

# OXBO BRUNCH AT THE WATERFRONT

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.



**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



# **OXBO BRUNCH** AT THE WATERFRONT

**Every Sunday** 8. September - 29. June from 12pm until 3pm

> € 65,- per person incl. aperitif

\*Please note that we have a separate offer available throughout December.

## STARTERS

#### SET ON THE TABLE

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

#### FROM SEA AND LAND

Whole salmon Gothenburg herring salad . mustard herring . beetroot herring Smoked salmon saddle Marinated prawns Austrian salmon trout tataki Beef tartare, roasted onions 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

Salmon Trout . chanterelles . colourful tomatoes Pikeperch fillet . lemon cream sauce . crayfish OXBO grilled chicken . oven baked pumpkin

Potato gratin

Potato puree

Jasmine scented rice

Viennese grilled seasonal vegetables Chanterelles in cream . spinach dumplings

#### **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 . OXBO Aioli

## 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 . grapes . figs . quince mustard

# RESERVATIONS

To book our specials or for further enquiries, contact us at +43 1 72777 72120 or via email at 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**



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