



FOREWORD BY THE GENERAL MANAGER

Dear guests and friends of the Grand Hotel Vienna!

In every country there are many festivals, often with special customs and long-standing traditions.

Through my work I had the opportunity to experience and participate in a great many of these festivals and customs.

No matter which country, which religion or whatever language we speak, we all look forward to these events with hope, confidence, and joy at the coming together of families and friends... and of course, the anticipation of great food and merriment.

It is at Christmas, out of all the other festivities, where I find the most happiness with friends and family. And here in Vienna, there is no time more beautiful than a Viennese Christmas, with its beautiful Yuletide markets and festivities beginning in November and stretching all the way to New Year.

This atmosphere in Vienna is truly unique and can be strongly felt here at the Grand Hotel Vienna. During the holidays, the entire Grand Hotel Vienna is transformed into a glittering palace, where you can enjoy the most beautiful celebrations of the year.

The smell of the Christmas tree in the lobby, freshly baked vanilla crescents and the famous Guglhupf – which originated in the Grand Hotel Vienna – are just some of the treats that you won't want to miss... and as a small gift, you will find one of our eight delicious Bundt cake recipes on the last page of this holiday brochure.

We wish you a Merry Christmas and a Happy New Year!

General Manager

Oliver Geyer & the team
Grand Hotel Vienna

CHRISTMAS AND NEW YEAR AT THE GRAND HOTEL VIENNA

Let yourself and your loved ones be pampered during the holidays at the Grand Hotel Vienna!

Here, we're offering you the opportunity to organize your Christmas or New Year's party with your family and friends... and our expert chefs will spoil you with exquisite holiday dishes in each of our three restaurants. Whilst, on New Year's Eve an eclectic evening of music provides a festive and sociable atmosphere.

So if you're thinking of celebrating Christmas or New Year's Eve with us, we have put together a host of culinary highlights for you.

In addition, we have prepared special arrangements with overnight accommodation for you, your family and friends if you want to enjoy pure luxury and not have to worry about breakfast the next day.

Join us to "Celebrate & Enjoy" this special time and end each day in a cozy atmosphere, which literally defines the city of Vienna at this time of year.

We wish you a Merry Christmas and a Happy New Year!

The team at the Grand Hotel Vienna

CHRISTMAS EVE

DINNER AT 1870
Reservation

Tel +43 1 51580 9104

Email 1870@grandhotelwien.com

DINNER AT UNKAI &
TEPPANYAKI DINNER AT UNKAI
Reservation

Tel +43 1 515 80 9110

Email unkai@grandhotelwien.com

DINNER AT GRAND BRASSERIE
Reservation

Tel +43 1 515 80 9120

Email

grandbrasserie@grandhotelwien.com

NEW YEAR

DINNER AT UNKAI
Reservation

Tel +43 1 515 80 9110

Email unkai@grandhotelwien.com

NEW YEARS EVE

DINNER AT 1870
Reservation

Tel +43 1 51580 9104

Email 1870@grandhotelwien.com

DINNER AT UNKAI &
TEPPANYAKI DINNER AT UNKAI
Reservation

Tel +43 1 515 80 9110

Email unkai@grandhotelwien.com

GALA DINNER IN THE BALLROOM
Reservation

Tel +43 1 515 80 - 1821

Email

event@grandhotelwien.com

All reservations require confirmation from the hotel!

Prices include all taxes and duties.

Subject to change.





24
12

CHRISTMAS *Eve*

DINNER AT 1870

Amuse Bouche

Flamed Wagyu

Fermented Garlic | Macadamia | Organic Hokkaido Pumpkin

Topinambur veloute

Pata Negra ham | Topinambur crunch

Scallop

Tom Kha Flavors | Lentil Dahl | Kaffir lime oil

Saddle of venison

Blackberry | Black salsify | Perigord truffle

Gingerbread

Manjari 64% | Apple - Cinnamon Sorbet

Petit Four

FIVE COURSE MENU €190
WINE PAIRING €110

DINNER AT UNKAI

Zensai

Yams | Green peas jelly | Salmon Roe | Rice cracker | Chicken pie |
Black beans | Fresh cheese | Deep-fried ginkgo nuts skewer

