

HOTEL SAVOYEN VIENNA

NEW YEAR DELUXE PACKAGE

- 2 overnight stays in a superior room
- 1 bottle of sparkling wine, flowers and a welcome gift from our Chef de Cuisine in your room
- 1x Power Buffet Breakfast
- 1x 6-course dinner menu incl. aperitif in the restaurant "Atrium" on December 31st 2010
- 1x extended breakfast until 2 p.m. on January 1st 2011
- 1x glass of sparkling wine at the bar "Soissons"
- Cosy bath suits and slippers in your room
- Free access to the hotel-own fitness center, sauna and steam-bath

€ 348,- per person in a double room

NEW YEAR SPECIAL 2010

- 2 overnight stays in a superior room
- Fresh fruits as a welcome gift in your room
- 1x Power Buffet Breakfast
- 1x 4 - course dinner menu in the restaurant "Prinz von Savoyen" on December 31st 2010 excl. beverages
- 1x extended breakfast until 2 p.m. on January 1st 2011
- 1x glass of sparkling wine at the bar "Soissons"
- Cosy bath suits and slippers in your room
- Free entrance to the hotel-own fitness center, sauna and steam-bath

€ 328,- per person in a double room

Surcharge executive room: € 50,- per person

Surcharge suite: € 70,- per person

Valid: 30.12.2010 – 02.01.2011



INFORMATION & BOOKING:

reservierung.savoyen@austria-trend.at

HOTEL SAVOYEN VIENNA****

Rennweg 16, 1030 Wien

Tel.: +43/1/206 33-0, Fax: +43/1/206 33-9110

savoyen@austria-trend.at, www.austria-trend.at/sav



SILVESTER 2010

 **AUSTRIA TREND**
HOTEL SAVOYEN
VIENNA

MEMBER OF VERKEHRSBURO GROUP



6 COURSE MENU
RESTAURANT "ATRIUM"

APERITIF

MEDIUM RARE SADDLE OF VENISON
on a chanter Elle mushroom salad

TOMATO CONSOMMÉ
with fennel and home-made ricotta ravioli

ROLLED SOLE STUFFED
with prawns on black tagliatelle and saffron foam

LITCHI & LEMON SORBET
with "Schilcher" wine

TOURNEDOS OF BEEF
on a Madeira jus with a potato
and celery puree and young vegetables

VANILLA & BISCUIT MOUSSE COATED
in chocolate with pear soaked in port

€ 79,- per person excl. beverages

4 COURSE MENU
RESTAURANT "PRINZ VON SAVOYEN"

ROLLS OF WILD SALMON WITH MANGO CHUTNEY
and herb salad with a Dijon mustard dressing

BEEF CONSOMMÉ WITH DICED VEGETABLES
and honey-glazed pork roulade

ROAST CHICKEN BREAST
on honey red cabbage with sliced bread dumplings

SWEET CHESTNUT AND AMARENA CHERRY TERRINE
served on a passion fruit and mandarin sauce

€ 48,- per person excl. beverages

CULINARY ENJOYMENT*

PRAWN SKEWERS AND BALSAMIC SHALLOTS

SANDWICH WITH ROAST CHICKEN
BACON AND A COCKTAIL DIP

SANDWICH WITH ROAST BEEF and tartar sauce

ANTIPASTI with fresh Parmesan

CURED VENISON with melon soaked in port

POPPY-SEED MOUSSE IN A GLASS
with a sour cherry ragout

GINGER CRÈME BRÛLÉE served in a mocca cup

GINGERBREAD ÉCLAIR

MINI COFFEE ROULADES



* € 19,90 per person excl. beverages
Reservations on dec 31st 2010
until 12:00 hours
Tel.: +43/1/206 33 9406