CHRISTMAS & NEW YEAR
GRAND HOTEL WIEN
GUIDE TO WHAT’S ON
Christmas and New Year at the Grand Hotel Vienna

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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 THE GRAND BRASSERIE
Reservation
Tel +43 1 515 80 9120
Email grandbrasserie@grandhotelwien.com

NEW YEAR’S EVE

DINNER AT 1870
Reservation
Tel +43 1 51580 9104
Email 1870@grandhotelwien.com

GALA DINNER IN THE BALLROOM
Reservation
Tel +43 1 515 80 - 1821
Email event@grandhotelwien.com

DINNER AT UNKAI & TEPPANYAKI DINNER AT UNKAI
Reservation
Tel +43 1 515 80 9110
Email unkai@grandhotelwien.com

CHRISTMAS DAY

EAST MEETS WEST AT 1870
Reservation
Tel +43 1 51580 9104
Email 1870@grandhotelwien.com

All reservations require confirmation from the hotel!

Prices include all taxes and duties.

Subject to change.
CHRISTMAS EVE
DINNER AT 1870

AMUSE BOUCHE

SMOKED BARBIE DUCK
Red beet
Goat cheese ricotta

VELOUTÉ OF TOPINAMBUR
Quail egg | Alba truffles

MONKFISH TORTELLONI
Bouillabaisse | Kafir oil

SADDLE OF VENISON
Blackberry | Salsify
Périgord truffles

CHRISTMAS BAUBLE CAKE
Gianduja chocolate
passion fruit

PETIT FOURS

FIVE COURSE MENU 170 €
WINE PAIRING FIVE COURSES 90 €

24.12.2023
DINNER AT UNKAI

APPETIZER
Yam | Green peas | Salmon Caviar
Rice Crackers | Black Beans | Ginko

SOUP
Chicken | Beans | Spinach
Carrot | Lemon zest

SASHIMI
Salmon | Yellowtail Mackerel
Shells | Vegetables

BEEF
Sirloin | Carrot | Spring Onion
Chili Fingers | Kaffir lime

CREME BRULEE
Black Sesame | Selection of berries

SIX COURSE MENU €130
WINE PAIRING FIVE COURSES €80

TEPPANYAKI DINNER AT UNKAI

APPETIZER
Yam | Green peas | Salmon caviar
Rice Crackers | Ginko beans

SUSHI OMAKASE
Tuna | Flounder | Shrimp
Mackerel | Yuzu

SELECTION OF SEAFOOD
Sea bass | Salmon | Tiger Shrimp
Squid | Shellfish

JAPANESE SALADS
Three types of salad leaf | Cucumber
Tomato Radish | Dressing

BEEF
Sirloin or tenderloin | Sprouts | Carrot
Spring onion | Rice | Three kinds of sauces

VANILLA
Flamed ice cream | Crepes | Strawberry sauce | Fruit

SIX COURSE MENU €140
WINE PAIRING FIVE COURSES €80
DINNER AT THE GRAND BRASSERIE

AMUSE BOUCHE

ORGANIC SMOKED SALMON
Potato Rösti
Wasabi yogurt
Bird’s lettuce

VELOUTÉ OF TOPINAMBUR
Périgord truffles

CHRISTMAS DUCK
Apple
Red cabbage
Potatoes
Dumplings
Duck jus

GINGERBREAD CRÈME BRÛLÉE
Mulled wine sorbet

PETIT FOURS

FOUR COURSE MENU €110
WINE PAIRING FOUR COURSES €60
EAST MEETS WEST AT 1870

APPETIZERS
- Beef Tartar
- Classic & Asian
- Country chicken breast
- Lettuce hearts with Parmesan dressing
- Roast beef from Alpine cattle
- Root vegetables | Viennese tartar sauce
- Smoked Salmon & Graved Salmon
- Honey Mustard Sauce | Horseradish with beetroot | Wasabi cream
- Shrimp & Shrimp Tower
- Yuzu Aioli | Tomato Salsa
- Avocado Cream | Curry Sauce
- Cocktail Sauce
- Creme brulee from blue cheese
- Figs | Pecan nuts
- Burrata | Olive oil
- Organic tomato arugula
- Pink veal boiled beef and smoked trout cream | Tabbouleh
- Selection of winter leaf salads with balsamic honey dressing | Viennese house dressing
- Yoghurt-herb dressing, lemon-olive oil dressing