Soup

Chicken ball | Bean curd | Spinach and carrot with lemon zest |
Citrus yuzu powder

Sashimi

Salmon | Greater Amberjack | Scallop

Grilled Dish

Grilled Sirloin (120 g.) | Bean sprout | Carrot | Spring Onions | Cumquat |
Turnips | Citrus yuzu pepper paste | Japanese chili finger

Sushi-Omakase

Red Tuna | Flounder | Japanese chili finger | Shrimp | Mackerel Salmon
Roe | Citrus yuzu powder
Served with clear soup

Dessert

Black Sesame Crème Brûlée with assorted berries

SIX COURSE MENU €140

WINE PAIRING €90

TEPPANYAKI DINNER AT UNKAI

Zensai

Yams | Green peas jelly | Salmon Roe | Rice cracker | Chicken pie
Black beans | Fresh cheese | Deep-fried ginkgo nuts skewer

Sushi-Omakase

Red Tuna | Flounder | Japanese chili finger | Shrimp | Mackerel Salmon
Roe | Citrus yuzu powder
Served with clear soup

Seafood

Sea bass | Salmon | Tiger Shrimp | Squid | Scallop

Mixed Salad

Three kinds of lettuces | Cucumber | Cocktail Tomato | Radish | Salad
dressing.

Choices of Meat

Sirloin (120 g.) or Tenderloin steak (120 g.) | Beans sprout | Carrot |
Spring onion
Served with steamed rice and sauces

Dessert

Flamed vanilla ice cream with crepes | Strawberry sauce |
Assorted fruits

SIX COURSE MENU €160

WINE PAIRING €90

DINNER AT THE GRAND BRASSERIE

Amuse Bouche

Organic Iceland Salmon

La Ratte | Granny Smith | Radish

Topinambur Veloute

Black truffle

Christmas duck

Apple - Red Cabbage | Potato dumplings
Duck jus

Bouche de Noel

Nougat | Tangerine

Petit Four

FOUR COURSE MENU €125

WINE PAIRING €70





NEW YEARS
Eve

NEW YEAR'S EVE DINNER AT 1870

Amuse Bouche

Lobster

Kalamansi ponzu | Cauliflower | Crispy quinoa

Goose liver

Eel | Terriyaki | Passion fruit

Wagyu Part I

Flamed Wagyu Tatar | Pata Negra | Osietra caviar from the Limestone Alps | Potato Croissant

Charred organic leek

Miso | Gruyère popcorn | Chives

Turbot fillet

Oven-baked celery | Lardo | Dashi beurre blanc

Wagyu Part II

Wagyu Beef A5 | Topinambur | Perigord Truffle

La Grand Dame

Tahiti Vanilla | Champagne | Rose

Petit Four

SEVEN COURSE MENU €420

WINE PAIRING €170



NEW YEAR'S EVE GALA DINNER IN THE BALLROOM

Amuse Bouche

Jumbo Prawn

Truffle - Miso Hollandaise | Yuzu Caviar

Starters

Imperial caviar

| Keta caviar | Char caviar | Masago | Blini | Sour cream | Egg | Chives

Live Oyster Station

Red wine shallots & butter pumpernickel tower | Passion fruit ponzu & pickled red onion

Selection of Unkai Sushi

Nigiri & Maki

Tuna Carpaccio

Truffle - Yuzu vinaigrette | Grilled avocado

Sea bass ceviche

Cucumber and celery sticks | Coriander

Prawn Tower

Yuzu aioli | Mojo rojo & mojo verde | Thousand island sauce

Pink veal tenderloin

Smoked tuna cream | Tabouleh

Bresaola

| Radish | Kizami Wasabi

Fillet of Beef

Shiso Dressing | Nori | Edamame

San Daniele Prosciutto

Parmesan | Anti Pasti vegetables

Burrata

Oxheart tomatoes | Rocket salad

Porcini mushroom crème brûlée | Rosemary

Smoked beetroot tartare

Vegan jalapeño mayonnaise | Buckwheat crunch (vegan)

