



HOTEL STEFANIE
WIEN

Christmas Eve

December 24, 2026

From river and sea

smoked salmon | cured salmon | trout | mackerel and herring salads
shrimp cocktail with horseradish cream and honey-mustard sauce

Fine specialties of goose & duck

smoked duck breast | goose liver pralines | terrines | pâtés

Ham variation from Schneeberg free-range pork

Vegetarian delicacies

greek farmer's salad | goat cheese balls | sheep's milk cheese terrine
antipasti | tomato and mozzarella

Salads from the Buffet

Beef consommé | sliced pancakes | savory choux pastry dumplings
Carrot and blood orange cream soup | croûtons

Pink-roasted saddle of veal | truffle jus

Grilled corn-fed chicken breast | herb cream sauce

Piccata of John Dory

Red prawn curry with coconut milk (spicy)

Venison ragout | mushrooms

Vegetarian spinach and cheese strudel | ratatouille

Porcini risotto | truffle butter | pumpkin seeds

Side Dishes

parsley potatoes | tagliatelle | basmati rice | pan-fried polenta
glazed root vegetables | bell pepper and zucchini vegetables | braised cherry tomatoes

Fluffy chocolate soufflé | almond sauce

Shredded pancake with cinnamon | stewed plums

Vanilla crescent panna cotta

Orange champagne slice in a glass

Fresh fruit salad

Finest selection of petits fours

Fruit basket

Austrian cheese selection from the board

155⁰⁰ per person

including aperitif, place setting, and piano accompaniment.

All prices in euros, including all taxes and duties. Subject to change.
Information about ingredients in our dishes that may cause allergies or intolerances can be found directly at the buffet
on the respective dish labels, including the legend.