



since  1870

GRAND HOTEL
WIEN

Afternoon Tea

Traditional Afternoon Tea

55 Euro per Person

SANDWICHES

Potato toast with smoked duck breast, mango chutney, red cabbage and shiso cress

Focaccia with maties, dill cream, potato chip and garden cress

Pumpernickel with smoked eel, butter and chives

Beef tartare with quail egg, potato straw on toasted Joseph bread

Tramezzini with zucchini, eggplant, peppers, mozzarella and basil

SCONES AND PASTRIES

Freshly baked scones with raisins and natural, clotted cream & strawberry tonka marmalade.

Selection of seasonal Afternoon Tea sweets and cakes:

English Tea Cake with preserved fruit and orange mint ganache.

Battenberg Cake with fluffy vanilla base covered in fine marzipan

Lemon Drizzle Cake with juicy lemon notes and candied lemon zest

Mini Foam roll à la Grand Hotel

Fruit tartelette filled with fine Madagascar vanilla cream and fresh berries

Homemade raspberry-pistachio praline

Mini Matcha Guglhupf

Sweet pumpkin seed mousse with apricot

Chocolate Passionfruit Crèmeaux

Champagne

0,11 Glass

Maison Louis Roederer, Collection 243 Brut, N.V. 24

Maison Louis Roederer, Rosé Brut Vintage 2013 27

Non-Alcoholic

0,11 Glass

BLA Jasmin Tea, White tea, Darjeeling, Copenhagen Sparkling Tea Company 10

LYSERROD, Hibiscus, White tea, Black Tea, Copenhagen Sparkling Tea Company 10

Anna Maria Russell

Duchess of Bedford

1783-1857



In 1840 Afternoon Tea was created by Anna, the Duchess of Bedford, a lifelong friend of Queen Victoria, and Lady of the Bedchamber at the time. She experienced 'a sinking feeling' around four each afternoon, and asked her servants to serve her tea with bread and butter, and a little cake, in her rooms. She started to invite friends over, and a British institution was born.

Tea Selection

JUWEL OF NUWARA ELIYA

Ceylon, Black Tea

Tea has much to do with tradition. And so, although the island country in the Indian Ocean has been called Sri Lanka since 1972, the name Ceylon is still well established in the world of tea. Its rise to one of the largest black tea exporters in the world began when Ceylon became a British crown colony in 1803. The tea bush was not indigenous to the island, but Dr. Wallich, Director of the Botanical Gardens, sent a few Assam seeds to Kandy in 1839, where an attempt was made to grow cuttings. This attempt was successful and ultimately tea was grown in Nuwara Eliya. Nevertheless, there was no big rush in Ceylon to grow tea, coffee was still very much the main crop, until a fungal disease devastated all the coffee plantations. But then James Taylor, a young Scotsman, came on the scene. He began to grow tea, built factories, invented the rolling machine and turned Ceylon into a successful tea island. Jewel of Nuwara Eliya comes from the Lover's Leap tea garden in the Nuwara Eliya highlands and is grown at an altitude of around 2,200 m. Scarcely touched by monsoons, the constant climate allows tea to be plucked throughout the year. Often clouds are so low in the mountains that the mountain peaks rise up through them. And this is where the name came from: Nuwara Eliya – which means “floating over the clouds”. There is also a town called Nuwara Eliya. Around 25,000 people live in this leisurely mountain station at 2,000 m above sea level and the town's streets are filled with tuk-tuks and even sometimes a herd of cows. Aromatic, lively Ceylon teas with their somewhat metallic note are becoming more and more popular. But the tea Jewel of Nuwara Eliya is something special. It is very large-leafed and, as the experts would say, wiry. The leaf is black with red tinges.

