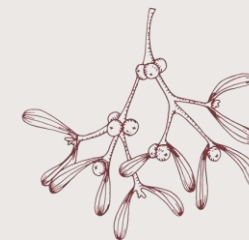# ALMANAC

PALAIS VIENNA

FESTIVE SEASON
MENUS 2024

FOUND IN VIENNA

THE HISTORICAL STREETS OF VIENNA HUM
WITH FESTIVE ENERGY, LIGHTS TWINKLING
LIKE PROMISES. STEP INSIDE, WHERE THE
WARMTH OF THE FESTIVE SEASON GREETS
YOU IN EVERY DISH.

AT ALMANAC PALAIS VIENNA, EACH PLATE
TELLS A STORY OF THE SEASON, CRAFTED
WITH PLANT-FORWARD LOCAL INGREDIENTS
TO BE SHARED
AND REMEMBERED.

ALMANAC

PALAIS VIENNA

CHRISTMAS CELEBRATIONS

This season, let the flavours of Almanac Palais Vienna guide your celebration. Indulge in the Austrian Alpine plant-forward cusine, a showcase of exclusive creations crafted especially for this magical time of year.

Special Christmas evening menus are available on the 24th, 25th, and 26th of December—curated from the finest local and regional ingredients.

We also offer an à la carte brunch at Donnersmarkt Restaurant which includes one glass of bubbles. This is available from 7am - 2pm on the 25th, 26th December, and 1st January. Price, 69€.

Throughout the rest of the month, the restaurant will be open with our signature à la carte menu, except for New Year's Eve, where we've prepared something truly special.

CHRISTMAS EVE MENU

AMUSE

CRISPY CARP
Sauce ravigote / potato

HOKKAIDO PUMPKIN
Walnut / capers / goat cheese / winter purslane

MUSHROOM CONSOMMÉ
Truffle semolina dumpling / root vegetables / chive

CONFIT DUCK
Duck jus / chestnut / red cabbage / potato dumplings

GINGERBREAD
Marinated kumquat / vanilla / biscuit

169€ PER PERSON
INCLUDING ONE GLASS OF BUBBLES

CHRISTMAS DAY MENU

SALMON TROUT TARTARE

Turnip vinaigrette / nasturtium cress / alba truffle

ORGANIC ONSEN EGG

Jerusalem artichoke / truffle robiola

SADDLE OF VENSION

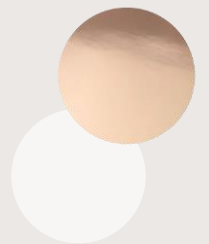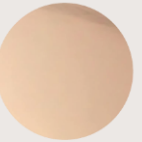Salsify / trumpet mushroom / truffle / plum jam

CALAMANSI SORBET

Berry / champagner sekt

CHOCOLATE TRUFFLES

crisps / pistachio / cremé Chantilly

219€ PER PERSON

including one glass of bubbles

ST. STEPHEN DAY MENU

AMUSE

SLOW COOKED LAKE CHAR

Turnip / red onion / native olive öl / pea cress

GRILLED LETTUCE HEARTS

Pear / Fourme d´ Ambert / hazelnut

TALEGGIO

Cucumber sorbet / marinated cucumber /
almond meringue piment d´ Espelette

TENDERLOIN & CHEEK OF FREE RANG BEEF

Truffle jus / spinach / potato mousseline

CHAMPAGNE SAVARIN

Baked apple / white chocolate ice cream

189€ PER PERSON
INCLUDING ONE GLASS OF BUBBLES

NEW YEAR'S EVE CELEBRATION

As the city sparkles with anticipation, step into a New Year at Almanac Palais Vienna. Savour exquisite dishes and let the rhythm of the festivities carry you forward. Here, every moment feels like a new beginning—a journey through textures, flavours and treats, surrounded by the historic energy of Vienna.

NEW YEAR'S EVE MENU

IBERIAN LAKE CHAR

Char caviar / chili marinade / radish / cucumber / Daikon cress

GOAT CHEESE CRÈME BRÛLÉE

Fig / hazelnut / chervil

CRISPY ORGANIC EGG

Perigord truffle / spinach / potato mousseline

ALPINE PRAWNS

Grape vinaigrette / fennel / tarragon

Saddle of deer

Fruit tea jus / Hokkaido pumpkin / celery / nut crumbs

QUINCE SORBET

Fruit tea jus / Hokkaido pumpkin / celery / nut crumbs

BITTERSWEET CHOCOLATE

Greengages / pink pepper

219€ PER PERSON
INCLUDING ONE GLASS OF BUBBLES

BOOKING INFORMATION

CHRISTMAS MEALS

Dates & timings

- December 24 (Brunch & Dinner)
- December 25 (Brunch & Dinner)
- December 26 (Brunch & Dinner)
- Brunch service: 7:00 AM-2:00 PM
- Dinner service: From 7:00 PM

Inclusions

- One glass of bubbles

NEW YEAR'S EVE

Date & timing

- December 31 (Brunch & Dinner)
- Brunch service: 7:00 AM-2:00 PM
- Dinner service: From 7:00 PM

Inclusions

- One glass of bubbles
- Soft Beverages

BOOKING TERMS

- 50% prepayment required at the time of booking
- Cancellation up to 72 hours in advance is free of charge
- All prices include VAT
- Any food intolerances or allergies must be communicated at the time of booking

BOOKING & ENQUIRIES

Please call or email our restaurant team:

+43 1 266 01084066

Donnersmarkt@almanachotels.com

EVERY SENSE
INDULGED

ALMANAC

PALAIS VIENNA

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