

New Years' Day at Hotel Sacher Vienna 1st of January 2026

AMUSE-BOUCHE

YELLOWTAIL MACKEREL

with marinated vegetables, black radish, Granny Smith apple, and beets $\mathsf{c}, \mathsf{d}, \mathsf{d}, \mathsf{d}$

or

CITRUS BULGUR

with artichoke, zucchini, beech mushrooms, and grapefruit

A, F, L, H, O

TRUFFLE ESSENCE

with quail praline and lovage

A, F, L, O

or

APPLE-CELERY FOAM SOUP

with black walnut

A, F, H, L, O

ROASTED VENISON LOIN

with heirloom carrots, shiitake, and elderberry reduction

G, L, M, O

or

PAN-SEARED PIKE-PERCH FILLET

with cauliflower, sauerkraut dumpling, and salted lemon

A, C, D, G, L, O

or

GRILLED LEEK HEARTS

with cabbage, king oyster mushrooms, and vadouvan

E, F, H, L, M, O

CHOCOLATE MOUSSE

with orange and cardamom

A, C, G

Vegetarian / vegan option on request



Festive Information

*Ballrooms*Lunch | 12:30-15:00

4-Course Menu - € 129.00 per person Price excludes beverages.

Restaurant Rote Bar Lunch | 12:30-15:00 Dinner | 18:00-22:30

4-Course Menu - € 129.00 per person Price excludes beverages.

Restaurant Grüne Bar Lunch | 12:30-15:00 Dinner | 18:00-22:30

4-Course Menu - € 129.00 per person Price excludes beverages.

Petit Sacher

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