

New year's eve 2017 menù di san Silvestro

Stuzzichini

Greeting from the kitchen

2017 2017 2017 2017 2017 2017 2017 2017 2017

Antipasto

starter

Tris di salmerino

Tartara di salmerino con pompelmo rosa e pinoli, servita su crema di mascarpone al lime e insalata selvatica, Salmerino affumicato con insalata di carote e finocchi

Uova di quaglia e caviale di salmerino in crosta

Tartar of brook trout with pink grapefruit and pine nuts

on citrus mascarpone cream and wild herb salad;

Lukewarm smoked char fillet on marinated carrot fennel salad;

crispy served quail egg and char caviar

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Secondi: Pesce o Carne

Main course of your choice: fish or meat

Filetto di ippoglosso bianco fritto con burro d'astice, servito con ragu di cozze, cavolo zafferano e gnocchi al pistacchio

Fillet of white halibut in lobster butter, fried with mussel and tomato ragout served with saffron cabbage and pistachio chervil gnocchi

o/or

Filetto di cerbiatto con olio di ginepro e cannella "sous vide" servito con marroni, broccoli romaneschi, medaglioni di polenta e salsa al barolo e cioccolato

Roast venison filet with juniper oil and cinnamon "sous vide" cooked, served with romanescos maroni, polenta hazelnut and barolo chocolate jus

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Dolce

dessert

Tris di lamponi: Panna Cotta croccante al lamponi

Mousse al cioccolato bianco con lamponi

Tarta di lamponi con crema di mascarpone alla vaniglia

Crunchy raspberry pannacotta, raspberry-white chocolate mousse and

Raspberry tart with vanilla mascarpone cream

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Caffè e grappa

€ 61,00

Dear guests!
Celebrate the step with us
into the year 2018
in the heart of Vienna

*To confirm the reservation of your New Year's Eve table
We require a deposit of € 30, - per person.
We will gladly send you a payment slip.
Of course, you can also pay your deposit by credit card.
(Mastercard, Visa, Diners)*

*The final reservation for your table
can without exception only after receipt of the deposit
respectively. Ask because of the great interest
We ask you for timely reservation and deposit.*

*The Da Capo team is already looking forward
to welcome you for this evening!*

Our restaurant manager is awaiting to respond all your questions!

*Best regards
Your Da Capo team*

Our opening times
to the holidays:

24. Dec. ; 11:30 - 16:00

25. Dec. - 26.Dec.; 11:30 – 23:00

31. Dec.; 11:30 - 0:00 a la carte

Menu from:

16:30 to 20:00 limited

or from 20:30 - OPEN END

01. January 2017; kitchen from 17:00