, promising a delightful sensory experience.

Our BLESS team warmly welcomes you with open arms and is eager to provide you with an unforgettable evening. Our doors are open for every occasion from **private celebrations to exclusive corporate events**, where networking meets culinary delight. And for those seeking our culinary expertise beyond our doors, our catering service delivers the BLESS Magic to any location.

## THE PERFECT LOCATION

### Why BLESS is the ideal spot for your event

- » **Exquisite Spaces:** Our venues accommodate up to 170 guests, creating the perfect atmosphere for any group size.
- » **Culinary Excellence:** For larger groups, BLESS offers personalized multi-course menus.
- » **Personalized Service:** Our dedicated team ensures that every detail is tailored to your needs.
- » **Festive Ambiance:** Dive into a celebratory atmosphere with captivating live music and inviting decor.

At BLESS, it's not just about the food and drinks; it's about the uniqueness of the entire experience. For us: every guest is considered part of our family. The BLESS team is dedicated to crafting memories that last long after the last bite.



WHAT ARE YOU WAITING FOR?

## Send us a request and secure your spot now

Contact our event planning team via email to secure your desired date and receive a personalized quote.

### **BLESS Berlin**

Hausvogteiplatz 10 | 10117 Berlin

[hello@bless-restaurants.com](mailto:hello@bless-restaurants.com)

+49 (0) 30 206 197 95

### **BLESS Hamburg**

Eppendorfer Weg 186 | 20253 Hamburg

[hamburg@bless-restaurants.com](mailto:hamburg@bless-restaurants.com)

+49 (0) 40 429 180 80



# ALLERGENS AND ADDITIVES INFO

|     |                                                    |
|-----|----------------------------------------------------|
| 1   | Contains gluten-containing cereals/<br>-productase |
| 1a. | Wheat                                              |
| 1b. | Barley                                             |
| 2   | Contains crustaceans/products                      |
| 3   | Contains egg/ products                             |
| 4   | Contains fish/ products                            |
| 5   | Contains peanuts/ products                         |
| 6   | Contains soybeans/ products                        |
| 7   | Contains milk/products (lactose-contain-<br>ing)   |
| 8   | Contains nuts<br>or nut products                   |
| 9   | Contains celery/ products                          |
| 10  | Contains mustard/ products                         |
| 11  | Contains sesame seeds/products                     |
| 12  | Contains sulfur oxide / sulfites                   |
| 13  | Contains lupin/en products                         |
| 14  | Contains molluscs/products                         |

|   |                                                                                                |
|---|------------------------------------------------------------------------------------------------|
| A | With sweetener(s)                                                                              |
| B | With sugar(s) and sweetener(s)                                                                 |
| C | Contains aspartame<br>(a source of phenylalanine)                                              |
| D | May have a laxative effect<br>if consumed in excess                                            |
| E | Contains licorice                                                                              |
| F | Increased caffeine content.<br>Not recommended for children and<br>pregnant or lactating women |
| G | Contains caffeine.<br>Not recommended for children and<br>pregnant women                       |
| H | With dye                                                                                       |
| I | With preservative                                                                              |
| J | With nitrite curing salt                                                                       |
| K | With nitrate                                                                                   |
| L | With nitrite curing salt and nitrate                                                           |
| M | With antioxidant                                                                               |
| N | With flavor enhancer                                                                           |
| O | Blackened                                                                                      |
| P | Waxed                                                                                          |
| Q | With phosphate                                                                                 |
| S | Containing quinine                                                                             |
| T | Acidifier                                                                                      |

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All prices in € incl. VAT.  
The images shown may differ from the original.  
For further intolerances / allergies please ask our  
team directly, we are happy to help!

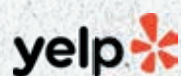
“Little moments make  
big memories.”

- unknown -

Thank you for being part of the BLESS experience.



We would be very happy  
to receive a review from you!





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[www.bless-restaurants.com](http://www.bless-restaurants.com)



[@blessrestaurants.hh](https://www.instagram.com/blessrestaurants)



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Tel.: +49 (0) 40 42918080