

# HANNONG

# A soul, some style and real life !

## YOUR 5 EXPERIENCES

### 1 Welcome



Halfway between the TGV station and the Cathedral (both within 500m and 5 minutes walk), Hotel Hannong is ideally located in Strasbourg city centre. A charming and contemporary Hotel combining tradition and modernity.

### 2 Sleep Well



72 rooms with original parquet floors, renovated in a current spirit. Regional buffet breakfast, made up of authentic Alsatian products selected from the best producers in the region.

### 3 Meetings



2 modular meeting rooms and 4 breakout rooms air-conditioned and lit by daylight. Wireless broadcasting on large LED panel, sound system, UHF microphone, flipchart, WiFi.

### 4 Cocktail parties



A 1930 lounge and a rooftop for your lunch, receptions and cocktails parties. We provide quality selections of buffets or spectacular cuisine.

### 5 Relax



Tasting of Alsatian or worldwide selected wines, with the comments of our sommelier. Original team-building moments for your seminars and meetings.



**30 PEOPLE IN U SHAPE**  
SALON ARP & TAEUBER



**70 PEOPLE IN THEATRE SHAPE (WITH OR WITHOUT WRITING PADS)**  
SALON ARP & TAEUBER



**14 PEOPLE IN U SHAPE**  
SALON ARP



**15 PEOPLE IN U SHAPE**  
SALON VERT



**11 PEOPLE IN BLOCK LAYOUT**  
BREAKOUT ROOM



**SALON  
HORN**

90 PEOPLE  
150 PEOPLE INC. OUR BAR

With a superb 1930s style glass roof, and a magnificent red Alicante marble floor, Salon Horn offers a large fresco with the history of the house and owner family. It adjoins the wine bar, and definitely the ideal place for your receptions.



**ROOFTOP** 100 PEOPLE

Enjoy this green and mineral setting on the roof of our Salon Horn to celebrate either a professional or a private event in the daytime or early evening. Private hire is possible until 9:30 p.m.



**SALON  
VERT**

25 PEOPLE  
On a platform in our Salon Horn

Should you prefer a cozy atmosphere and parties in small groups, then choose our Salon Vert



## SPECTACULAR COOKING

Our Chef Martial ROOS offers you a unique, creative and tasty experience! His cuisine will amaze every one of your senses, thanks to a refined selection of seasonal local products, combining Alsatian and worldwide flavors. Those products will be transformed before your eyes and commented on by the chef.

Some examples of chef Martial ROOS recipes:

- Ginger trout sushi
- Goat cheese toast with nuts and raisins
- Trout tartare with almonds and argan oil
- Beef tataki
- Hazelnut shiitake salad
- Hummus cone and Lebanese tabbouleh
- Fish marinade with horseradish and lovage
- Lamb kefta with mint and lemon vegetable tartare
- Lentil cream cone with hazelnut and vegetable sticks
- Prawn skewer

Subject to availability,  
minimum order: 400 pieces.



## CATERED COCKTAIL

We have selected the caterers Effervescence and Bagelstein to offer you delicious cocktail pieces and guarantee you the tastiest cuisine. Resolutely refined appetizers for gourmet moments, tailored and customizable at will.

Examples of elaborate appetizers by the caterers Effervescence and Bagelstein:

- Foie gras medallion on gingerbread, onion compote
- Artichoke puree in shortbread shell, candied cherry tomato
- Zéphyr of mushrooms, foie gras ganache in Port
- Soft dill, pastis and mullet cream
- Sea bream and candied tomato tartare
- Salmon tataki on white radish
- Poppy shortbread, fresh goat cheese and crunchy vegetables
- Parmesan shortbread, walnut and chive cream, Comté disc
- Mini bagels: salmon, chicken, pastrami, vegetarian



## OUR WINE OFFER

### ALSACE

Enjoy our selection of Alsatian wines, whether sparkling, dry and mineral or fruity and mellow, we provide a huge choice among the main noble grape varieties.

