



HOTEL IMPERIAL
A LUXURY COLLECTION HOTEL

Vienna

Menus

SPRING CULINARY

Menu I

Marinated Salmon with
Asparagus Mousse on Spring Salad
* * *

Roasted Filet of Beef in Spring Herbs
with Cream Potatoes and Early Vegetables
* * *

Terrine of Elderflowers on Marinated Strawberries

€ 52,00 per Person

Menu II

Green and White Asparagus with
Sauce Vinaigrette and Austrian "Vulcano" Ham
* * *

Velouté of Wild Garlic with Herb Ravioli
* * *

Roasted Filet of Char on Roast Potatoes with
Young Spinach and Cherry Tomatoes
* * *

Rhubarb Strudel with Strawberry Sorbet

€ 68,00 per Person



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OUR LIGHT SUMMER MENUS

Menu I

Gazpacho with Croûtons

* * *

Duo of Poussin with
Polenta Tureen and Sautéd Mushrooms

* * *

Strawberry Tartlet with Warm Chocolate Pralinés

€ 45,00 per Person

Menu II

Cesar's Salad with Grilled King Prawns
Served in a Pastry Bowl

* * *

Beef Consommé with Liver Roulade

* * *

Steak of Saddle of Veal in Creamy Chanterelles
with Pesto Noodles and Summer Vegetable

* * *

Apricot-Cheese Strudel with Amaretto Sauce

€ 68,00 per Person



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ENDLESS AUTUMN

Menu I

Smoked Ham of Lamb on Carpaccio of Pumpkin

* * *

Crusty Roasted Filet of Pike-Perch on
Ruccola Risotto with Cherry Tomatoes

* * *

Soufflé of Chestnut with Sour Cherries

€ 45,00 per Person

Menu II

Tartar of Salmon with Caviar Cream and Mustard-Dill Sauce
on Seasonal Leaf Salads

* * *

Velouté of Pumpkin with Pumpkin Seed Oil

* * *

Roasted Medallions of Deer with Red Cabbage
Flavoured with Burgundy Wine and Potato – Chestnut Roulade

* * *

Grape Tartlet in White Wine Sauce

€ 68,00 per Person



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THE MENU FOR THE COLD TIME OF THE YEAR...

Menu I

Consommé of Guinea Fowl with Pistachio Dumplings

* * *

Salmon on
Tomato-Tagliatelle with Basil

* * *

Light and Dark Chocolate Mousse
in Pyramid Cake

€ 45,00 per Person

Menu II

Light Warm Tuna on Sprouts
with Asian Vinaigrette

* * *

Classical Oxtail Soup with Vegetable Garnish

* * *

Light Red Roasted Breast of Duck in Jus of Rosemary with
„Schupfnudeln“ and Truffled Creamy Savoy Cabbage

* * *

Terrine of Walnut on Orange-Date Salad

€ 72,00 per Person



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CLASSICAL VIENNESE MENUS

Menu I

Clear Beef Soup with Slices of Pancake

* * *

Boiled Beef with the Traditional Side Dishes

Cream Spinach, Roasted Potatoes,
Chives Sauce and Apple-Horseradish

* * *

Apple Strudel with Whipped Cream

€ 42,00 per Person

Menu II

Truffled Cream of Potato Soup

* * *

Jellied Boiled Beef on Salad Bouquet in Herb Vinaigrette

* * *

Roasted Breast of Guinea Fowl on
Cream of Mushrooms with Fine Butter Noodles

* * *

„Wiener Melange“ Moccha Mousse

3 Course Menu with Soup € 42,00 per Person

3 Course Menu with Starter € 45,00 per Person

4 Course Menu € 49,00 per Person



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INTERNATIONAL MENUS

Menu I

With Sandal-Wood Smoked Salmon on
Caviar Sauce and Parsley Root Chips

Clear Oxtail Soup Scented with Sherry

Steak of Saddle of Veal „Calvados“
with Glazed Apples and Pignoli Rice

Terrine of Chocolate Mousse in Pyramid Cake

€ 62,00 per Person

Menu II

Jelly of Crayfish on Wild Salads
in Sherry Dressing

Cream of Herb Soup

Tournedos of Styrian Ox with Red Wine Sauce
Seasonal Vegetables and Roasted Polenta

Iced Tartlet of Mascarpone
on Fruit Sauces

€ 68,00 per Person

Menu III

Delicate Cooked Salmon on Pommery-Celery Mash

* * *

Cream Soup of Young Onions with Crayfish

* * *

Medallion of Veal with Truffle Sauce
Selected Vegetables and Schupfnudeln

* * *

White Mocca Tartlet

€ 68,00 per Person



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... OUR 5 COURSE GALA MENU

Marmorata of Guinea Fowl with
Salad Bouquet and Parsley Root Chips

Velouté of Lobster with Armagnac

Roasted Filet of Pike-Perch on Sprouts

Saddle of Young Lamb in a Red Mustard Crust
Roasted Polenta and Ratatouille Vegetables

White Chocolate Mousse
with Pistachio Cream

€ 78,00 per Person



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OUR LIGHT BUSINESS MENUS...
... FOR YOUR SUCCESSFUL MEETING
each at € 45,00 per Person

Menu I

Home-Marinated Salmon in Herbal Pancake
with Mustard-Dill Sauce and Leaf Salads

* * *

Saddle of Lamb in Jus of Thyme with
Creamy Potatoes and Bell Pepper – Courgette Vegetables

* * *

Tartlet of Yoghurt with Seasonal Fruits

Menu II

Beef Consommé with Slices of Herbal Pancake

* * *

Roasted Salmon on
Tomato-Tagliatelle with Basil

* * *

White Chocolate Mousse in Sponge Cake

Menu III

Cesar's Salad in Pastry Bowl with Slices of Chicken

* * *

Braised Veal in Creamy Mushrooms
with Small Herb Dumplings "Spätzle" and Assorted Vegetables

* * *

Terrine of Mango with Marinated Berries



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... OUR VEGETARIAN MENUS

Menu I

Anti Pasti – Plate with Baked Goat Cheese
and Leaf Salads

* * *

Gratinéd Courgette in Bell Pepper Sauce
with Wild Rice Cookie

* * *

Bright and Dark Chocolate Mousse
in Pyramide Cake

€ 35,00 per Person

Menu II

Clear Tomato Consommé
with Basil – Curd Cheese Dumpling

* * *

Potato-Spinach Dumpling on
Truffled Salsify

* * *

Tofu – Mushroom Strudel on
Pearl Barley– Vegetables Risotto

* * *

Curd Cheese Pastry with Berries

€ 42,00 per Person



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ENTRÉES...

... THE INTERMEZZO BEFORE THE MAIN COURSE

Filet of Turbot in Pastry with Sprouts and Fine Bell Pepper Sauce	€ 18,00
Ravioli with Cream Cheese and Herbal Stuffing on Sage Butter	€ 14,00
Tagliarini with Crayfish in Vegetable Stock	€ 18,00
Roasted Filet of Tuna Marinated with Soya on Mango Sauce	€ 18,00

REFRESHING SORBETS

we would like to offer your guests Sorbets of

Lemon, Raspberry, Strawberry, Orange or Mince	€ 6,00
Sorbet if requested with Champagne	€ 7,50