



★★★★
HOTEL STEFANIE
WIEN

New Year's Eve 2026

Fine specialties of duck & goose

Roast beef | Vitello tonnato

From river and sea

smoked salmon | cured salmon | herring salads | smoked mackerel | garlic prawns

A variety from the schneeberg region

Vegetarian specialties

antipasti | stuffed eggs | goat cheese balls | farmer's salad

Salads from the buffet

Curry sweet potato soup | herb shrimp

or

Beef consommé | cheese dumplings

Pink-roasted saddle of venison | morel jus

Pink-roasted beef tenderloin | port wine jus

Veal butter schnitzel

Pork tenderloin wrapped in bacon | pepper sauce

Grilled salmon fillet baked with herb cream cheese

Breaded carp fillet in pumpkin seed crust

Caramelized truffle cabbage pasta

Vegan thai curry | crisp vegetables

Side dishes

pumpkin seed mashed potatoes | baby vegetables | green beans with bacon | saffron risotto
potato croquettes | parsley potatoes | port wine shallots | peperonata

Plum strudel | eggnog sauce

Apple strudel panna cotta

Orange champagne slice

Fine selection of petits fours

Fruit salad

Austrian cheese selection from the board

270⁰⁰ per person

Aperitif | New year's eve gala buffet | Place setting | All beverages included (except spirits)

Schedule: 7:30 pm admission | 8:00 pm buffet opens | 10:30 pm live act | 11:30 pm dessert

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.