DARJEELING SUMMER

India, Black Tea FTGFOP

It was in 1841 when the British general Sir Archibald Campbell (1769 – 1843) had the illustrious idea of growing tea in India. He planted the first bushes in Darjeeling and certainly had no idea that this tea would become the foremost variety among black teas. The region's landscape with its steep mountains, babbling streams and ideal climatic conditions are perfect for growing tea – the seasons, the constant change between wind and rain depending to the location and altitude of the slopes, and the sun advancing over the snow-covered peaks. A tea plant needs at least 5 hours of sunshine every day for it to thrive. But, alongside the ideal climate and altitude, perfect tea needs especial care during processing, and this comes from modern and quality-conscious management. Tea growing on slopes with gradients of often up to 100 % can only be harvested by hand. This is the first guarantee the tea will be of high quality. And so every day, women, mostly descendants from Ghurkas from Nepal, set off to pick tea. They fold a scarf over their heads several times and use it to protect them from the strap that keeps in place the woven pannier they carry on their back. With their small hands, they quickly pluck two leaves and one bud and throw them over their shoulders into the bamboo basket. By midday they will have picked between 2 to 3 kg of tea. The leaves are then processed immediately. And so it goes on... During the summer harvest time in June and July, the tea bushes devote all their energy into developing aroma and tannins galore. The magnificent fragrance of a second flush Darjeeling tea and its brilliant golden yellow cup color can send connoisseurs into raptures. The second flush has a fine aroma that is rich in nuances coupled with a unique muscatel flavour. Time and again, it is a pleasure to enjoy this premium quality tea.

Tea Selection

SPLENDID EARL GREY

India & China, Flavoured Black Tea

The story surrounding the discovery of Earl Grey is an anecdote told time and again. Around 1830, the English statesman and tea connoisseur, Charles, 2nd Earl Grey, had ordered a shipload of the finest teas, which traditionally came by ship. On board ship there were also barrels filled with bergamot oil. As a severe storm sprang up, the barrels, boxes and sacks thrashed around the ship's hold and one of the barrels began to leak and its contents saturated the tea. The Earl was horrified when he heard of the disaster, but, just in case, he had his servants taste the apparently ruined tea. It tasted superb. Or how about this story: An English diplomat saved the life of a Mandarin during a mission in China. The mandarin was so thankful that he divulged the secret recipe for the flavoured tea that he was supposed to deliver to the well-known statesman Charles, Earl of Grey. Is the first story better? Whatever. Today, Earl Grey is the most popular flavoured tea throughout the world. Our Earl Grey comes from the Teesta Valley garden, a region where tea has been growing for the last 150 years. Teesta is a turbulent river that wends its way through the hills and gives the garden its name. We prefer the autumn plucking for our tea because this plucking is very richly aromatic, while its finish allows the lemony bergamot flavour space to unfold. Talking of bergamot – bergamot is a citrus fruit grown only for its fragrance and not for eating. Bergamot oil is used for flavouring, and its essence is extracted from the peel of the small, deep yellow fruit of the bergamot tree. By the way, 200 kg of fruit are needed for 1 litre of oil. Bergamot's fragrance is fresh, lively, sparkling and very distinctive. It is said to enliven body and soul.

DUNG TI OOLONG

China, Oolong Tea

Teas often have different names – the name given to a tea in the growing area, the name the importer gives it and the name under which it is sold to the customer – which explains why Dung Ti Oolong is also known as Formosa Jade Oolong. Jade – yu in Chinese – has been the most popular ornamental stone in China for centuries. Ever since 3,000 B.C. jade has been the royal gemstone and is the symbol for the good, the beautiful and the precious. So a tea named jade has got to be something very special – a tea of the greatest purity, the highest quality and goodness, processed by hand with the greatest of care and meticulously watched over. No wonder then, in the land where it grows, jade or imperial tea is thought to have very special properties. This Dung Ti Oolong by Ronnefeldt comes from Taiwan, from Mount Ti Dung, grown at an altitude of 2,000 m. It is lightly fermented, and its taste is closer to a green tea. Attaining the exquisite quality sought after in this tea demands especially careful handcrafting. A certain reverence for the product is called for when processing it or, in other words, transforming green leaves into an enjoyable cup of tea. Immediately after being plucked, the leaves are withered for a short time – sometimes in the sun. Then they are filled in sacks and are carefully bounced up and down so that the leaf edges tear and begin to ferment. Then they are rapidly heated to stop fermentation – a process that demands great experience and the highest of precision. Finally, careful rolling of the leaves into pellets and the final drying process and this young premium quality is ready.

