



GRAND HOTEL
WIEN

New Year's Eve menu

31st December 2021

from 8 pm

Amuse Bouche

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Marinated char | Purple Haze carrot | basil cress

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Beef Tartar | Hokkaido pumpkin | Jalapeno mayonnaise

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Smoked duck | beetroot | goat cheese ricotta

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Crayfish pockets | crayfish bisque | flamed leek

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Turbot filet | oven-baked celery | Lardo | Dashi-butter sauce

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Veal tenderloin | Mini Gnocchi | Camembert | green peas | black truffle

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Nashi pear | Champagne | roasted almonds | Tahiti vanilla | Dulce de Leche

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Petits Fours

Price per person EUR 280,-

including 1 glass of Champagne as aperitif, accompanying wines, water & coffee