



HOTEL BRISTOL
A LUXURY COLLECTION HOTEL

Vienna

SPRING CULINARY

Menu I

Green Asparagus Tartlet
with Fried Shrimps in Basil Field Salad
* * *

Fillet of Lamb in Parmesan Crust
on Fried Zucchini with Polenta Casserole
* * *

Yoghurt Mousse Cupola on a Passion Fruit Soup
* * *

Petit Fours

€ 51,00 per Person

Menu II

Loin of Veal with Marinated Tuna on Rocket Salad
* * *

Asparagus Cream Soup
* * *

Monkfish Saltim Bocca
with Sugar Peas and Leek Tagliatelle
* * *

Elderflower Sorbet in the Honeycomb with Pineapple Ginger Salad
* * *

Petit Fours

€ 62,50 per Person



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OUR SUMMER MENUS

Menu I

The Viennese Summer Menu

Fried Catfish in Cucumber Cream
with Beetroot and Pumpkin-Seed Oil

* * *

Chicken Breast on Chanterelle Goulash with
Small Corn Cobs and Palfi Dumpling

* * *

Bourbon-Vanilla Cream in Crispy Puff Pastry

* * *

Petit Fours

€ 43,50 per Person

Menu II

The Flair from the Sunny South

Fried Shrimps on Peperonata and Pine Dressing

* * *

Fillet of Seambream fried with Rosemary
on Chanterelle Risotto

* * *

Saddle Steak of Veal with Artichokes Gratin
Served with Spinach Beet Lasagna

* * *

Mascarpone-Raspberry Mousse with
Almond Cake in Chocolate

* * *

Petit Fours

€ 71,00 per Person



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AUTUMNESS

Menu I

Our Pumpkin Menu

Smoked Trout Tartlet
with Pumpkin Tartar in Apple Dressing
* * *

Saddle of Deer
with Cherry Cabbage and Pumpkin Blini
* * *

Pumpkin-Seed Charlotte with Glazed Sultanas
and Riesling-Sabayon
* * *

Petit Fours

€ 49,50 per Person

Menu II

Fresh Lobster from Southwest Harbor Marinated with Ginger
with Fennel Salad
* * *

Fried Pikeperch
with Chive Cream Sauce on Salad
* * *

Roast Saddle of Venison with Juniper
with Apple-Red Cabbage and a Cabbage "Wasps's Nest"
* * *

Chestnut Slice with Vanilla Pear
on Sour Cherry Sauce
* * *

Petit Fours

€ 74,00 per Person



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THE MENU FOR THE COLD SEASON

Menu I

Duck Liver Mille Feuille
with Calvados Apple

* * *

Truffle Fillet of Pork
on Glazed Carrot-Kohlrabi Vegetables with Potato-Brioche

* * *

Malakoff Slice with Kumquats

* * *

Petit Fours

€ 47,00 per Person Person

Menu II

Terrine of Salmon with Quail Egg and Caviar

* * *

Pheasant Consommé with Port Wine

* * *

Fillet of Beef with Parsnips
with Savoy Cabbage and Potato Gratin

* * *

Chocolate-Mango Mousse with Strawberry Ragout

* * *

Petit Fours

€ 69,00 per Person



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VIENNESE MENU'S ...A SYMPHONY OF DISHES COMPOSED BY YOURSELF

Entrées

... the Appetizing Overture

Fried fillet of Pikeperch in a brown-bread-Crust
on Beetroot Carpaccio

Tender Deer Pie on a Salad of Salsify in Chervil Sauce
and Fried Mushrooms

„Tafelspitzsülzchen“ (aspic of boiled beef) and Lentil Seedlings
with Pumpkin Seed Oil

... Delicious and Scenting Soup Pot

Guinea Fowl Consommé with Herb Pancake Roulade

Consommé with Semolina Dumplings

Parsley Cream Soup with Ham Biscuit

Main Courses...

The Culinary Highlight

Chicken Breast with Herb-Brioche Filling
and Glazed Vegetables

Pikeperch on Leave Spinach with Bell Pepper Sauce
and Butter Noodles

Tender Saddle of Veal in Tarragon Sauce
with Pea Pods, Glazed Carrots and Wheat-Semolina Soufflé

Beef on Red Wine Onions with
Potato Casserole and Green Beans

Tomato Pastry on Red Onion and Bell Pepper Vegetables



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Viennese Desserts

... A Feast for Connoisseurs

„Mozart Tartlet“

with Pistachio-Nougat Mousse with Honey Sour Cherries

The Traditional Viennese ‚Mohr im Hemd‘
(Hot Chocolate Cake with Whipped Cream)

Prince Metternich’s Cabinet Pudding on Fresh Fruits

Petit Fours

Menue Price per Person with

Starter, Main Course & Dessert	€ 47,00
Soup, Main Course & Dessert	€ 41,00
Starter, Soup, Main Course & Dessert	€ 54,00

All prices are including VAT, government taxes and cover charges.