Tea Selection

WHITE YIN LONG

China, White Tea

This delicious tasting tea comes from the mountains of the Chinese province Anhui, located in eastern China. The province's name comes from the two large cities nearby – Anging and Huizhou. Anhui is famous for its fascinatingly beautiful landscape of mountains and valleys. The mighty Yangtse River flows through the south of the province. White tea is considered the most exquisite tea variety in the world. The silky down covering the young leaf buds gives it its name. Our White Yin Long is a very rare tea. Its poetic name Long refers to the dragon, a creature the Chinese believe brings luck. The dragon was a symbol of imperial power and ever since 1,000 A.D. even Buddhism has taken the dragon as its symbol and introduced it throughout East Asia. Yin stands for silver or hidden. Only unopened buds are used for our White Yin Long. Each bud is plucked singly by hand – 30,000 buds are required to make 1 kg of tea. Naturally, this means that especial care is taken in crafting it. Following ancient traditions, the buds are placed on large drying frames and are dried in the air in low daylight. Then the tea leaves are transferred to large baskets, where they are heated for a very short while. Finally, with skilled craftsmanship, they are sorted and rolled into pellets – naturally by hand. Not only can you taste the time – consuming and gentle processing, you can see it beforehand. When hot water is poured over the tea, the tea pearls slowly unfold into small, whole leaf buds, just as they grew originally on the tea bush. This is the moment when you can see all the work behind selecting the leaves, drying them carefully and above all suppressing fermentation. And all this for the gentle and delicate, small silvery gleaming leaves with their soft sweetness.

DRAGONWELL ZHEJIANG

China, Green Tea

Our Dragonwell is a Long Jing and Long Jing is considered one of the best Chinese green teas. It is grown in the area surrounding the city of Hangzhou in the Zhejiang province, a charming town southwest of Shanghai. There is a small village in the area and its name Long Jing means dragon well. It is said that in ancient times a dragon once clambered out of this well... So this is where the famous tea grows. The best quality tea is grown from March until April. Only delicate buds and at most two small leaves, together no longer than 1.5 cm in length, are plucked. One kilogram of tea contains an unbelievable 70,000–80,000 buds. Our Dragonwell Zhejiang is made according to the Chinese method, which suppresses fermentation by roasting. First of all, the leaves dry out at normal room temperature and are then heated up to 80–100 °C in a lightly greased cast iron pan. During this process, they are gently shaped by hand for 12–15 minutes. Afterwards the leaves are left to cool down for up to an hour. Then comes the second roasting stage – for 20–25 minutes at 60–70 °C. Now the leaves are vigorously pressed and shaped. This is how the tea gets its typical, very flat and compact shape, as well as its light green to yellow-green colour. This colour comes from the low chlorophyll levels in the buds and young leaves and is typical for a high quality Long Jing tea.

