



ALMANAC

P A L A I S V I E N N A

FESTIVE SEASON
MENUS 2025

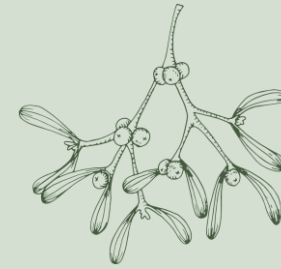


FOUND IN ALMANAC VIENNA

The historical streets of Vienna hum with festive energy, lights twinkling like promises. Step inside, where the warmth of the festive season greets you in every dish.

At Almanac Palais Vienna, each plate tells a story of the season, crafted with plant-forward local ingredients to be shared and remembered.

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CHRISTMAS CELEBRATIONS

This season, let the flavours of Almanac Palais Vienna guide your celebration. Indulge in the Austrian Alpine plant-forward cuisine, a showcase of exclusive creations crafted especially for this magical time of year.

Special Christmas evening menus are available on the 24th, 25th, and 26th of December - curated from the finest local and regional ingredients.

We also offer a special à la carte brunch at Donnersmarkt Restaurant with our signature breakfast, Christmas extras and one glass of Champagne included. The offer is available from 11am to 2pm on the 24th, 25th, 26th December, and 1st January for 69€ per person.

Throughout the rest of the month, the restaurant will be open with our signature à la carte menu, except for New Year's Eve, where we've prepared something truly special.

DECEMBER 24 & 25 & 26 – BOOKINGS FROM 7PM TILL 9PM

CHRISTMAS DINNER MENU

AMUSE-BOUCHE

CELERY TATAKI

Beetroot | Cashew cream | Arugula | Frisée

MEDIUM-RARE VENISON LOIN

Port wine jus | Parsnip purée | Powidl | Pink pepper

GRILLED RED CABBAGE STEAK

Feta cream | Miso glaze | Smoked almonds | Winter purslane

QUINCE SORBET WITH SPARKLING WINE

DARK CHOCOLATE GÂTEAU

Chestnut cream | Stewed plums | Gold leaf

169€ PER PERSON

Including a glass of Champagne and Christmas snacks





NEW YEAR'S EVE CELEBRATION

As the city sparkles with anticipation, step into a New Year at Almanac Palais Vienna. Savour exquisite dishes and let the rhythm of the festivities carry you forward.

Here, every moment feels like a new beginning—
a journey through textures, flavours and treats,
surrounded by the historic energy of Vienna.



DECEMBER 31 - FROM 7PM

NEW YEAR'S EVE DINNER MENU

WELCOME APERITIF

Champagne | Mulled Wine | Non-Alcoholic Punch | New Year's Snacks

AMUSE-BOUCHE

SALSIFY TRILOGY

Fermented | Carpaccio | Braised | Alba Truffle

STURGEON

Chioggia Beetroots | Celery | Buckwheat

TALEGGIO

Cucumber Relish | Mustard Seeds | Cucumber Sorbet

VENISON SADDLE IN BREAD CRUST

Jägermeister Jus | Savoy Cabbage | Porcini Mushrooms | Rutabaga

RUTABAGA IN BREAD CRUST

Mushroom Jus | Savoy Cabbage | Porcini Mushrooms | Rutabaga

MANDARIN KUMQUAT SORBET

Szechuan Pepper

WHITE CHOCOLATE MOUSSE

Caramelized Almond | Cassis & Champagne | Gold Leaf

219€ PER PERSON



BOOKING INFORMATION

CHRISTMAS MEALS

Dates & timings

- December 24 (Brunch & Dinner)
- December 25 (Brunch & Dinner)
- December 26 (Brunch & Dinner)
- Brunch service: 11 AM - 4 PM
- Dinner service: From 7 PM
- Restaurant closes at 11 PM

Inclusions

- One glass of Champagne

NEW YEAR'S EVE

Date & timing

- December 31
- Dinner service: From 7 PM
- Restaurant closes at 11 PM

Inclusions

- One glass of Champagne
- Still and sparkling water and coffee
- Party favors

NEW YEAR'S DAY

Date & timing

- January 1
- Brunch service: 11 AM - 4 PM

Inclusions

- One glass of Champagne

BOOKING TERMS

- 50% prepayment required at the time of booking
- Cancellation up to 72 hours in advance is free of charge
- All prices include VAT
- Any food intolerances or allergies must be communicated at the time of booking

BOOKING & ENQUIRIES

Please call or email our team:

+43 1 266 0108 4066

donnersmarkt@almanachotels.com





EVERY SENSE
INDULGED

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