

COAST

by east – Seafood, Bar & Grill



coast by east – Seafood, Grill & Bar and coast enoteca in Hamburg

Two different concepts under one roof – coast by east on the upper floor and coast enoteca on the ground floor.

Hamburg, May 2018. In an absolute prime location with a view on the „Elbphilharmonie“, the new concert hall and landmark of Hamburg, the coast by east at the Marco-Polo terraces attracts numerous fans of the Asian cuisine.

The enoteca on the ground floor is in turn popular for its authentic Italian cuisine. Enjoy the night with friends or colleagues over a glass of wine at the spacious outdoor area at the Marco-Polo terraces, in the weatherproof conservatory or at the cozy restaurant. The interior area is perfect for exclusive rents like corporate events or private functions for app. 60 people.

Appearing like the flap of a seagull the roof construction by Barcelona architects EMBT is just as unique as the planted green wall in the interior area on the first floor and the window facade „Sky Frames“, which can be opened widely due to large sliding elements.

Food concept coast restaurant

Under the direction of Serkan Akbulut the coast team serves fine Asian low-carb cuisine – optionally served „family style“ in the middle of the table. The international clientele appreciates specialties such as beef fillet with pears and sugar snaps, black pepper crusted black cod with Teriyaki and ginger, crispy duck salad, sushi and frequently changing suggestions created by chef Benjamin Nicke and master chef Tell Wagner.

Bar concept coast by east

At coast bar manager Anita Rimpler is your private barkeeper. With a mobile champagne bar and openly designed bar elements guests bustle around the individual bar isles. The range of the bar menu comprises a wide range of cocktails with exciting creations like „coast Sling“ and „Fig'n' Cheese“.



Facts & Figures coast:

- 168 seats indoor & 120 seats outdoor (315m² guest area)
- opened daily from 11.30 am to open end, Thursday to Saturday until midnight, Sunday to Wednesday until 11.00 pm
- Discounted parking daily from 6.00 pm in the "Unilever Haus" parking garage
- Reach us with public transport line U-4 or metro bus line 6

Concept coast enoteca

The re-named wine bar on the ground floor comes with a new selection of Italian dishes and the well-known great choice of wine.

Guests enjoy Italian specialties: homemade antipasti served either "tapas style" or as classic starters (EUR 3,50 – 12,00), seafood, pasta (from EUR 9,50), fish (from EUR 15,00) and popular Italian dessert classics.

Wine connoisseurs will appreciate the wide selection of premium wines and champagnes from the world's best vineries that are chilled and stored in exclusive climatic chambers by Sub-Zero.

A pergola protects from wind and weather. Muted colored fabrics (grey, beige, green) and wooden elements in „shabby chic“ provide a cozy atmosphere.

The new highlight is the convertible outside terrace that can be adjusted to the Hamburg weather conditions within minutes. Thanks to the mobile ceiling and walls the outside terrace also offers various weather-proof seats.

Facts & Figures enoteca

- 60 seats indoor & 70 seats outdoor (101m² indoor guest area)
- Tuesday to Friday from 5.00 pm, Saturday from Midday, Sunday and Monday day of rest
- Discounted parking daily from 6.00 pm in the Unilever Haus parking garage
- Reach us with public transport line U-4 or metro bus line 6



east cosmos

A lifestyle-universe all around hotel business and gastronomy.

There was a lot going on around east within thirteen years of scene gastronomy and hotel business in Hamburg. Our offer in terms of lifestyle and entertainment has been extended over the years and the world around east hotel has been grown to our so called east cosmos.

The 4 star design hotel east is situated in a fascinating complex featuring a stylish combination of a former iron works and a new building in St. Pauli. 142 rooms are located here, accompanied by an inner courtyard featuring a terrace for open-air diners, the bar Yakshi's and the excellent restaurant east.

The east Hotel, member of the Preferred Hotel Group, a collection of independent hotels worldwide, has completed its transition to the "lifestyle collection" of the new Preferred Hotels & Resorts brand. Additionally there are the restaurants coast by east being located in the "HafenCity" as well as in Mallorca, the clouds & heaven's nest in the "Tanzende Türmen" next to the Reeperbahn and the Langnese Café in the "Unileverhaus" directly at the Strandkai.

The mallorquin location at the newly created harbor of Port Adriano containing culinary experiences by the coast by east restaurant and Sansibar Wine with adjoining Sansibar Wine Shop, the poolclub "strand" and the nightclub "uppereast" offers a marvelous view of the Mediterranean Sea.

The latest member of the east cosmos is the "Störtebeker Elbphilharmonie" that opened November 4th 2016 surrounding three levels in our new landmark of Hamburg. In addition to the restaurant with 200 seats, there is a Shop & Deli located at the large plaza as well as an event area for exclusive beer tastings. All of them meet different target groups. All companies offer different, exciting concepts at a high level in spectacular locations.



Domains east cosmos outlets:

www.east-hamburg.de

www.coast-hamburg.de

www.coast-enoteca.de

www.clouds-hamburg.de

www.coast-mallorca.es

www.sansibar-wine.com

www.stoertebeker-eph.com

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Social Media

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https://www.instagram.com/east_cosmos/

Online data and photographic material at:

www.east-hamburg.de/en/press/

Current news you can find on our east blog under: www.east-taste.de