

WATERFRONT BRUNCH

The best of land, river and sea.





Bound by nature.

THE ETHOS OF OXBO IS INSPIRED BY AGRICULTURAL HERITAGE - OUR LOVE FOR NATURE, RESPECT FOR LAND AND CELEBRATION OF TOGETHERNESS.

Guest visit us day-through-night, to experience the heart and soul of authentic food, in a warm and relaxed sociable atmosphere, evoking a special sense of belonging.



WATERFRONT BRUNCH

Authentic Flavours and Riverside Ease

Weekends are for celebrating and there's no better place than OXBO.

Our Waterfront Brunch invites guests to enjoy
the best of land, river and sea
all year round - stunning views of the Danube
included.

The perfect introduction to our brunch is a glass of rosé sparkling wine and a fine spread and starter selection with organic bread from BROTocnik, served at the table.



WATERFRONT BRUNCH

Every Sunday 7 January - 30 June from 12 pm to 3 pm

€ 65,- per person incl. aperitif



STARTERS

SET ON THE TABLE

Bio bread from Brotocnik . Tyrolean dairy butter
Minced trout lard . cress . tuna spread . dill
Beetroot horseradish spread
Smoked catfish . horseradish cream .
smoked salmon . dill mustard sauce

FROM SEA AND LAND

Whole salmon
Gothenburg herring salad . curry herring . beetroot herring
Smoked salmon saddle
Marinated prawns
Austrian salmon trout tataki
Beef tatare . turnip cream, roasted onions
Oven pumpkin . almond cream
Mozzarella cheese . Viennese tomatoes . Pecoraro aceto balsamico

FROM "BERKEL"

Styrian vulcano ham. Viennese apricot mustard

SALAD STATION

Romaine lettuce hearts. mixed salad. Rucola salad with different dressing Croutons. parmesan cheese. capers. pine nuts. pumpkin seeds
Cherry tomatoes. cucumbers. bell peppers. beetroot. carrots

ANTI PASTI

Marinated jumbo olives . grilled mushrooms . bell peppers . courgette and eggplant

SOUP

Lobster cream soup with herb croutons

MAIN COURSES

HOT

Golden trout fillet . truffle beluga lentils
Pikeperch fillet . lemon cream sauce . crayfish
Braised veal cheeks
Potato gratin
Potato chervil puree
Jasmine scented rice
Viennese grilled saisonal vegetables
Hokkaido pumpkin risotto . caramelized walnuts
mountain cheese

OYSTERS

Fines de claire oysters on crashed ice Lemon . shallot dressing . tabasco . caviar . chive . chesterbread

LIVE COOKING

Austrian beef prime rib . creamy pepper sauce Grilled jumbo prawns

DESSERT

Chocolate fountain with organic Zotter chocolate
Selection of desserts with sliced fruits
Italian ice cream selection

Vegan chocolate mousse. strawberry ragout

Styrian cheese selection with grapes . figs and quince mustard

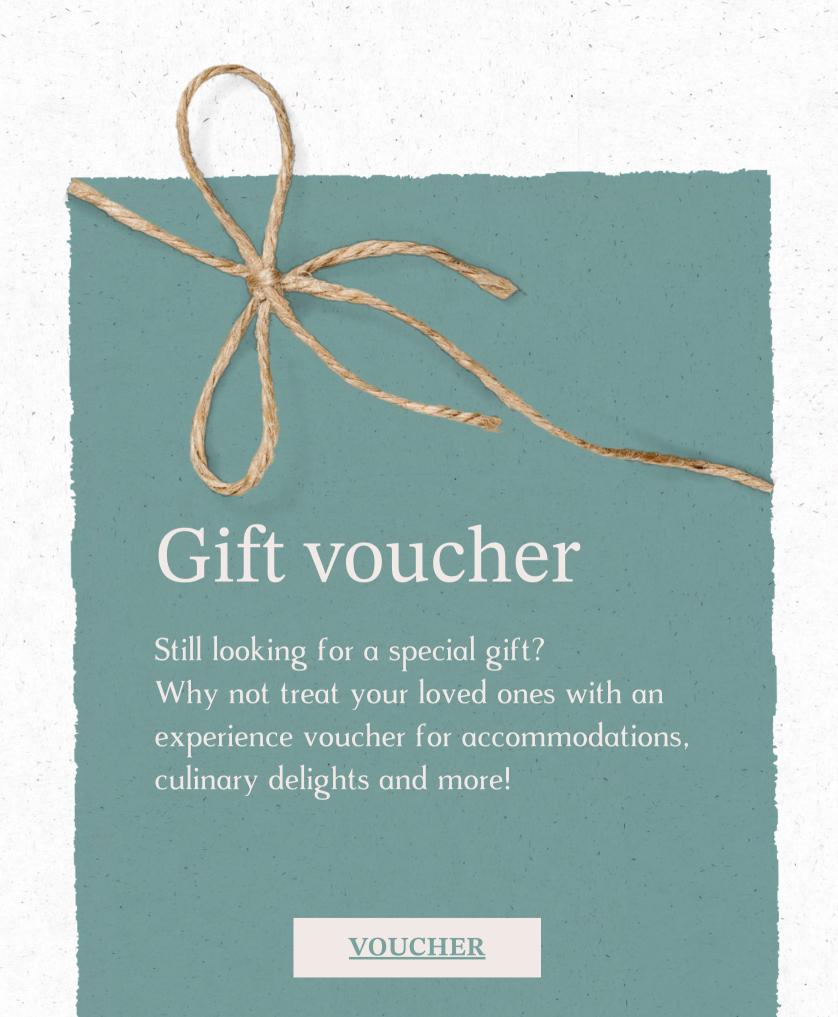
RESERVATIONS

To book our specials or for further enquiries, contact us under

oxbo-viennawaterfront@hilton.com

- Guests will be seated in the restaurant based on availability, window seats only available after consultation with the team.
- The hotel will allow cancellations up until 48 hours the day prior dining celebrations.
- · Children discount
 - o Children under 6 years eat for free
 - o Children between 6-11 years receive 50 % discount
 - o Children 12 years and older pay full price
- Dogs are not allowed in the restaurant
- Free parking for restaurant visitors

WE ARE LOOKING FORWARD TO YOUR VISIT.





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