TRADITIONAL CHRISTMAS GOOSE
- Freshly cut at the buffet
- Apple | Red Cabbage | Potato dumplings | Goose Jus

A LA CARTE MAIN DISHES FROM THE KITCHEN
- Beef fillet steak
- Potato Terrine Haricot Vert | Pancetta | Truffle sauce
- Salmon
- Braised winter vegetables | Saffron Beurre Blanc
- Wiener Schnitzel
- Potatoes and salad
- Venison Stroganoff
- Peppers & Champions
- Butter dumplings
- Homemade pasta
- Black truffle | Thyme butter
- Braised aubergine
- White poppy mizo | Daikon (Vegan)

DESSERT BUFFET
- Gingerbread Creme Brûlée (gluten-free)
- Eggnog mousse with coconut and bitter almond
- Nougat hazelnut tarts
- Special Tiramisu
- Tonka bean chocolate mousse with vanilla crescent crumble
- Plum and almond cake
- Walnut honey tarts
- Homemade Bouche Noel filled with three types of Gloria cream
- Christmas cookies
- Grand Hotel Vienna Guglhfuf

FRESH FROM THE KITCHEN
- Caramelized nut pancakes, with ice cream and Williams Pear
- Selection of Austrian & international cheeses

STARTERS & SIDE DISHES
- Appetizers
- Kinpira gobo | Hijiki
- Sushi rolls
- Tekka Maki | Shake Maki Kappa
- Maki | Tempura Maki Vegetarian Maki
- California Maki | Futomaki
- Unkai salad and dressing
- Side dishes
- Sakurazuke | Ao kappazuke Goma konbu
- Omelette
- Spicy Tuna Gunkan Maki
- Yaki udon yasai
- White sesame | Chives
- Miso soup
- Wakame | Tofu | Spring onion
- Unkai Soy Sauce | Gary | Wasabi

SUSHI STATION
- Tuna
- Salmon
- Kissfish
- Mackerel
- Shrimp
- Octopus
- Hokkigai
- Octopus
- Salmon caviar

TEPPANYAKI STATION
- Chicken with Teriyaki sauce
- Tofu
- Fried vegetables

FRESH FROM THE KITCHEN
- Selection of winter leaf salads with balsamic honey dressing | Viennese house dressing
- Yoghurt-herb dressing, lemon-olive oil dressing

€ 220.00 PER PERSON including Roederer Champagne and non-alcoholic drinks

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NEW YEAR'S EVE
NEW YEAR’S EVE DINNER AT 1870

AMUSE BOUCHE

LOBSTER
Kalamansi Ponzu | Cauliflower | Crispy quinoa

VEAL TONGUE
Radish | Root vegetables | Kren

RIVER CRAFT TASCHERL
Crayfish Bisque | Flamed leeks

BEEF BRISKET
Corn | Whiskey | Pickled red onion

FILLET OF TURIBUT
Roasted Celery | Lardo | Dashi Beurre Blanc

PLUMA FROM IBERICO PORK
Green asparagus | Porcini mushrooms | Bonito | Chives

YUZU SESAME TART

PETIT FOURS

SEVEN COURSE MENU €210
WINE PAIRING SEVEN COURSES €110

31.12.2023
NEW YEAR’S EVE GALA DINNER IN THE BALLROOM

APPETIZERS
- Imperial caviar
- Blini | Sour cream | Egg | Chives
- Live oyster station
- Red wine shallots & Butter
- Pumpernickel Tower, Passionfruit Ponzu & Pickled Red Onion
- Selection of Unkai Sushi
- Nigiri & Maki
- Smoked duck breast with blood orange ponzu
- Sea bass ceviche
- Cucumber & stalks of celery and coriander
- Pink veal beef
- Smoked tuna cream tabelleh
- Tataki beef from spot cattle
- Radish | Kizami Wasabi
- Shrimp Tower
- Yuzu Aoli | Mojo Rojo & Mojo Verde
- Thousand Island Sauce

APPETIZERS
- Burrata
- Oxheart Tomatoes | Arugula
- Porcini Mushroom Creme Brulee
- Rosemary
- Smoked beet tartare
- Vegan Jalapeno Mayonnaise
- Buckwheat Crunch (Vegan)
- San Daniele Prosciutto & Parmesan
- Anti Pasti Vegetables
- Tuna carpaccio
- Truffle – Yuzu Vinaigrette
- Grilled avocado
- Selection of winter leaf salads and dressings
- Croutons | Bacon cubes
- Pumpkin & sunflower seeds

