



2023/2024
CHRISTMAS &
NEW YEAR
GRAND HOTEL WIEN



GRAND HOTEL
WIEN



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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

CHRISTMAS DAY

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

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 BAUBEL CAKE

Gianduja chocolate
passion fruit

... ..

PETIT FOURS

FIVE COURSE MENU 170 €
WINE PAIRING FIVE COURSES 90 €



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

.....

SUSHI OMAKASE

Tuna | Flounder | Shrimp
Mackerel | Yuzu | Soup

.....

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 | Ginkgo 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

CHRISTMAS
DAY



WEST EAST

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 soil
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 miso | Daikon (Vegan)

€ 220,00 PER PERSON
including Roederer Champagne
and non-alcoholic drinks

DESSERT BUFFET

Gingerbread Creme Brúlee
(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 Guglhupf

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 | Wasabii

SUSHI STATION

Tuna

Salmon

Kissfish

Mackerel

Shrimp

Octopus

Hokkigai

Octopus

Salmon caviar

TEPPANYAKI STATION

Chicken with Teriyaki sauce

Tofu

Fried vegetables

€ 220,00 PER PERSON
including Roederer Champagne
and non-alcoholic drinks

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 TURBUT

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



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 tabbouleh

Tataki beef from spot cattle
Radish | Kizami Wasabi

Shrimp Tower
Yuzu Aioli | 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 Consommé Oxtail Ravioli
Root Vegetables

Truffled Jerusalem artichoke
cream soup

330 € PER PERSON
Excluding drinks

NEW YEAR'S EVE GALA DINNER IN THE BALLROOM

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 miso
King oyster mushroom | Harissa (Vegan)

Homemade Truffle Ravioli
Thyme Butter | Perigord truffles

DESSERT

Selection of Viennese Petit Four

Buche de Noel | coffee crème

Fruit tartlet | Vanilla cream

Yuzu sesame tart

Chocolate cherry tart

Apple cinnamon mousse | Spekulatius

Tripel chocolate mousse raspberries

Grand Bundt cake

Matcha & Classic

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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

NEW YEAR'S EVE DINNER AT UNKAI

AMUSE BOUCHE

Deep fried sesame tofu | Salmon caviar
Wasabi | pine nuts | Walnut | chervill

.... ———

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

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

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

The light batter

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 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).