

New year's eve 2018 Menù di san Silvestro

Stuzzichini

Greeting from the kitchen

2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018

Antipasto

starter

Tris di Selvaggina

Filetto di capriolo in manto di crespelle servito su crema di rosa canina
Mousse di parmigiano tartufato e prosciutto di cervo servito con castagnaccio
Petto di quaglia affumicato e patè di fegato con tramezzini
Pink roe deer fillet in herb crepes coat on rosehip mascarpone cream
Truffle parmesan mousse and deer ham on tuscan chestnut cake
smoked quail breast and quail liver cream on tramezzini bread

2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018

Secondi: Pesce o Carne

Main course of your choice: fish or meat

Filetto di storione al lime con ostriche fritte e caviale
servito su risotto al prosecco, zafferano e spinaci
Sturgeon fillet fried in lime butter served with baked oysters
and caviar on creamy leaf spinach and saffron prosecco risotto

o/or

Petto d'anatra "sous vide" servito su salsa di mirtilli al balsamico con purea di pastinache
tartufata, cavolini di bruxelles e chips di barbabietola
pink duck breast "sous vide" cooked on cranberry balsamicojus, served
with truffled parsnip puree, cabbage sprouts and crunchy red beet chips

2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018

Dolce

dessert

Variazione di Mela

Crostata di mela e mousse di mele al forno
servite con ragu`di mele e cannella, mirtilli rossi e crocante

Apple tart and baked apple mousse on an apple and cinnamon ragout, cold-stirred
cranberries and apple schnapps

2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018 2018

Caffè e grappa

€ 62,00

Dear guests!
Celebrate with us the step
into the year 2019
in the heart of Vienna

*To confirm the reservation of your New Year's Eve table
We require a deposit of € 30, - per person.
You can pay your deposit by bank transfer
or 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 kitchen times
to the holidays:

24. Dez. ; 11:30 – 15:30

25. Dez.; 11:30 – 23:00

26. Dez.; 11:30 – 23:45

31. Dez 11:30 – 0:00 a la carte

Menu from:

16:30 till 20:00 limited

or from 20:30 – OPEN END

01. January 2019; Kitchen from 17:00