Selection of winter leaf salads and dressings

Croutons | Bacon cubes | Pumpkin & sunflower seeds

Soups from the buffet

Consommé of oxtail

Cheese dumplings | Tyrolean dumplings | Pancakes

Truffled topinambur cream soup

NEW YEAR'S EVE GALA DINNER IN THE BALLROOM

Main courses

Back of venison

Potato dumplings | Red cabbage

Rack of lamb

Pecorino polenta | Bean cassoulet

Braised leg of veal

Celery mash | Beaujolais

Fillet of beef Rosini

Foie gras | Perigord truffle

Black feather chicken

Fregola | Paprika cream | Courgette

Iberico pork pluma

Braised kimchi cabbage | Bonito

Grilled prawns

Tom Ka flavours | Gohan Rice

Sea bass in a salt crust

Tuscan vegetables | Saffron aioli

Melanzani

Miso | Baby Pak Choi | Sesame (Vegan)

Dessert

Selection of Viennese Petit Four

Chocolate truffle with mandarin

Yuzu basil tartelette

Baba au Champagne with vanilla - apple ragout

Raspberry hibiscus tartelette with sour clover

Muscovado cake with pear (vegan)

Delicé of chestnut & currant

Tour de chocolate

Chocolate cake with cranberries

Grand Gugelhupf - Classic & raspberry

Crêpe Suzette | Orange fillets

Selection of homemade pralines

Selection of local and international cheeses

499€ PER PERSON INCL. 1 GLASS OF CHAMPAGNE

NEW YEAR'S EVE DINNER AT UNKAI

Sakizuke

Scallop tataki | spicy grated radish and chervil | ponzu-yuzu sauce

Soup

Sesame tofu with spinach | carrot | lime zest | yuzu

Sashimi & Sushi Combi

Sashimi

Red Tuna | Salmon | Flounder | Botan Shrimp

Sushi Omakase

Greater Amberjack | Shrimp | Mackerel | Futomaki

Zensai

Yams | green peas jelly | roast duck breast | chestnut | breaded fish

Grilled Dish

Grilled Wagyu (80 g.) with vegetables

Dessert

Raspberry parfait and mochi with white chocolate and pink pepper

SEVEN COURSE MENU €200
WINE PAIRING €110

NEW YEAR'S EVE TEPPANYAKI DINNER AT UNKAI

Sakizuke

Scallop tataki | spicy grated radish and chervil | ponzu-yuzu sauce

Sashimi & Sushi Combi

Sashimi

Red Tuna | Salmon | Flounder | Botan Shrimp

Sushi Omakase

Greater Amberjack | Shrimp | Mackerel | Futomaki

Seafood

Sea Bass | Salmon | Tiger Shrimp | Squid | Scallop | assorted vegetables

Mini Dessert

Yuzu Sherbet and pears compote

Meat

Wagyu (200 g.) with assorted vegetables
Served with garlic rice and trio sauces

Dessert

Flamed vanilla ice cream | Crepes | strawberry sauce | assorted fruits

SEVEN COURSE MENU €230
WINE PAIRING €110



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NEW YEARS MENU AT UNKAI

Sake

Rice Wine

Osechi

Red and White Fish pate | Caramelized dried baby sardine | Black beans skewer |
Marinated hering roe with bonito flakes | Omelette with vegetables | Chicken pie | Radish
and carrot in sweet vinegar (Namasu gama) | Mashed sweet potatoes with chestnut |
Rolled sweet omelette | Shrimp cooked in sweet rice wine | Citrus yuzu powder

Sashimi

Tuna | Sea Bass | Greater Amberjack

Choices of Zouni

Kansai (Kyoto)

Sweet white bean paste | White bean paste | Radish | Spinach | Taro | Carrot | Tofu | Maru Mochi

Kanto (Tokyo)

Chicken Breast | Red Fish pate | Spinach | Dried Shiitake Mushroom | Carrot | Maru Mochi

Dessert

Pumpkin Crème Brûlée with assorted berries

NEW YEARS MENU €115

TAKE AWAY €85