

New Year's Eve

2025



THELL

EST. 1973

Menu

ROYALE No2 OYSTER

WITH MIGNONETTE OF LATE-HARVEST ZWEIFELT AND SHALLOTS

ALPINE CHAR TARTARE

GRANNY SMITH APPLE | HORSERADISH CRÈME | CUCUMBER PEARLS | DILL

UPGRADE FOR 2 PERSONS:

OSCIETRA ROYALE CAVIAR (10 G) WITH VODKA ELYX SHOTS

€ 35 PER PERSON

JERUSALEM ARTICHOKE VELOUTÉ.

WITH CONFIT CHESTNUTS, BLACK TRUFFLE AND BRIOCHE CRISP

LOBSTER RAVIOLO WITH RICOTTA

CRUSTACEAN BISQUE WITH SAFFRON, FENNEL AND BASIL OIL

FILET STEAK SURF & TURF

WITH RED WILD PRAWN, CELERIAC PURÉE, GLAZED BABY CARROTS, BEETROOT,
POTATO GRATIN AND PORT WINE TRUFFLE JUS

UPGRADE OPTION:

A5 MIYAZAKI WAGYU FILLET (JAPAN) INSTEAD OF AUSTRIAN BEEF FILLET

€ 85 PER PERSON

APPLE & CHAMPAGNE DESSERT

APPLE AND SAFFRON CRÈME BRÛLÉE WITH CHAMPAGNE FOAM,
& CARAMELISED NUTS

Vegetarian

TRUFFLE ARANCINI

ON CELERIAC CREAM WITH BLACK TRUFFLE AND MICROGREENS

VEGETARIAN SCALLOP

GRILLED KING OYSTER MUSHROOM, MUSHROOM SAUCE, APPLE GEL AND HAZELNUT CRUNCH

UPGRADE (MINIMUM 2 PERSONS):

VODKA & ALGAE CAVIAR

4CL ELYX VODKA EACH

€ 25 PER PERSON

JERUSALEM ARTICHOKE FOAM SOUP

WITH CONFIT CHESTNUTS, BLACK TRUFFLE AND BRIOCHE CHIP

TRUFFLE RAVIOLO FILLED WITH RICOTTA & PORCINI

SERVED IN CHAMPAGNE-TRUFFLE SAUCE WITH FENNEL AND BASIL OIL

PUMPKIN AND CHESTNUT WELLINGTON

WITH CELERIAC PURÉE, GLAZED BABY CARROTS, BEETROOT,
POTATO GRATIN AND PORT-WINE TRUFFLE JUS

APPLE-CHAMPAGNE DESSERT

APPLE-SAFFRON CRÈME BRÛLÉE WITH CHAMPAGNE FOAM
& CARAMELISED NUTS

Menü

EARLY SEATING

ARRIVAL FROM 5PM TO 6 PM

ALPINE CHAR TARTARE

GRANNY SMITH APPLE | HORSERADISH CRÈME | CUCUMBER PEARLS | DILL

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Vegetarisch

EARLY SEATING

ARRIVAL 5PM TO 6PM

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WITH CONFIT CHESTNUTS, BLACK TRUFFLE AND BRIOCHE CHIP

PUMPKIN AND CHESTNUT WELLINGTON

WITH CELERIAC PURÉE, GLAZED BABY CARROTS, BEETROOT,
POTATO GRATIN AND PORT-WINE TRUFFLE JUS

APPLE-CHAMPAGNE DESSERT

APPLE-SAFFRON CRÈME BRÛLÉE WITH CHAMPAGNE FOAM
& CARAMELISED NUTS

Kids

KINDER SILVESTERMENU

RAKETEN-KÜRBISUPPE

MIT POPCORN-BOOST – FÜR DEN ERSTEN COUNTDOWN DES ABENDS

LUFTSCHLANGEN SPAGHETTI

MIT YODA-ZAUBERPESTO UND PARMESANREGEN

ODER

SILVESTER FLECKERL

GRATINIERTER SCHINKENFLECKERL MIT GRÜNEM SUPERHELDEN-SALAT

ODER

POWER SCHNITZEL

VOM KALB – MIT GOLDBRENNER POMMES FRITES

GALAKTISCHES SCHOKO-MOUSSE

MIT Roter Himbeer-Raketen-Sauce

CHILDREN'S NYE-MENU

ROCKET PUMPKIN SOUP

WITH POPCORN BOOST – FOR THE FIRST COUNTDOWN OF THE EVENING

STREAMER SPAGHETTI

WITH YODA MAGIC PESTO AND PARMESAN RAIN

OR

NEW YEAR NOODLE BAKE

BAKED HAM PASTA WITH SUPERHERO GREEN SALAD

OR

POWER SCHNITZEL

• CRISPY VEAL SCHNITZEL WITH GOLDEN FIREWORKS FRIES

GALACTIC CHOCO MOUSSE

WITH RED RASPBERRY ROCKET SAUCE

Thell NYE Grand Soirée 2025

NYE at Thell – 31 December 2025

While Vienna gets ready to welcome the new year, we open our doors for the Thell Grand Soirée – a glamorous six-course New Year's Eve dinner with champagne, wine pairing, beer, signature cocktail, all non-alcoholic beverages, coffee and tea – as much as you like.

Seating Times

- Early Dinner: Arrival between 17:00 & 18:00, table reserved until 20:30
- Late Dinner: Arrival between 20:00 & 21:30, table reserved until 01:00

Reservation & Payment

Early Bird Price: Early € 200, Late € 400 per person (available until 24 November)
Children up to 12 years: Early € 55, Late € 77 (including non-alcoholic beverages)
Vegan menu option: Please indicate under "special requests" when booking.

Reservations can be made directly through our online reservation system, with instant payment. Alternatively, bookings can be made by e-mail at hallo@thell.restaurant Please include the date, preferred seating (Early / Late) and number of guests (including children / vegan options).

Reservations are valid only after full prepayment. Payment can be made by credit or debit card on our website or via bank transfer. No deposit is required for children.

As seating is limited, we recommend booking early.

Cancellation Policy

until 24 November 2025: 90% refund (+10% Thell voucher)
until 15 December 2025: 75% refund
until 22 December 2025: 50% refund
from 23 December 2025: no refund, but transfer of reservation or voucher for 50% of the amount possible
By submitting the reservation & payment, these conditions are considered accepted.

Menu and prices subject to change. Printing errors excepted.