

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



OXBO Hilton Vienna Waterfront Handelskai 269 | 1020 Vienna

O1 72777 72120
Oxbo-viennawaterfront@hilton.com
Oxbo.viennawaterfront
Oxbo-viennawaterfront.at

