



Christmas Eve at Hotel Sacher Salzburg
24th of December 2025

Dinner from 6 p.m. to 9 p.m.

Sacher Grill

DUCK LIVER TERRINE

Plums, pearl onion, and parsley

OXTAIL

served with a delicate tartelette

FLACHGAU MILK-FED VEAL VARIATION

Pan-seared fillet with crispy potatoes and green pepper hollandaise

Sweetbread "Rumohr"

BOSKOOP APPLE VARIATION

with cinnamon cream and sour cream ice cream

Menu with wine pairing and a glass of champagne
or non-alcoholic pairing | € 210

Menu without pairing | € 175



Sacher Grill
Vegan Menu

WINTER VEGETABLES

Goat cheese cream and black nuts

MUSHROOM ESSENCE

served with a delicate tartelette

TAGLIOLINI

Périgord truffle and young spinach

BOSKOOP APPLE VARIATION

with cinnamon cream and sour cream ice cream

Menu with wine pairing and a glass of champagne
or non-alcoholic pairing | € 210

Menu without pairing | € 175



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24th of December 2025

Dinner from 6 p.m. to 9 p.m.

GOURMETRESTAURANT

DUCK LIVER TERRINE

Plums, pearl onion, and parsley

OXTAIL

served with a delicate tartelette

POACHED CHAR

Chervil root espuma, red chard, and Oscietra caviar

FLACHGAU MILK-FED VEAL VARIATION

Pan-seared fillet with crispy potatoes and green pepper hollandaise

Sweetbread "Rumohr"

BOSKOOP APPLE VARIATION

with cinnamon cream and sour cream ice cream

Menu with wine pairing and a glass of champagne
or non-alcoholic pairing | € 310

Menu without pairing | € 230



GOURMETRESTAURANT

Vegan Menu

WINTER VEGETABLES

Goat cheese cream and black nuts

MUSHROOM ESSENCE

served with a delicate tartelette

CHARD RAVIOLI

Parmesan espuma and buckwheat cracker

TAGLIOLINI

Périgord truffle and young spinach

BOSKOOP APPLE VARIATION

with cinnamon cream and sour cream ice cream

Menu with wine pairing and a glass of champagne
or non-alcoholic pairing | € 310

Menu without pairing | € 230