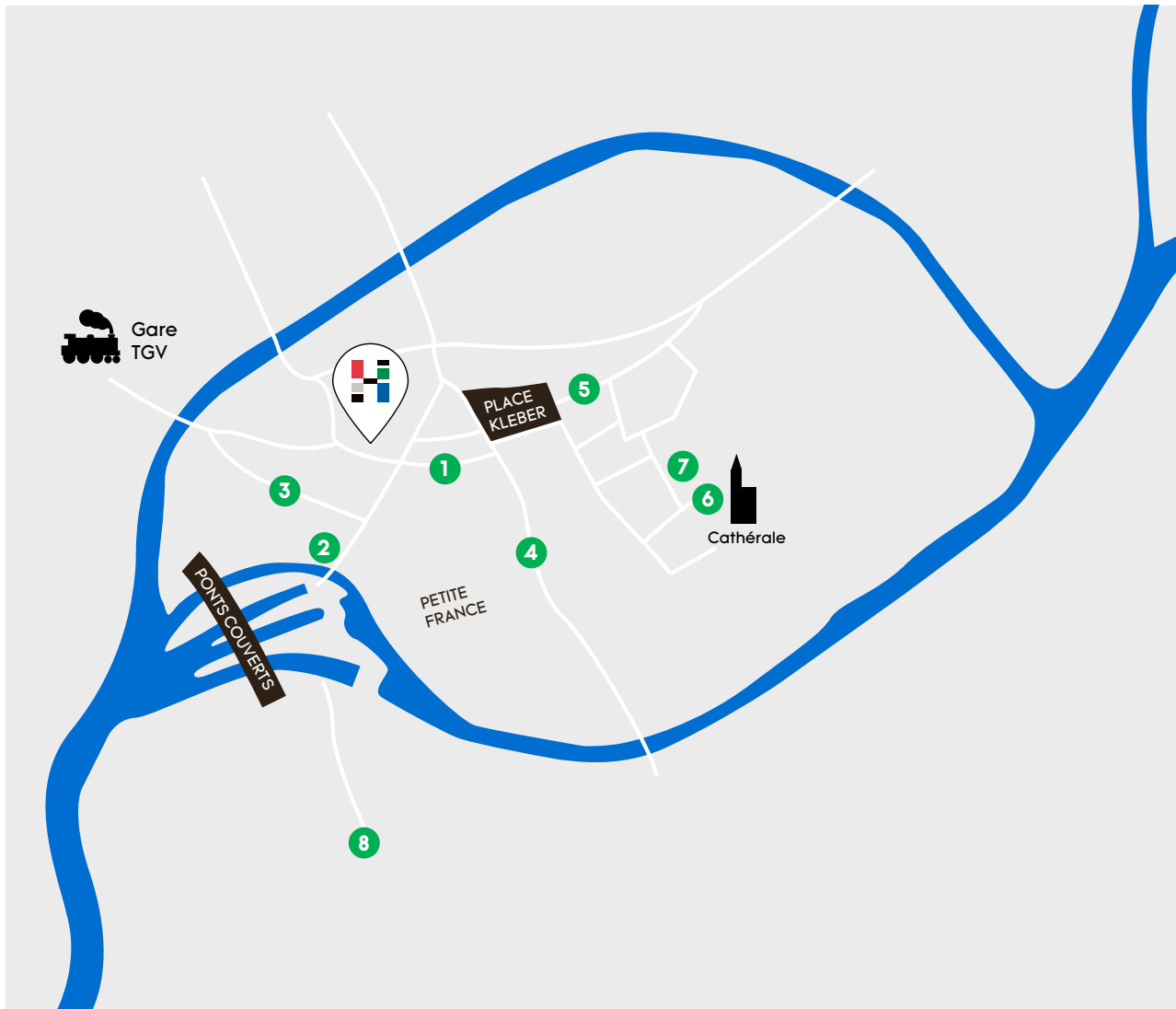
### DISCOVERY

Our team of sommeliers may also introduce you to wines from other French regions or even worldwide, white and red, light or rather powerful, to satisfy all your guests..



DJ or musician service  
Wine tasting  
And other activities on request

## Our partner restaurants close to the hotel



**1**  
**Chez Suzanne**  
*(only for lunch)*  
 traditional cuisine  
 1min walk

**2**  
**La Maison des Tanneurs**  
 Alsatian gastronomic  
 cuisine  
 2min walk

**3**  
**Aedaen Place**  
 Contemporary cuisine  
 2min walk

**4**  
**L'Alsace à Table**  
 Alsacian cuisine  
 5min walk

**5**  
**Brasserie Floderer**  
 French brasserie  
 5min walk

**6**  
**Maison Kammerzell**  
*(only for dinners)*  
 Alsatian gastronomic  
 cuisine  
 6min walk

**7**  
**Le Clou**  
 Winstub  
*(authentic Alsatian pub)*  
 7min walk

**8**  
**Les Haras**  
*(only for dinners)*  
 chic and contemporary  
 brasserie  
 15min walk

## Team building: Our partners



### Insolit Pro

Partez à la découverte des secrets de la ville de Strasbourg de manière inédite & connectée.

—  
Valérie KELLER  
03 88 22 96 06  
strasbourg@insolitpro.com  
www.insolitpro.com

### Trace Verte

Prenez l'air et sortez des sentiers batts avec un jeu de l'oie spécial trolls ou connectez-vous physiquement à la nature.

—  
Audrey HERTER  
03.88.38.30.69  
info@traceverte.com  
traceverte.com

### Black&Wine

Bar à vins au design moderne intimiste avec rooftop et salon à verrière offrant une carte soignée.

### Cuisine Aptitude

Atelier culinaire, activité team building pour le moment épicurien

—  
03 88 36 11 72  
accueil@cuisineaptitude.com  
www.cuisineaptitude.com

### Magnific Escapades

Évadez-vous et profitez d'une escapade privilégiée à la découverte de Strasbourg et sa région à travers des dégustations et des balades à vélo.

—  
06.38.41.44.86  
contact@magnific-escapades.com  
www.magnific-escapades.com

