

Reservation at:
+43 662 2060-0 or
restaurant.castellani@arcotel.com

24 Dec. 2024, from 5.00 p.m.

Christmas fondue

FONDUE

beef | chicken | veal | venison | shrimp | salmon
carrots | pickled vegetables | baguettes | mushrooms

SAUCES

aioli | truffle | cocktail | guacamole

DESSERT

dark chocolate mousse | marzipan | sour cherry

€ 75,- p.p. (incl. amuse bouche)



Christmas menu

SOUP

Beef consommé | meat strudel | semolina dumplings | Kaiser roll

MAIN COURSE

Duck leg | apple-red cabbage | potato dumpling | chestnuts

DESSERT

Dark chocolate mousse | marzipan | sour cherry

€ 65,- p.p. (incl. amuse bouche)

TIP:

Both are also
available as
vegetarian / vegan
alternatives!