

New Years Eve Menu

Le SALZGRIES[👑]
Paris

RESTAURANT LE SALZGRIES PARIS . Marc Aurel Straße 6 . 1010 Wien . Telephon: (01) 533 40 30 . Email: restaurant@le-salzgries.at

Our "December - Meal Times"

From Monday to Saturday
From 12.00am. till 02.00pm. & from 06.00pm. till 10.30pm.

Holiday

Open on the 8th of December
Our restaurant is closed from December 24th till December 26th

3-Course Menu

BOUCHOT MUSSELS in saffron jelly on fennel crème
or

PHEASANT CONSOMMÉ with morel roulade

FILET OF TURBOT in lime sauce with young vegetables
or

GIGOT OF LAMB, SLOW ROASTED
served with aubergines & tomatoes au gratin accompanied by rosemary jus

TRUFFLE BRIE with pear-honey chutney
or

CARAMELIZED PINEAPPLE
with Bourbon vanilla and chestnut mille-feuille

€ 68
Couvert, Amuse bouche
and Petit fours included

6-Course Menu

BOUCHOT MUSSELS in saffron jelly on fennel crème
or

PHEASANT CONSOMMÉ with morel roulade

SURF & TURF FANTAISISTE
Roast quail breast with scallop

GRANITÉE OF ROSÉ CHAMPAGNE

FILET OF TURBOT in lime sauce with young vegetables
or

GIGOT OF LAMB, SLOW ROASTED
served with aubergines & tomatoes au gratin accompanied by rosemary jus

TRUFFLE BRIE with pear-honey chutney

CARAMELIZED PINEAPPLE
with Bourbon vanilla and chestnut mille-feuille

€ 85
Couvert, Amuse bouche
and Petit fours included

3-Course Menu

BOUCHOT MUSSELS in saffron jelly on fennel crème

PHEASANT CONSOMMÉ with morel roulade

SURF & TURF FANTASISTE

Roast quail breast with scallop

GRANITÉE OF ROSÉ CHAMPAGNE

FILET OF TURBOT in lime sauce with young vegetables

GIGOT OF LAMB, SLOW ROASTED

served with aubergines & tomatoes au gratin accompanied by rosemary jus

TRUFFLE BRIE with pear-honey chutney

CARAMELIZED PINEAPPLE

with Bourbon vanilla and chestnut mille-feuille

€125

Couvert, Amuse bouche
and Petit fours included

À la carte

BOUCHOT MUSSELS in saffron jelly on fennel crème € 16

PHEASANT CONSOMMÉ with morel roulade € 16

SURF & TURF FANTASISTE

Roast quail breast with scallop € 23

GRANITÉE OF ROSÉ CHAMPAGNE € 8,5

FILET OF TURBOT in lime sauce with young vegetables € 35

GIGOT OF LAMB, SLOW ROASTED

served with aubergines & tomatoes au gratin accompanied by rosemary jus € 35

TRUFFLE BRIE with pear-honey chutney € 15

CARAMELIZED PINEAPPLE

with Bourbon vanilla and chestnut mille-feuille € 15

Couvert € 10

Amuse bouche & Petit fours included