Tea Selection

FINEST SHIZUOKA SENCHA

Japan, Green Tea

Although when we think of Japan we usually think immediately of tea, the story of Japanese tea is not as ancient as the story of tea in China. Tea probably came to Japan together with Buddhism and the writing system in the 6th century. It was first mentioned in 729 A.D. As in many countries, it was reserved at first for the nobility. A monk called Eisai smuggled tea seeds into Japan at the end of the 12th century. He had encountered tea during his Buddhist studies in China, where they overcame tiredness during meditation by drinking tea. Eisai wanted to continue enjoying his green tea without having to go the lengths of importing it. And so the first attempts to grow tea seeds were started in the Ashikubo ravine in the Shizuoka prefecture. They were successful and these first tea plants are considered to be the parents of all tea plants growing in Japan today. Slowly the Japanese began to awaken to the pleasures of tea. Tea became an everyday drink that was enjoyed in copious amounts and on any occasion. Shizuoka, at the foot of Mount Fujiyama, is the region where the best teas in Japan are grown. Tea is grown here at 300–400 m above sea level, which in comparison to growing areas such as Darjeeling, is not very high. But the ideal ocean climate, with humid air and winds and fast moving clouds that block the burning sun, produces teas of outstanding quality. The tea has an interestingly fresh fragrance, and the leaf is a stunning dark-green. This is because the leaves contain so much chlorophyll, which normally would be lost through photosynthesis, but since our Sencha grows in the shade, the leaves retain their colour.

JASMINE PEARLS

China, Flavoured Green Tea

Jasmine Pearls comes from Fujian, China's largest tea growing area. Here the ancient traditions of tea culture have been upheld for centuries and the tea was so perfected it was paid as a tribute to the imperial family. The province is situated in the south east of China, on the coast where its climate is warm and rainy. The scenic landscape boasts dense forests and high mountains. Our Jasmine Pearls tea is grown in the Wuyi mountains, a UNESCO world heritage site. And here is yet another story... Qian Keng lived during the Shang Dynasty (1,600–1,100 B.C.). He was a descendent of the famous Yellow Emperor Huang-di. This was enough for him to be awarded the title of Wuyi Ruler of the city of Pengcheng and he took on the name Peng. When war broke out, he fled with his two sons Peng Peng Wu Yi to the mountains, which, at that time, still had no name. There they settled and worked as farmers. Later, in honor of the first settlers in the area, the mountains were called Wuyi after his famous sons. But back to our tea. With the greatest of care, the outermost leaf shoots on the tea bush are plucked and rolled into small pellets. A net is laid over them and over the net is placed a layer of freshly picked jasmine blossoms, which have been picked with closed blooms. Another net is laid over the jasmine blossoms and then comes another layer of tea, and then another layer of fragrant jasmine blossoms, and another net, and so it goes on. After the fragrance has permeated the tea for a few hours, the blossoms are meticulously removed from the tea. The fragrance, however, remains and is very gently reminiscent of jasmine, without it dominating. The more exquisite the jasmine tea, the fewer blossoms there are in it. The sumptuousness of the green tea comes to the fore, while the fragrance of jasmine gently envelopes it.

Tea Selection

NEW ZEALAND OOLONG

New Zealand, Oolong Tea

It all began with a camellia. Flowering, opulent and green, the camellia grew next to Tzu Chen's house in the New Zealand region of Waikato. As a lover of tea, Mr. Chen was struck with the similarities between the camellia and the tea plant. He realized that the flowering camellia was not only testament to the cleanliness and purity of New Zealand but also to its perfect growing conditions for cultivating one of the best teas in the world. In 1996, Mr. Chen and his son Vincent imported 1,500 tea cuttings from Taiwan. When the strict quarantine imposed by the New Zealand authorities was over, there were only 130 left. But they carefully propagated these 130 cuttings and increased the number of Zealand's lush, sweet tea plants by thousands. They now cover an area of more than 40 hectares. An excellent tea with a brilliant green leaf and a golden-yellow cup color: highly fragrant and flowery with a hint of roses and exotic blossoms. Its elaborate and careful processing makes for the purest of tea pleasures. After arriving at the tea factory, the tea leaves are briefly dried under a glass roof before they are broken up first in a raffia drum and then lightly fermented on a bamboo tray. They are then steamed so the tea retains its green leaf colour. After this, the tea is rolled and dried. Sometimes this process is repeated up to thirty times. The tea is finally dried in an oven and the entire production process can take up to between 24 and 36 hours.