If you would like to add an additional course to your menu please consult our list with a wide selection of Entrées and Sorbets



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INTERNATIONAL MENU'S ... A SYMPHONY OF DISHES COMPOSED BY YOURSELF

Entrées

... the Appetizing Overture

Terrine of Norwegian Fjord Salmon
with its Caviar on Quail Egg and Salad Hearts

Duck Liver Parfait on Caramel Apples
with Frisee Lettuce in Balsamico

Butterfish Carpaccio
with Sweet and Sour Ginger Vegetables and Sesame pastry

Loin of Veal with Marinated Tuna
on Rocket Salad

... Delicious and Scenting Soup Pot

Consommé with Vegetable Pastries

Ground-Artichoke Cream Soup with Parsley Pastries

Crayfish Cream Soup with Dill Cream

Main Courses

... culinary Highlight

Fried Fillet of Catfish on Fennel Vegetables with Horseradish Cream

Branzino-Fillet Fried with Tomato-Rosemary Confit
on Fresh Celery-Artichoke Vegetables and Mushroom Risotto

Chop of Guinea Fowl on Truffled Salsify
with Pumpkin-Potato Casserole

Fillet of Lamb in a Parmesan Crust
with Chickpeas and Corn Biscuit

Entrecôte „Cafe de Paris“
with Bell Pepper-Zucchini Vegetables and Potato Gratin



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Desserts

... The Sweet Finale

Flamed Curd Cheese Bavaroise with Lemon Sorbet

Refreshing Sorbet Variation in a Pastry Flower on Fruits

Caramel Slice with Pine Apple – Ginger Salad

Mousse au Chocolat-Pie with Mango

Petit Fours

Menu Price per Person with

Starter, Main Course & Dessert € 49,00

Soup, Main Course & Dessert € 44,00

Starter, Soup, Main Course & Dessert € 56,00

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LIGHT BUSINESS MENU'S... ... FOR A SUCCESSFULL MEETING

Each menu € 43,00 per person

Menu I

Terrine of Norwegian Salmon
with its Caviar on Tender Quail Egg and Fine Lettuce Tips
* * *

Entrecôte „Cafe de Paris“
with Bell Pepper-Zucchini-Vegetables and Gratin Dauphinoise
* * *

Dome of Yoghurt Mousse with Cream of Passion Fruit

Menu II

Cream Slice of Trout with Dill-Cucumbers
* * *

Roasted Fillet of Lamb in Parmesan Crust
with Chickpeas-Vegetables and Polenta Casserole
* * *

Variation of Sorbet in Pastry-Blossom on Fruits

Menu III

Terrine of Capon Liver
on Salsify Salad with Chervil Cream and Roasted Mushrooms
* * *

Fillet of Pike Perch
with Bell Pepper Vegetables, White Wine Sauce and deep fried Potato Pastries
* * *

„Mozart-Tartlet“
Made of Pistachio-Nougat-Mousse and Honey Sour Cherries

Menu IV

„Anti Pasta a la Campanille“
Mediterranean Marinated Vegetables
with Mozzarella and Prosciutto San Daniele
* * *

Baked Fillet of Gurnard with Tomato-Rosemary Confit
on Celery-Artichoke-Vegetables and Tagliatelle
* * *

Stracciatella-Terrine with Galliano Scented Melon-Salad



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.. OUR VEGETARIAN MENUS

Menu I

Gratinated Fennel with Braised Succory in Balsamico

* * *

Stuffed Cabbage Filled with Roots-Vegetables
with Caraway Sauce and Potatoes "Lyon" Style

* * *

Almond Casserole with Caramel Sauce and Cherry Sorbet

€ 40,00 per person

Menu II

Artichoke Cream Soup

* * *

Tagliatelle with Tomato-Rosemary-Mushrooms
and Mediterranean Vegetables

* * *

Curd Cheese Strudel with Vanilla Sauce and Raisin-Rum Glace

€ 40,00 per person



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VIENNA INVITES ITALY

Trittico di pesce al salmoriglio con erbette

(A Variation of spicy smoked
Swordfish, Butterfish and Tuna)

* * *

Penette al frutti di mare

(Pennette marinated in Tomatoes, Parsley and Garlic
with Squid and Prawns)

* * *

Risotto di mare-monti

(Creamy Risotto with Mushrooms
and Vongole Verace)

* * *

Sorbetto di limone con Strega

(Sorbet of Lemon with Strega)

* * *

Tournedo con Cuori di carciofi, con melanzane ripiene

(Roasted Fillet of Beef with Heart of Artichoke
and Filled Eggplant)

* * *

Pastiera Napoletana

(Delicate Panna Cotta with Pineapple-Basil Carpaccio and Cantuccini)

€ 74,00 per person

We also serve this menu in a reduced form.
Please inform us about your wishes.



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ENTRÉES... ... THE INTERMEZZO BEFORE THE MAIN COURSE

Fillet of Pork fried in Prosciutto on Chervil Risotto	€ 16,00
Pennette in Lemongrass-Sauce with Greenland-Shrimps and Fried Calamari	€ 19,00
Fried Fillet of Sea Bream on ‚Chinese Mie‘ and Crab Chips	€ 18,00
Fried Goose Liver on Leek-Potato Roesti with Glazed Calvados Apple	€ 22,50
Roasted Lobster with filled Artichoke-Crepes with Cardinal Sauce	€ 26,00

REFRESHING SORBETS

Pepper-Orange Sorbet with Campari	€ 6,60
Cucumber Sorbet with Mint and Balsamico	€ 6,60
Lime Sorbet perfumed with Galliano, and Strawberries	€ 6,60