



WIENER wirtschaft

New Year's Eve Menu

December 31st, 2024

Starters & soups

Shrimps-cocktail with lobster ^{B,D,G}

Variation of ham and Viennes vegetables ^{M,L}

Stuffed artichoke

hard cheese | rocket ^{G,O}

Beef consomme

sliced panacke or savoury sponge ^{A,C,G,L,F}

Garlic-cream soup

croutons ^{A,C,G}

Main dishes

Braised roast beef

Port wine-shallots | polenta biscuits ^{G,L,M,O}

Wiener Schnitzel

breaded & deep-fried veal escalope ^{A,C,G}

parsley potatoes ^G

Boiled shoulder of beef

root vegetables | roasted potatoes | chive sauce ^{A,C,F,G,L,M}

Roasted sea bass fillet

saffron-risotto | red wine foam ^{D,G,L,O}

Stuffed cabbage rolls (vegan)

salted potatoes | tomato sauce ^L

Dessert

Slice of orange-champagne-cake ^{A,G,O}

Moelleux au chocolat with a liquid center

Amarena cherries ^{A,C,G,O}

Your menu for a fixed price—last order at 8:30 p.m.

2-course menu € 49,00 per person incl. cover charge (starter or soup, main course)

3-course menu € 59,00 per person incl. cover charge (starter or soup, main course, dessert)

4-course menu € 69,00 per person incl. cover charge (starter, soup, main course, dessert)

Allergen information according to Codex recommendations:

A: Gluten-containing grains / B: crustaceans / C: eggs / D: fish / E: peanuts / F: soy / G: milk or lactose / H: edible nuts / L: celery
M: mustard / N: sesame / O: sulphites / P: lupines / R: molluscs

Subject to change without notice. All prices in Euro, incl. all taxes and services.