

New year's eve 2019 menù di san Silvestro

Stuzzichini

Greeting from the kitchen

2019 2019

Antipasto

starter

*Tartare di trota artica cu carpaccio di rape rosse con pane di segale
crema di wasabi , perle di caviale al vino chardonnay e
mini cetroli marinati*

*Tartar of the Arctic trout on beetroot carpaccio with pumpernickel crumbs, wasabi
cream fraiche, chardonnay caviar pearls and pickled olives*

2019 2019

Secondi: Pesce o Carne

Main course of your choice: fish or meat

*Filetto di rombo al timo limonato su risotto d`orzo perlato
all arancia e curcuma con gamberi di fiume e pak choi*

*Turbot fillet fried with lemon thyme served on turmeric, orange and pearl barley risotto,
crayfish and grilled pak choi*

o/or

Variazioni di cervo

*Cosciotto di cervo "sous vide" su funghi di bosco misti
Sella di cervo ripiena al pistacchio in manto di strudel su
Purea di pastinache tartufate e salsa al cioccolato e aceto balsamico*

Two kinds of venison

*Haunch cooked "sous vide" on mixed forest mushrooms and
Saddle of venison with a pistachio farce baked in filo pastry,
served on truffled parsley puree and chocolate balsamic jus*

2019 2019

Dolce

dessert

Crostata con crema alla vaniglia, mousse di mango e cioccolato bianco

Crocante di lamponi e mikado al cioccolato

*Caramelized vanilla cream tart with raspberries, mousse of mango and white Valhrona
chocolate, raspberry crisp and chocolate sticks*

2019 2019

Caffè e grappa

€ 64,00

Dear guests!
Celebrate with us the step
into the year 2020
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 only be done after receipt of the deposit respectively.
Because of the great interest, we ask 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. Dec. ; 11:30 – 15:30

25.Dec.; 11:30 – 23:45

26. Dec.; 11:30 – 23:45

31.Dec 11:30 – 0:00 a la carte

*Menu from:
16:30 till 20:00 limited
or from 20:30 – OPEN END*

01. January 2020; Kitchen from 17:00