

WINTER STORIES

2023



PRIME

Restaurant & Bar

THE MAGIC OF HOLIDAYS

In PRIME Restaurant
from 11th of November until Christmas

Sharing the spirit of Christmas with family is the highlight of the year for most people. From November 11th until Christmas, we invite you to PRIME Restaurant for a cozy get-together while experiencing the delightful creations of our culinary team. Enjoy special culinary creations from our region, while you relax in the festive atmosphere.

MARTIN'S GOOSE

Enjoy culinary luxury:
St. Martin's goose dinner extravaganza for 6 people or more

CLASSIC FONDUE IN A FAT BATH FROM EIFEL

WAGYUBEEF

for 4 people or more

SWISS CHEESE FONDUE WITH CHERRY BRANDY

vegetarian



Mehr Info

NATAL NO BRASIL

Brazilian feast for 10 people or more

Our Martin's goose dinner is available exclusively for 6 people or more. For a perfect experience please reserve in advance, ideally at least 3 days before.

MERRY CHRISTMAS



On both Christmas Days we warmly invite you to enjoy an exquisite BRUNCH BUFFET in our Riverside Restaurant from 11:00 am to 3:00 pm. Your visit begins with a tingling glass of sparkling wine, followed by an exquisite brunch buffet that offers culinary delights galore. Of course, juices, infused water, hot beverages and parking are included, to perfectly round off your brunch experience. Children also find plenty to enjoy at brunch, with child-friendly dishes and traditional Christmas activities to ensure a good time.

€55.00 per person

RIVERSIDE BRUNCH Traditionally festive Christmas

Additionally to our extensive breakfast offer we serve...

STARTERS

Smoked salmon pralines
Light seafood terrine
Grilled shrimps with dip
Air-dried specialties from Italy
and Spain with pickled vegetables
Rabbit salad with root vegetables marinated
with olive oil and white balsamic vinegar
Selection of leaf salads and raw vegetables
with various dressings



DESSERT

Almond mousse with amaretto
Baked apples in puff pastry with vanilla cream
Red orange cream with Grand Marnier
Apple fritters with cinnamon and sugar on
vanilla sauce
An exquisite selection of international raw
milk cheese varieties such as Langrés, washed
down with champagne, will conclude the
meal for connoisseurs

SOUP

Cream soup of potato and
chestnuts

MAIN COURSES

Juicy suckling pig back whole
cooked
Paired with a sweet & tangy
Altbier bacon sauce
Fresh from the woods, a succulent
braised game stew with
mushrooms and cranberries
Fresh pike-perch fillets au gratin
with herbs

SIDE DISHES

Fried Schupfnudeln
Colorful vegetable selection with
Brussels sprouts, black salsify and
broccoli
Hand-rolled potato dumplings
Potato gratin and tagliatelle

ACCOMMODATION in one of our modern
and friendly furnished rooms
with free upgrade to a
PREMIUM ROOM with a breathtaking view
of the Düsseldorf skyline over the Rhine,
a sweet welcome surprise and
a drink at the RiverBar.
Only via direct bookings with the code
WEIHNACHTEN23

from €99,00 per night*

ROOM BOOKINGS:

02131 771883

reservation01.neu02@gchhotelgroup.com

* The offer is valid in the period
11.11.2023 - 01.01.2024 only for direct bookings
and is subject to availability.

All prices are inclusive of VAT.
Guaranteed reservations
for Christmas brunch inquiries over 10 people
with advance payment.
Cancellation of a brunch reservation
free of charge is possible
until three weeks before Christmas.
Children up to 6 years old
dine free of charge.
50% discount
for children between 7-12 years.



Crowne Plaza Düsseldorf – Neuss
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