



Christmas Day Hotel Sacher Salzburg
25th of December 2025

GOURMETRESTAURANT / Lunch

Lunch from 12:30 p.m. until 3:00 p.m.

LANGOUSTINE AND VEAL TONGUE

Root vegetables and winter salad

HEUBERG DUCK

served in two courses

CRISPY TEMPURA DUCK LEG

Mandarin gel, celery kimchi, and duck broth

PINK ROASTED DUCK BREAST

Apple-red cabbage, quince bread and potato-semolina dumpling

CURD CHEESE CAKE

with pear and crème double

Menu with wine pairing or non-alcoholic pairing | € 170, -
Menu without pairing | € 125, -



Vegan Menu
GOURMETRESTAURANT / Lunch

ARTICHOKE AND TRUFFLE

OYSTER MUSHROOM TEMPURA

Mandarin gel, celery kimchi, and mushroom broth

CHESTNUT-RED CABBAGE STRUDEL

Celery cream and quince bread

TAGLIOLINI

Périgord truffle and young spinach

CURD CHEESE CAKE

with pear and crème double

Menu with wine pairing or non-alcoholic pairing | € 170, -
Menu without pairing | € 125, -



Christmas Day Hotel Sacher Salzburg
25th of December 2025

GOURMETRESTAURANT / Dinner

Dinner from 6.00 p.m. until 10.00 p.m.

LANGOUSTINE AND VEAL TONGUE

Root vegetables and winter salad

PAN-SEARED SEA BASS

Jerusalem artichoke in various textures

HEUBERG DUCK

served in two courses

CRISPY TEMPURA DUCK LEG

Mandarin gel, celery kimchi, and duck broth

PINK ROASTED DUCK BREAST

Apple-red cabbage, quince bread and potato-semolina dumpling

CURD CHEESE CAKE

with pear and crème double

Menu with wine pairing or non-alcoholic pairing | € 190, -
Menu without pairing | € 135, -



Vegan Menu
GOURMETRESTAURANT / DINNER

ARTICHOKE AND TRUFFLE

JERUSALEM ARTICHOKE FOAM SOUP

with spinach pofese

OYSTER MUSHROOM TEMPURA

Mandarin gel, celery kimchi, and mushroom broth

CHESTNUT-RED CABBAGE STRUDEL

Celery cream and quince bread

TAGLIOLINI

Périgord truffle and young spinach

CURD CHEESE CAKE

with pear and crème double

Menu with wine pairing or non-alcoholic pairing | € 190, -
Menu without pairing | € 135, -