SHINCHA ASANOCA

Japan, Shicha Asanoka

This unusual and rare tea is grown in the Kagoshima Prefecture and has a fresh and velvety green cup colour. Shicha Asanoka comes from a rare, cross-bred shrub variety (Asanoka). It grows relatively slowly, hence its special flavour full-bodied and sweet with a subtle hint of fruit. Asanoka comes from cross-breeding the shrub variety Yabukita, common throughout Japan, with the Chinese shrub Heisui No. 1. Asanoka is often compared to Asatsuyu, since the two flavours are closely related. Most of the family's tea garden plots are situated in a vast area, which is almost completely surrounded by forest. The family's small building, in which the tea is processed, was built in a central spot amongst the relatively small tea garden plots. This creates very short routes of transportation for the freshly harvested tea leaves, which can then be processed without any traces of oxidation. The tea garden's fifth generation – Shutaro's generation – grew up with organic cultivation methods in the tea garden and became used to the ecological way of cultivation and the challenges that are caused by these methods every day. Shutaro is able to make use of the rare tea variety Asatsuyu thanks to his father's knowledge of organic cultivation and the vast pool of experience the family has been able to amass in five generations. In addition, he is also able to work with his family's own processing site, which would not be available to a young tea farmer because of the high investment costs that would be necessary for such an undertaking. This is the ideal basis for Shutaro's way of working, as he is able to think outside the box by re-evaluating the usual methods of processing and modifying the time periods and the temperature during steaming, rolling and drying the tea leaves.

Tea Selection

MOONLIGHT DONGZHAI

China, White Tea

A premium quality tea whose precious white-haired buds and one or two young leaves are plucked and processed by hand. It has a nutty flavour, mild and gentle, fragrantly sweet and aromatic. The Dongzhai organic tea garden is located in the community of Zhengwan in the midst of the Wuliang mountains, near the town of Pu'er in the southern Chinese province of Yunnan. All in all, the Dongzhai tea garden stretches over an area of 166 hectares for growing organic teas. There are plans to set up even more ecological tea growing areas in future. The owner of the tea garden, the Dong family, have invested large sums of money in the sustainable enhancement of the infrastructure, the tea production process and the garden's social development. The rural exodus of young people to the large cities has led to an unusual global project to attract young couples with children. Each family has been trained on how to produce tea and has been given an area where they can grow tea. To motivate them, the farmers are paid for each individual work step. At an altitude of 1,500 metres, this young tea growing area in Yunnan places particular emphasis on ecological cultivation and hand-crafted processing. These carefully processed tea leaves are shaped like a half-moon with closed buds and a sweetly nutty fragrance. After plucking, the precious tea leaves are dried in the fresh air. Following the drying process, the buds retain their white colour, while the young leaves gently ferment and turn a darker colour.

COLOMBIA ESPECIAL & CACAO

Colombia, Blend of Black Tea & Cacao Shell

This delicate tea is grown in the Departamento Valle del Cauca, a department in the north-western corner of Colombia. The tea gardens are located in the humid forests of the Andes mountains with their fertile soil. Rich in organic material and volcanic ash, this soil is ideal for regulating and retaining moisture and its wealth of minerals especially fosters the formation of new shoots. The Departamento Valle del Cauca is situated at an altitude of between 1,800 and 2,050 metres above sea level. The department's very special micro climate enjoys a relatively high humidity of between 79% to 83% with temperatures ranging from 18°C to 24°C. Its proximity to the equator means that the sun shines on average for four hours every day. The fluctuation between rain and aridity means that the shrubs form magnificent leaves and buds. These unusual climatic conditions are ideal for growing premium tea varieties. The location and the sea breeze lend the tea its tropical sweetness and honeyed note. This delicate sweetness is excellently rounded off with the natural tartness and chocolate note of cocoa, grown by smallholder farmers in the area around San Andrés de Tumaco, a community in the south-west of Colombia, near Ecuador. This region is famous for producing some of the most aromatic cocoa in the world

Tea Selection

MORGENTAU

China, Flavored Green Tea with mango-citrus flavour

When noble Sencha meets the fine fruity aroma of mango and both are complemented by a light citrus note, then it can only be the morning dew.

