

New Year's Eve

2025



THELL

EST. 1973

Thell NYE Grand Soirée 2025

NYE at Thell – 31 December 2025

When all of Vienna is looking forward to the New Year, we open our doors for the Thell Grand Soirée – a glamorous 6-course New Year's Eve dinner with all drinks included. Champagne, wine pairing, beer, signature cocktail, all non-alcoholic drinks, coffee and tea – as much as you like.

Seating Times

- Early Dinner: arrival between 5:00 pm & 6:00 pm, table reserved until 8:30 pm
- Late Dinner: arrival between 8:00 pm & 9:30 pm, table reserved until 1:00 am

Reservation & Payment

Dinner&Drinks price – Early: € 220, Late: € 480 per person (50% prepayment)

Children up to 12 years: Early € 55, Late € 77 incl. non-alcoholic drinks (no prepayment)

Please specify under "Special Requests" when booking: number of children + vegan menu option.

Reservations can be made directly via our online reservation system with instant card payment.

If you prefer to pay by bank transfer, we are happy to take bookings by email at hallo@thell.restaurant

Please state your preferred table time (Early / Late) as well as the number of guests (incl. children / vegan options). Reservations are only valid after a 50% prepayment (no prepayment 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 the reservation and a voucher for 50% of the amount is possible

Menu and prices are subject to change. Errors and misprints excepted.

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

Menu

EARLY SEATING

ARRIVAL FROM 5PM TO 6 PM

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

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

Vegetarisch

EARLY SEATING

ARRIVAL 5PM TO 6PM

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

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 GOLDBRENNEN 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