



BAR | DINING | TERRACE

OXBO

VIENNA WATERFRONT

FESTIVE SEASON



# FESTIVE SEASON

Celebrate the **Festive Season** with your family and friends in the warm, relaxed and sociable atmosphere of **OXBO**.

Enjoy local, authentic and seasonal food and drinks from our lovingly crafted festive buffets.

We have something special for you for every day from **Advent Sundays to Christmas and New Year's Eve**.







# ADVENT BRUNCH

1, 8, 15 & 22  
December

12pm - 3pm

EUR 89,-  
incl. aperitif



## STARTERS

### AT THE TABLE

Organic bread from BROTochnik, Tyrolean alpine dairy butter  
Venison channel with cranberries, smoked duck breast, red wine pear  
Smoked catfish & horseradish cream, smoked salmon & dill mustard sauce

### FROM SEE AND LAND

Salmon whole  
Gothenburg herring salad, mustard herring, beetroot herring  
Marinated shrimp  
Salmon Tataki  
Smoked salmon tartare, apple, dill  
Beef tartare, fried onion  
Buffalo mozzarella, cherry tomatoes, balsamic vinegar Pecoraro

### FROM „BERKEL“

Styrian Vulcano ham & Viennese apricot mustard

### SALAD STATION

Romaine lettuce hearts, mixed salad, arugula with various dressings  
Croutons, Parmesan, capers, pine nuts, pumpkin seeds  
Cherry tomatoes, cucumbers, bell peppers, beetroot, carrots

### SALADS

Viennese Pasta Salad, Runner Bean Salad, Waldorf Salad,  
Colorful Quinoa Salad

### ANTIPASTI

Marinated jumbo olives, grilled mushrooms, peppers,  
zucchini and aubergine

### OYSTERS

Fines de Claires oysters on crushed ice  
With lemons, shallot dressing, Tabasco, caviar, chives,  
Chester bread

### BREAD STATION

Various breads and pastries  
Butter and Diet Margarine

## SOUP

Lobster cream soup, herb croutons

## MAIN COURSES

### WARM

Christmas goose, orange chestnut sauce  
Red cabbage, potato dumplings  
Roasted golden trout fillet, truffled creamed savoy cabbage, crayfish  
Baked pike-perch, potato lettuce, pumpkin seed oil, Remoularde sauce  
Venison ragout, cranberry sauce  
Potato gratin  
Jasmine Scented Rice  
Winter Viennese Grill Vegetables  
Hokkaido Pumpkin Gnocchi

## LIVE COOKING

### SHOW KITCHEN

Pink Roasted Alpine Beef Rib Eye, Pepper Cream Sauce  
Prawn wok with Asian vegetables, red curry and coconut milk

### PAELLA PAN

Spaghetti Vongole

## DESSERT

Chocolate fountain with Zotter chocolate  
Rich dessert buffet with sliced fruits  
Poppy seed noodles with roasted berries

Ice cream selection  
Chocolate mousse, strawberry ragout

*Styrian cheese selection with grapes and figs and quince mustard*



## STARTERS

### AT THE TABLE

Organic bread from BROTochnik, Tyrolean alpine dairy butter  
Venison pâté, smoked duck breast, red wine pear  
Smoked catfish & horseradish cream, smoked salmon & dill mustard sauce

### FROM SEE AND LAND

Salmon whole  
Shrimp Cocktail  
Marinated shrimp  
Salmon Tataki  
Beef tartare, fried onion  
Buffalo mozzarella, Viennese tomatoes, Aceto Balsamico Pecoraro

### FROM „BERKEL“

Styrian Vulcano ham & Viennese apricot mustard

### SALAD STATION

Romaine lettuce hearts, mixed salad, arugula with various dressings  
Croutons, Parmesan, capers, pine nuts, pumpkin seeds  
Cherry tomatoes, cucumbers, bell peppers, beetroot, carrots

### SALADS

Viennese Pasta Salad, Runner Bean Salad, Waldorf Salad,  
Colorful Quinoa Salad

### ANTIPASTI

Marinated jumbo olives, grilled mushrooms, peppers,  
zucchini and aubergine

### OYSTERS

Fines de Claires oysters on crushed ice  
With lemons, shallot dressing, Tabasco, caviar, chives,  
Chester bread

