Happy Holidays

EUROSTARS
GRAND HOTEL WIEN



Dear clients

We are delighted to present an exclusive and diverse selection of options to make your Christmas Eve celebration truly unforgettable.

At Eurostars Grand Hotel Wien, our dedicated team will be delighted to assist you every step of the way, ensuring that you enjoy a truly special and memorable occasion.

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For reservations, please contact Ms. Angelina Becker:
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Christmas Eve

24 December

A Culinary Journey on Christmas Eve at the 1870 Restaurant

AMUSE BOUCHE

HOME-CURED FJORD SALMON
Dashi Ice Cream | Jasmine Tea | Miso Shortcrust Pastry

JERUSALEM ARTICHOKE VELOUTÉ
Pata Negra Ham | Jerusalem Artichoke Crunch | Sorrel

WILD PRAWN
Cauliflower | Lobster Bisque | Kaffir Lime Oil

SADDLE OF VENISON
Blackberry | Black Salsify | Périgord Truffle

GINGERBREAD
Parsnip | Sour Cream | Port Wine

PETIT FOUR

5-Course Menu **195€**
Wine Pairing **110€**
Non-Alcoholic Beverage Pairing **55€**

Gratuity not included

1870 RESTAURANT



A Festive Christmas Eve at the Grand Brasserie

AMUSE BOUCHE

ORGANIC ICELAND SALMON
La Ratte Potatoes | Granny Smith Apples | Radishes

JERUSALEM ARTICHOKE VELOUTÉ
Black Truffle

CHRISTMAS DUCK
Apple - Red Cabbage | Potato Dumplings | Duck Jus

GINGERBREAD – CHOCOLATE CAKE
Sour Cherry Ragout I Homemade Vanilla Ice Cream

PETIT FOUR

GRAND BRASSERIE

4-Course Menu **125€**
Wine Pairing **60€**
Non-Alcoholic Beverage Pairing **30€**

Gratuity not included



Japanese Culinary Delights on Christmas Eve at UNKAI

ZENSAI
Yams | Green Pea Jelly | Chicken Pie | Black Beans | Cream Cheese |
Deep-fried Ginkgo Nuts Skewer

SOUP
Chicken Meatballs | Bean Curd | Spinach | Carrot | Citrus Yuzu Powder

SASHIMI
Salmon | Amberjack | Scallop

GRILLED DISH
Sirloin (120 g.) | Bean Sprouts | Carrot | Green Onions

SUSHI OMAKASE
Red Tuna | Flounder | Shrimp | Mackerel | Salmon Roe
Served with Clear Soup

DESSERT
Black Sesame Crème Brûlée | Caramelised Mandarin Orange | Sherbet

UNKAI
JAPANESE CUISINE
日本料理

6-Course Menu **165€**
Wine Pairing **90€**
Non-Alcoholic Beverage Pairing **45€**

Gratuity not included

An Extraordinary Christmas Eve at the Teppanyaki Grill

ZENSAI
Yams | Green Pea Jelly | Chicken Pie | Black Beans | Cream Cheese |
Deep-Fried Ginkgo Nuts Skewer

SUSHI OMAKASE
Red Tuna | Flounder | Shrimp | Mackerel | Salmon Roe

SEAFOOD
Sea Bass | Salmon | Tiger Shrimp | Squid | Scallop | Vegetables

MIXED SALAD
Lettuce Selection | Cucumbers | Cocktail Tomatoes |
Radish | Salad Dressing

CHOICE OF MEAT
Sirloin (120 g.) or Tenderloin Steak (120 g.)
Steamed Rice | Vegetables | Selection of Sauces

CRÈPES
Flambéed Vanilla Ice Cream | Strawberry Sauce | Assorted Fruits

6-Course Menu **180€**
Wine Pairing **90€**
Non-Alcoholic Beverage Pairing **45€**

Gratuity not included

Christmas Day

25 December

A Christmas Day Full of Delights – East Meets West at the 1870 Restaurant

SEASONAL APPETIZERS

CORN CHICKEN BREAST
Lettuce Hearts | Crôutons | Parmesan Dressing
ROAST BEEF FROM ALPINECATTLE
Root Vegetables | Viennese Tartare Sauce
SMOKED SALMON & GRAVED SALMON
Honey-Mustard Sauce | Horseradish with Beets | Wasabi Cream
BLACK TIGER SHRIMP & SHRIMP TOWER
Yuzu Aioli | Tomato Salsa | Avocado Cream | Curry Sauce | Cocktail Sauce
GOAT CHEESE CRÈME BRÛLÉE
Mango | Chili | Basil Oil
BURRATA AL TARTUFO
Blumauer Tomatoes | Chimichurri | Arugula
CHAR
Leche de Tigre | Kimchi Cucumber | Pumpkin Seed Oil

BEEF TARTAR LIVE STATION

Classic | Asian | XO

SELECTION OF WINTER LEAF SALADS

SOUPS

TRUFFLED CELERY CREAM SOUP
Whole-Wheat Croutons
BEEF CONSOMMÉ
Sliced Savory Pancakes & Ham Schöberl | Root Vegetables

TRADITIONAL CHRISTMAS GOOSE (FRESHLY CARVED AT THE BUFFET)

Apple-Red Cabbage | Potato Dumplings | Goose Jus

À LA CARTE MAIN COURSES FROM THE KITCHEN

BEEF FILET STEAK
Potato Terrine | Green Beans | Pancetta | Truffle Sauce
SALMON TROUT
Braised Roasted Vegetables | Saffron Beurre Blanc
WIENER SCHNITZEL OF VEAL
Lamb´s Lettuce-Potato Salad
VENISON STROGANOF
Bell Peppers & Mushrooms | Butter Dumplings
HOMEMADE PASTA
Black Truffle | Thyme Butter
KING OYSTER MUSHROOMS
Yellow Lentil Dahl | Tom Ka Flavors

