

# Silvester Gala Dinner Hotel Sacher Wien 31st of December 2025 | 4-Courses

Dinner from 6.00 p.m. to 9.00 p.m., and from 9.30 p.m.

### Restaurant Grüne Bar & Rote Bar

#### AMUSE BOUCHE

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#### SMOKED STURGEON PANNA COTTA

with Beluga caviar, dill, and cucumber C, D, G, L, M, O

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#### **CONFIT SOLE**

with fennel, La Ratte potatoes, and saffron sauce C, D, G, L, M, O

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#### PINK-ROASTED VEAL TENDERLOIN

with Périgord truffle, Jerusalem artichoke, celery stalks, and green apple G, L, M, O

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#### VALRHONA-WAINA CHOCOLATE MOUSSE

with Isabella grapes and champagne C, G, O

Vegetarian / vegan option on request



# Silvester Gala Dinner Hotel Sacher Vienna 31st of December 2025 | 6-Courses Dinner starting 7.00 p.m.

### **Ballrooms**

#### **AMUSE BOUCHE**

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#### SMOKED STURGEON PANNA COTTA

with Beluga caviar, dill, and cucumber

C, D, G, L, M, O

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#### **GENTLY POACHED LOBSTER**

with turnips, foamed bisque, and Kujo leek

B, C, G, L, O

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#### **CONFIT SOLE**

with fennel, La Ratte potatoes, and saffron sauce

C, D, G, L, M, O

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#### **HONEY GRANITA**

with spiced milk foam

F, G

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#### PINK-ROASTED VEAL TENDERLOIN

with Périgord truffle, Jerusalem artichoke, celery stalks, and green apple

G, L, M, O

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#### VALRHONA-WAINA CHOCOLATE MOUSSE

with Isabella grapes and champagne C, G, O

Vegetarian / vegan option on request



# Festive Information

## **Ballrooms**

6-course menu – € 489,00 per person

The menu price includes wine pairings, mineral water, and coffee or tea

From 18:00

## Restaurant Grüne Bar & Rote Bar

4-course menu – € 489.00 per person

The menu price includes wine pairings, mineral water, and coffee or tea

1st Seating: 18:00 – 21:00, admission from 18:00

2nd Seating: from 21:00, admission until 22:30

## Petit Sacher

For Kids (6-12 Years) Petit Sacher Holiday Menu: 3 Course Menu for € 59,00

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