NEW YEAR'S EVE DINNER 2025



MENU

amuse-gueule poached quail egg | spicy tomato-salsa | wheat cracker ^0

organic-beef tartar | avocado | yellow pepper-cream | focaccia AD.M

or

mushroom-tartar | avocado | yellow pepper-crème | focaccia 🗚 🚨

crispy prawns | beetroot-pear salad | wasabi-potatoes 4.6.6

celery-quince-cream soup 6,1

fillet of sea bass | winter-truffle | saffron-felicetti pasta A.C.D.G

prosecco | pomegranate º

pink roast organic sirloin | pumpkin-potato puree | broccoli | port wine shallots Lao,M

or

porcini mushroom-ravioli | tomato | cabbage sprouts | smoked ricotta 🗚

dark chocolate mousse | sour cherry-cream | florentina GARO

Price per person € 250 incl. VAT, cover charge & 1 glass of champagne

PROGRAM & CONDITIONS

Start Dinner: 7pm.

Due to the extensive menu sequence we recommend to keep this arrival time.

Midnight: Walz on the outdoor patio

Please send your request | reservation exclusively via email to: office@palmenhaus.at

With your reservation we appreciate receiving your choice of menu alternatives: Starter: orangic beef tartar or mushroom tartar, main course: organic sirloin or porcini ravioli

To confirm your reservation we kindly ask you for a deposit payment of half the menu price, either transferred to our company account as follows:

Subject: New Year's Eve | Your Name

Café-Restaurant Palmenhaus Burggarten GmbH Bankverbindung: Raiffeisenlandesbank Oberösterreich

IBAN: AT35 3400 0000 0265 6759

BIC: RZOOAT2L

or, in case you prefer to pay via credit card (visa, mastercard), we can send you a paylink upon request.

Cancellation fee:

until Dec 16th, 2025: free of charge

Dec 17th to Dec 27th, 2025: 50% of the menu price From Dec 28th, 2025: 100% of the menu price

By paying the deposit your reservation is fixed under acceptance of the above stated conditions.



Brasserie Palmenhaus WienBurggarten 1, 1010 Viennawww.palmenhaus.at