SOUPS FROM THE BUFFET
- Oxtail Consomme
- Oxtail Ravioli
- Root Vegetables
- Truffled Jerusalem artichoke cream soup

MAIN COURSES
- Saddle of venison
- Potato dumplings | Red cabbage
- Rack of lamb
- Smoked pumpkin cream Adretta
- Baby carrots
- Braised veal cheeks
- celery mash | Beaujolais
- Beef fillet Rosini
- Goose liver | Rösti | Baby spinach
- Black feather chicken
- Fregola | Paprika cream | zucchini
- Pork belly
- Flamed kimchi herb bonito
- Grilled shrimps
- Tom Ka Flavors | Shiitake mushrooms
- Sea bass in a salt crust
- Tuscan vegetables
- Mojo Verde & Mojo Rojo
- Melanzani mizo
- King oyster mushroom | Harissa (Vegan)
- Homemade Truffle Ravioli
- Thyme Butter | Perigord truffles

DESSERT
- Selection of Viennese Petit Four
- Buche de Noel | coffee créme
- Fruit tartlet | Vanilla cream
- Yuzu sesame tart
- Chocolate cherry tart
- Apple cinnamon mousse | Spekulatius
- Triple chocolate mousse raspberries
- Grand Bundt cake
- Matcha & Classic
- Linzer cuts
- Croque en Bouche Pyramide Crepe
- Suzette | Orange fillets
- Blueberry Schmarrn
- Vanilla parfait
- Selection of homemade chocolates
- Selection of local and international cheeses

330 € PER PERSON
Excluding drinks

330 € PER PERSON
Excluding drinks
NEW YEAR’S EVE DINNER AT UNKAI

AMUSE BOUCHE
Deep fried sesame tofu | Salmon caviar
Wasabi | pine nuts | Walnut | chervil

SOUP
Mussel cake with spinach | carrot | Lime | Yuzu

SUSHI UND SASHIMI
Omakase | Amberjack | Shrimp | Futo Maki
Sashimi | Tuna | Flounder | Botan shrimp

APPETIZER
Yam | Green peas | Fried duck breast
chestnuts | Fried fish

WAGYU BEEF
Red pepper | Cucumber | Onion
Shimeji Mushroom | Sakura

RASPBERRY
Ice cream parfait | Mochi
White chocolate | pink pepper

SIX COURSE MENU €175
WINE PAIRING SIX COURSES €90

NEW YEAR’S EVE TEPPANYAKI DINNER AT UNKAI

AMUSE BOUCHE
Deep fried sesame tofu | Salmon caviar
Wasabi | pine nuts | Walnut | chervil

SUSHI & SASHIMI
Omakase | Amberjack | Shrimp | Futo Maki
Sashimi | Tuna | Flounder | Botan shrimp

SEAFOOD SELECTION
Sea bass | Salmon | Squid
shells | Vegetables

CULINARY REFRESHMENT
Lemon Sorbet | Pear compote

WAGYU BEEF
Sprouts | Carrot | Spring onion
Rice | sauces

VANILLA
Ice cream | Crepes
Strawberry sauce | fruit

SIX COURSE MENU €180
WINE PAIRING SIX COURSES €90
GRAND GUGELHUPF

Grease the gugelhupfform and dust with sliced almonds. Preheat oven to 175 degrees.

The light batter
100g soft butter
30g powdered sugar
20g granulated sugar
3 eggs
150g flour
1/2 sachet baking powder

The dark batter
100g soft butter
30g powdered sugar
20g granulated sugar
3 eggs
150g flour
1/2 sachet baking powder
80ml red wine
2 tablespoons baking cocoa
50g chocolate chips
100g sliced almonds

Beat the soft butter with the powdered sugar until fluffy. Gradually beat in the egg yolks. Mix flour and baking powder and stir in alternately. Beat the egg whites together with the sugar until stiff and fold into the butter mixture.

The dark batter
Beat the soft butter with the powdered sugar until fluffy. Gradually beat in the eggs. Mix flour, cocoa, and baking powder and stir in alternately with the red wine. Finally, fold in the chocolate chips.

Pour the light and dark batter alternately into a cake pan and bake for 60-70 minutes (test with a stick).