

# SPRING DELIGHTS

Celebrate and enjoy together





# 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.

### FOOD PROVENANCE MAP

Our love for nature and respect for the land means we are responsible and sustainable wherever possible. Therefore we carefully source our ingredients for this menu from reputable Austrian suppliers, located within a maximum radius of 50 km from Vienna. Seasonality, locality, excellent quality, authenticity and respect for nature are our main selection criteria.











Acetaia Pecoraro Klosterneuburg Niederösterreich







Ölmühle Fandler Pöllau Steiermark

Wiesbauer

Niederösterreich

Reidling



Eishken Estate Naturteichwirtschaft Radlberg Niederösterreich



Tschiltsch Geflügel Pölfing-Brunn Steiermark



The Cheese Artist Riegersburg Steiermark



Vulcano Schinkenmanufaktur Feldbach Steiermark



Wien

Prentlhof



### **GOURMET MENU**

€ 59,- per person



#### STARTER

Asparagus crostini
Viennese tomatoes . viennese mustard .
BROTocnik potato baguette

Baked green asparagus OXBO wild garlic chimichurr . pickled cucumbers . herb remoulade

Beef tartare
BROTocnik potato toast . crispy potatoes

#### SOUP

Asparagus cream soup pepper cheese sticks

#### MAIN

Braised pielachtal young lamb shank .

Potato viennese tomato hash . lemon

verbena jus

Radeberger gold trout fillet . asparagus cream . wild garlic foam

Asparagus risotto colorful viennese tomatoes . mountain cheese

#### DESSERT

Weinviertel apricot pancakes

#### STARTER

Vulcanland Snack Plate
ham & salami . mountain cheese . liptauer
cumin sausages . pickles
Viennese apricot mustard . BROTocnik
organic bread

Pan-Seared Scallop
Sea asparagus . red cabbage
Fennel
Beef tartare BROTocnik potato toast
Crispy potatoes.

#### Soup

Potato artichoke cream soup
Sun-dried tomato sticks
Truffled

#### MAIN

Veal cheeks
Potato chervil puree . carrots
Beef crumble

Gold trout fillet
Colorful pickled celery
Lemon poppyseed sour cream
Hasselback potatoes

Goulash pie Sour cream. puff pastry

Truffle risotto cabbage. zieger ball cheese

#### DESSERT

Kaiserschmarrn Plum compote. vanilla ice cream



### GOURMET MENU DELUXE

€ 69,- per person



# BEVERAGE PACKAGES

Sparkling wine (with or without orange juice)
House wine (red or white)
Non-alcoholic beverages
Selection of beer

2 hours | € 25 per person

4 hours | € 35 per person





## RESERVATIONS

### **Terms & Conditions**

To book our offer or for further enquiries, contact us at: <a href="mailto:oxbo-viennawaterfront@hilton.com">oxbo-viennawaterfront@hilton.com</a>

- Reservations will be accommodated based on availability in the bar area or the restaurant.
- Cancellations are possible up to 48 hours before the festivities.
- Children below 6 years eat for free
- Children between 6-12 years receive 50 % discount
- Children 12 years and older pay full price
- Dogs are not allowed in the restaurant.
- Free parking is available for restaurant guests.

- Reservation time 48 hours
- Up to a maximum of 20 people
- · Monday to Sunday from 6 pm to 10 pm

We are looking forward to welcome you.

**BOOK NOW** 