### BREAD STATION

Various breads and pastries  
Butter and Diet Margarine

## SOUP

Lobster cream soup, herb croutons

## MAIN COURSES

### WARM

Christmas goose, orange chestnut sauce  
Red cabbage, potato dumplings  
Roasted golden trout fillet, oven fennel  
Baked pike-perch, potato lettuce, pumpkin seed oil, Remoularde sauce  
Venison ragout, cranberry sauce  
Potato gratin  
Jasmine Scented Rice  
Winter Viennese Grill Vegetables  
Pumpkin strudel, feta, ginger kumquat ragout

## LIVE COOKING

### SHOW KITCHEN

Pink Roasted Alpine Beef Rib Eye, Pepper Cream Sauce  
Grilled king prawns, orange-pepper dip

### PAELLA PAN

Seafood Risotto, Viennese Vegetables, Prawns, Vongole Mussel, Calamari

## DESSERT

Chocolate fountain with Zotter chocolate  
Rich dessert buffet with sliced fruits  
Poppy seed noodles with roasted berries

Ice cream selection  
Chocolate mousse, strawberry ragout

*Styrian cheese selection with grapes and figs and quince mustard*



# CHRISTMAS EVE DINNER

## 24 December

6 pm

EUR 99,-  
incl. drinks







# CHRISTMAS BRUNCH

25 & 26 Dezember

12pm - 3pm

EUR 89,-  
incl. drinks



## STARTERS

### AT THE TABLE

Organic bread from BROTochnik, Tyrolean alpine dairy butter  
Venison channel with cranberries, smoked duck breast, red wine pear  
Smoked catfish & horseradish cream, smoked salmon & dill mustard sauce

### FROM SEE AND LAND

Salmon whole  
Gothenburg herring salad, mustard herring, beetroot herring  
Shrimp Cocktail  
Marinated shrimp  
Salmon Tataki  
Smoked salmon tartare, apple, dill  
Beef tartare, fried onion  
Buffalo mozzarella, cherry tomatoes, balsamic vinegar Pecoraro

### FROM „BERKEL“

Styrian Vulcano ham & Viennese apricot mustard

### SALAD STATION

Romaine lettuce hearts, mixed salad, arugula with various dressings  
Croutons, Parmesan, capers, pine nuts, pumpkin seeds  
Cherry tomatoes, cucumbers, bell peppers, beetroot, carrots

### SALADS

Viennese Pasta Salad, Runner Bean Salad, Waldorf Salad,  
Colorful Quinoa Salad

### ANTIPASTI

Marinated jumbo olives, grilled mushrooms, peppers,  
zucchini and aubergine

### OYSTERS

Fines de Claires oysters on crushed ice  
With lemons, shallot dressing, Tabasco, caviar, chives,  
Chester bread

### BREAD STATION

Various breads and pastries  
Butter and Diet Margarine

## SOUP

Lobster cream soup, herb croutons

## MAIN COURSES

### WARM

Christmas goose, orange chestnut sauce  
Red cabbage, potato dumplings  
Roasted golden trout fillet, truffled creamed savoy cabbage, crayfish  
Baked pike-perch, potato lettuce, pumpkin seed oil, Remoularde sauce  
Venison ragout, cranberry sauce  
Potato gratin  
Jasmine Scented Rice  
Winter Viennese Grill Vegetables  
Hokkaido Pumpkin Gnocchi

## LIVE COOKING

### SHOW KITCHEN

Pink Roasted Alpine Beef Rib Eye, Pepper Cream Sauce  
Prawn wok with Asian vegetables, red curry and coconut milk

### PAELLA PAN

Spaghetti Vongole

## DESSERT

Chocolate fountain with Zotter chocolate  
Rich dessert buffet with sliced fruits  
Poppy seed noodles with roasted berries

Ice cream selection  
Chocolate mousse, strawberry ragout

*Styrian cheese selection with grapes and figs and quince mustard*



# RESERVATIONS

To book our festive specials or for further enquiries, contact us at +43 1 72777 72120 or via email at [oxbo-viennawaterfront@hilton.com](mailto: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 under 6 years eat for free
- Children between 6-11 years receive 50 % discount
- 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.**



## Gift voucher

Still looking for a special gift?

Why not treat your loved ones with an experience voucher for accommodations, culinary delights and more!

**VOUCHER**





**OXBO**  
**Hilton Vienna Waterfront**  
**Handelskai 269 | 1020 Wien**

 01 72777 72120

 [oxbo-viennawaterfront@hilton.com](mailto:oxbo-viennawaterfront@hilton.com)

 [oxbo.viennawaterfront](https://www.instagram.com/oxbo.viennawaterfront)

 [oxbo-viennawaterfront.at](https://www.oxbo-viennawaterfront.at)