This wonderful tea creation has inspired a whole generation of tea lovers with its special character. Morning Dew stands for the demand for high quality and exquisite flavors like no other tea and is therefore our favorite among guests and employees.

FRUITY CAMOMILE

Herbal Infusion

A mild herbal tea made from whole chamomile flowers with a hint of orange, carefully processed so that they retain their typical tart floral character.

VERVEINE

Herbal Infusion

The fresh leaves - also known as "fragrant verbena" - produce a pleasant, light tea with a fresh character and extravagant citrus flavor.

ROOIBOS VALLEY

Herbal Infusion

Full-bodied and with a gentle hint of vanilla - that's the taste of rooibos from the high altitudes of the Cedarberg Mountains.

Our Lemonades and Juices

ROSE LEMONADE BY FENTIMANS	9
CURIOSITY COLA BY FENTIMANS	9
FEVER TREE TONIC WATER	7
FEVER TREE MEDITERANEAN TONIC	7
FEVER TREE GINGER BEER	7
MINERAL WATER STILL AND SPARKLING 0,33L	5
COCA COLA 0,2L	5.5

Coffee and Hot Chocolate

ESPRESSO	4.5
DOUBLE ESPRESSO	6.5
CAFÉ CRÈME	6
CAPPUCINO	6.5
CAFÉ LATTE	7
HOT CHOCOLATE WITH WHIPPED CREAM	9

Wine

	0,125 L	0,75 L
GRÜNER VELTLINER, WEINGUT JURTSCHITSCH, LANGENLOIS	8	42
SAUVIGNON BLANC, WEINGUT ERWIN SABATHI, STEIERMARK	9	48
RIESLING, WEINGUT STEININGER, KAMPTAL	9	48
MORILLON, WEINGUT SCHAUER, STEIERMARK	11	60
ROSE BY OTT, DOMAINES OTT, PROVENCE	11	58
CUVÉE OPUS EXIMIUM, WEINGUT GESELLMANN, BURGENLAND	11	60
ST. LAURENT, WEINGUT JOHANNESHOF REINISCH, THEREMENREGION	8	48

Single Malt Whiskys

	4 cl
THE MACALLAN, SHERRY OAK, TWELVE YEARS, HIGHLANDS	28
THE MACALLAN, DOUBLE CASK, TWELVE YEARS, HIGHLANDS	24
THE MACALLAN, DOUBLE CASK, EIGHTEEN YEARS, HIGHLANDS	70
THE MACALLAN, RARE CASK 2023, HIGHLANDS	60

Gin

	4 cl
HENDRICK'S, SCOTLAND	14
THE BOTANIST, SCOTLAND	19
BROKER'S, LONDON DRY GIN, ENGLAND	11

Cocktails

PIMM'S NO. 1 CUP	15
ROYAL DUBONNET	23
PRINCE OF WALES	23

Ronnefeldt Tea Excellence

Since 1823

You can enjoy Ronnefeldt teas in the best hotels and restaurants of the world – and in many countries at home as well. Tea connoisseurs appreciate the hand-crafted, superior Ronnefeldt quality teas – every production step is executed carefully, incorporating traditional methods from the picking of the leaves in the tea gardens, blending and tasting of the tea all the way to filling and packing in bags and caddies. We ensure perfect tea quality for your enjoyment through continuous monitoring of every single step.

At the Grand Hotel Wien it is our utmost pleasure to strive for the same service and quality excellence with the Ronnefeldt Tea company, as well as providing you with our passionate approach into the world of Tea.