DESSERT BUFFET

Gingerbread Crème Brûlée | Two-Chocolate Tartlets |
Plum- Almond Cake | Delicé with Chestnuts & Red Currants |
Nougat Bouche de Noël Vanilla | Christmas Cookies |
Grand Hotel Wien Guglhupf

DESSERT FRESH FROM THE KITCHEN

Warm Gingerbread Cake | Sour Cherry Ragout | Sour Cream Ice Cream

SELECTION OF AUSTRIAN & INTERNATIONAL CHEESES

Includes 1 Glass of Champagne
(Coffee, Tea, And Sparkling Wine Included)

1870 RESTAURANT

140€ per person

Gratuity not included

New Year's Eve

31 December

A Culinary Start to the New Year at the 1870 Restaurant

AMUSE BOUCHE

LOBSTER
Calamansi Ponzu | Cauliflower | Crispy Quinoa

GOOSE LIVER
Eel | Teriyaki | Passionfruit

FLAMBÉED WAGYU TARTARE
Fermented Black Garlic | Macadamia | Camembert

CHARRED ORGANIC LEEK
Miso Hollandaise | Oyster Popcorn | Chives

TURBOT FILLET
Oven-Baked Celery | Smoked Caviar | Dashi Beurre Blanc

TONKATSU IBERICO
Alba Truffle | Edible Gold Leaf | Hispi Cabbage

DELICÉ MADE WITH VALRHONA CHOCOLATE
Raspberry | Citrus | Champagne

PETIT FOUR

7-Course Menu **350€**
Wine Pairing **170€**
Non-Alcoholic Beverage Pairing **85€**

Gratuity not included

1870 RESTAURANT



A Japanese Journey into the New Year with UNKAI

SAKIZUKE
Scallop Tataki | Spicy Grated Daikon | Black Caviar | Chervil | Ponzu-Yuzu Sauce

SOUP
Sesame Tofu | Spinach | Carrot | Lime Zest | Citrus-Yuzu-Powder

SASHIMI
Red Tuna | Salmon | Flounder | Botan Shrimp

SUSHI
Amberjack | Shrimp | Mackerel | Futomaki

ZENSAI
Yams & Green Pea Jelly | Roasted Duck Breast | Chestnut | Breaded Crab Meat

GRILLED DISH
Grilled Wagyu (80 g.) | Vegetables

DESSERT
Raspberry Parfait | Mochi | White Chocolate | Pink Pepper

UNKAI JAPANESE CUISINE 日本料理

7-Course Menu **255€**
Wine Pairing **130€**
Non-Alcoholic Beverage Pairing **65€**

Gratuity not included

Exclusive Teppanyaki Cuisine to Ring in the New Year

SAKIZUKE
Scallop Tataki | Spicy Grated Radish | Black Caviar | Chervil | Ponzu-Yuzu Sauce

SASHIMI
Red Tuna | Salmon | Flounder | Botan Shrimp

SUSHI
Amberjack | Shrimp | Mackerel | Futomaki

SEAFOOD
Sea Bass | Salmon | Tiger Prawns | Squid | Scallop | Vegetables

MINI DESSERT
Yuzu Sherbet | Pears Compote

MEAT
Wagyu (120 g.) | Vegetables
Garlic Rice | Variety of Sauces

CRÊPES
Flamed Vanilla Ice Cream | Strawberry Sauce | Assorted Fruits

7-Course Menu **305€**
Wine Pairing **130€**
Non-Alcoholic Beverage Pairing **65€**

Gratuity not included

Viennese Elegance at the Turn of the Year in the Rosengarten

ETAGÈRE À TROIS

LEVEL I

Salmon Carpaccio Claudio | Lemon Pepper Cream | Foccacia Crôutons

LEVEL II

Sharing Wiener Schnitzel of Veal | Truffle Mayonnaise | Edible Gold Leaf

LEVEL III

Beef Tatar | Russian Egg | Alpine Caviar |
Levantine Buffalo Mozzarella Tramezzini | Foie Gras | Potato Tree Cake

SUSHI HUT (LIVE STATION)

4 pieces per guest
Salmon Nigiri | Tuna Nigiri | Hamachi Nigiri | Avocado Maki | Futomaki
Crispy Prawn Maki

PETIT FOUR DESSERTS BY SILVESTER MÜLLER

3 pieces per guest

Rosengarten

120€ per person

Beverages and gratuity not included



New Year's Day

1 January

Osechi – A Culinary Tradition to Start the New Year

SAKE OTOSO

Rice Wine

OSECHI

Red and White Fish Pie | Caramelized Dried Baby Sardines |
Black Beans Skewers | Marinated Herring Roe | Bonito Flakes |
Omelette with Vegetables | Chicken Pie |
Radish and Carrot in Sweet Vinegar | Chestnuts |
Rolled Sweet Omelet | Boiled Prawn in Sweet Rice Wine

SASHIMI

Tuna | Sea Bass | Amberjack

YAKIMONO

Marinated Gindara | Salmon | Hajikami | Sweetened Kumquat

SELECTION OF ZOUNI

Kansai (Kyoto-Miso)
Sweet White Bean Paste | White Bean Paste | Radish | Spinach | Taro |
Carrot | Tofu | Maru Mochi
Kanto (Tokyo Shoyu)
Chicken Breast | Red Fish Pate | Spinach | Dried Shiitake Mushrooms |
Carrot | Maru Mochi

DESSERT

Kabocha Crème Bruleé | Assorted Berries

UNKAI
JAPANESE CUISINE
日本料理

New Year's Menu 150€
Takeaway 95€

Gratuity not included





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