

Dates, numbers, facts

24. August 2021

Adress:	Stadthausbruecke 10, 20355 Hamburg
Founder and Managing Director:	Marc Ciunis and Carsten von der Heide
Construction period:	2013 - 2018
Opening:	June 2018
Total area:	8.500 sqm
Structural features:	Listed building, built around 1900
Designer:	Kate Hume, Joyce Wang, Stephen Williams Associates
Architects:	Stephen Williams Associates in cooperation with David Chipperfield Architects
Headcount:	Approx. 130
Rooms:	Design by Kate Hume 114 double room (22 – 35 sqm), 8 junior suites (36 – 52 sqm), 2 suites with balcony (70 sqm), 4 long stay apartments (62 sqm) All rooms are non-smoking rooms
Room equipment:	Partially French balcony, free WiFi, free minibar with soft drinks, free organic coffee and tea in your room, extra large box spring beds (210 cm), LCD flat screen, safe, generous bathroom area with high quality, In-house cosmetic products entertainment-system „SuitePad“, phone, „Dynalite“ lighting system from Philips
Prices:	From approx. Euro 180,00 excl. breakfast in a single room, breakfast, Euro 42,00 per person

Gastronomy

- JIN GUI:** Design by Joyce Wang, 200 sqm, 110 seats incl. winter garden and outdoor seats in the inner courtyard, lunch, dinner, two separees for private dining; Mirror Chamber with 4 tables for 4 - 5 persons each, Susan Chamber for 10 - 11 persons, kitchen style: Asian inspired cuisine with regional and seasonal ingredients, such as Dim Sum, Sushi and Sashimi
- brasserie:** Developed by Stephen Williams, Interior Design by Kate Hume, 170 sqm 130 seats incl. balcony, breakfast à la carte, lunch, dinner, kitchen style: Attractive selection of international as well as French dishes such as seafood platter and steak tartar
- petite TORTUE:** 50 sqm, 30 seats, outdoor seats in the inner courtyard, breakfast, lunch, dinner, kitchen style: tartines, croissants, macarons, tartelettes, coffee specialties, selected wines and sparkling champagne.
- bar bleu:** Design by Kate Hume, 34 sqm, approx. 30 seats, cocktails, wine, champagne and spirits, smokers lounge
- bar noir:** Design by Stephen Williams, 170 sqm, 250 persons incl. winter garden and outdoor seating in the inner courtyard, separate smoking room, large selection of cocktails, wines and champagne as well as coffee specialities with cakes and snacks all day long
- bar privé:** Design by Stephen Williams, 95 sqm, approx. 120 persons, 30 sqm dance floor, DJ desk, in-house catering, private and in-house cultural and musical events

*All current opening hours can be found at www.tortue.de.

TORTUE

HAMBURG

salons - event sector:

Design by Einrichtungshaus Bornhold, 220 sqm, three rooms with 10 to 24 seats (two with balcony), breakout zone, modern and high-quality conference technology, use as meeting space and private dining salons, fixed block seating

salon 1 Orangerie

10 - 11 seatings, 30 sqm

salon 2 Château

24 - 28 seatings, 66 sqm

salon 3 Bibliothèque

12 - 14 seatings, 52 sqm

salon 4 Côte d'Azur

10 - 11 Plätze, 30 qm

Breakout-Zone

For approx. 40 persons, 54 sqm

atelier

For approx. 16 persons, 84 qm

Co-Working Space, Podcast-Box, showkitchen

Contact:

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TORTUE HAMBURG

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 A MEMBER OF DESIGN HOTELS