

Christmas Grand Soirée 2025

For the Christmas Holidays, when almost all of Vienna remains closed,
THELL opens its doors for the Christmas Grand Soirée:
a curated four-course festive dinner with Champagne welcome,
wine pairing and a digestif ritual.

The Package

Champagne Aperitif on arrival

Four-course festive menu featuring seasonal highlights

Sommelier-curated wine pairing from our finest partner vineyards

Digestif cocktail to complete the experience

Coffee, tea and water service

€ 300,- per person incl. VAT

Starters and desserts will be served in family dinner style, allowing all guests at the table to enjoy the full variety together.

Only for the main course we kindly ask you to make your selection already at the time of reservation.

If you would like a vegan menu, please inform us in advance. We will be happy to prepare the vegetarian dishes in each course fully vegan for you.

Children's Menu

For children up to 12 years we offer an adapted festive menu including non-alcoholic beverages at € 90,- per child.

From the age of 13, the adult price applies.

Please note that our venue does not provide children's high chairs.

Booking Information

<u>Seatings</u>

Early Dinner: Arrival between 5:00 and 5:30 pm, your table is reserved until 8:30 pm. Afterwards, you are welcome to continue the evening in our Bar Area if you wish.

Late Dinner: Arrival between 9:00 and 9:30 pm, table reservation until after midnight.

Booking & Payment

Please send your reservation request by email to hallo@thell.restaurant and include the following details:

Desired date

Preferred seating (Early or Late)

Number of guests (including children, including vegan)

Reservations are only valid with full prepayment by bank transfer.

After we have confirmed availability, you will receive our bank details.

The transfer must be completed within five business days.

Cancellation Policy

Until 15 December 2025: 80% refund or voucher
16–19 December 2025: 50% refund or voucher
From 20 December 2025: no refund, name change possible
No-show: 100% charge
Reservations apply strictly to the booked seating time.

Christmas Menu

Organic Joseph Sourdough – "La Marianne" Mulled Wine Butter | Pumpkin-Chili Cream | Golden Pecans

Punch-Cured Trout

Jerusalem Artichoke Cream | Quince Gel | Mustard Seed Caviar

and

Vitello Alpino

Veal Roast Beef | Chestnut-Truffle Mayonnaise | Crispy Onions

and

Beetroot Tartare

Crispy Goat Cheese Fritters | Apple-Horseradish Cream | Walnut Crumble

Pumpkin Velouté

Atlantic Cod

Cauliflower Cream | Broccolini | Pine Nuts | Candied Orange Zest | Noilly Prat Sauce

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Filet of Beef

Saffron Potato Purée | Romanesco | Lemon Gremolata | Bordeaux Reduction

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Roasted Pumpkin

Chestnut Filling | Porcini in Red Wine Jus | Black Kale | Walnuts & Cranberries

Gingerbread Mousse

Caramelized Almonds | Baked Apple Compote

and

Cheese Variation from Pöhl am Naschmarkt

Cardamom Pear | Walnuts



Venue

