

## Group Offer

RISTORANTE



SETTIMO CIELO



Hotel Royal  
Ristorante Settimo Cielo  
Singerstraße 3  
1010 Vienna  
Austria  
Tel: 0043- (0)1-512 38 75  
restaurant@settimocielo.at  
www.settimocielo.at

Dear Ladies and Gentlemen,

The Hotel Royal with its two restaurants (Settimo Cielo and Firenze Enoteca) offers the perfect setting for your private or company function, complemented by its central location and various offers and packages - your individual requests are very important to us and we will be here every step along the way to your ideal event.

The Hotel Royal offers two restaurants, which are very different in their appearance and ambiance, but still unique in their style. On the one hand, you can chose to spend an enjoyable time in our Ristorante Firenze Enoteca with its original Italian flair, comprising of Italian arches, wall paintings and furniture. On the other hand, you can enjoy the fantastic view over the rooftops of Vienna from our panoramic Ristorante Settimo Cielo.

Indulge in culinary delights of high-quality seasonal and regional products of the Italian and Mediterranean area, paired with the friendly Kremslehner service.

We offer everything from the planning stage to the smooth running of your event, together with our professional and attentive service.

We will be happy to be here for you along the way, no matter how small or big your request.

Furthermore, we offer all amenities of a 4-star hotel, special hotel room prices will be provided upon request and availability.

For personal assistance please call +43 (0) 1 515 68-0 or send an email to [direktion.royal@kreamslehnerhotels.at](mailto:direktion.royal@kreamslehnerhotels.at)

Kind Regards

Anton Schultes  
Director FB

CELEBRATING WITH THE KREMSLEHNER HOTELS

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Hotel Royal  
Singerstraße 3  
1010 Wien  
Tel.: 0043 1 515 68 0  
[www.kremslehnerhotels.at](http://www.kremslehnerhotels.at)  
[royal@kremslehnerhotels.at](mailto:royal@kremslehnerhotels.at)



Ristorante Firenze Enoteca  
Tel.: 0043 1 513 43 74  
[www.firenze.at](http://www.firenze.at)  
[info@firenze.at](mailto:info@firenze.at)



Ristorante Settimo Cielo  
Tel.: 0043 1 512 38 75  
[www.settimocielo.at](http://www.settimocielo.at)  
[restaurant@settimocielo.at](mailto:restaurant@settimocielo.at)

Contact person:

Mr Anton Schultes

We will be happy to help you organise your function and we will be there for you every step towards the perfect event.

**Our Advantages**

Easy accessibility due to the central location in the city centre



Personal and professional assistance from the planning stage  
through to the actual event



Friendly and attentive service



Freshly cooked dishes made from high-quality products



Flexible arrangements



Additional hotel room bookings available



Private functions on request



**Wine Suggestions from our Restaurant Manager (Extracts from our Wine List)**

**SPUMANTE & CHAMPAGNER**

KATTUS CUVÉE Hausmarke Brut/ Cuvée Rosè	0,75 l	€ 34,90
LAURENT-PERRIER BRUT	0,75 l	€ 90,00
LAURENT-PERRIER ROSÉ	0,75 l	€ 139,00

**Weinempfehlungen**

**Weißwein:**

**Friuli**

2018, D.O.C. Sauvignon Ronco delle Mele, Venica & Venica € 65,00

**Toscana**

2018, Vivia Le Mortelle Marchesi (Vermentino-Viognier-Ansonica) € 39,00  
Villa Antinori

2017 I.G.T. CHARDONNAY AL POGGIO (Chardonnay) € 59,00  
Castello di Ama

**Campania**

**CALPAZIO**

2017 I.G.P. GRECO DI TUFO SAN SALVATORE € 45,00

**Kirchberg Poysdorf, Weinviertel,**

2018, D.A.C. Grüner Veltliner, Weingut Hirtl € 37,00

**Südsteiermark Spielfeld**

**Weingut Polz**

2018, Steirischer Spiegel Cuvée (Riesling-Sauvignon), € 33,00

2018, Steirische Klassik Gelber Muskateller € 37,50

**Neustift am Walde**

2017 D.A.C. Wiener Gemischter Satz, Fuhrgassl-Huber € 32,00

**Thermenregion Oberwaltersdorf**

2018 Chardonnay, Weingut Hartl € 37,00

**Rotwein:**

**Brunello di Montalcino**

2012, D.O.C. (Sangiovese), Castello di Camigliano, € 69,00

**Super tuscans I.G.T.**

**Rocca delle Macie**

2010 ROCCATO (Sangiovese-Cabernet Sauvignon) € 49,00

**Rocca delle Macie**

2011 „SERGIOVETO“ Selezione uve di Sangiovese € 52,40

**Super Tuscans/Bolgheri**

2017, Olivero Toscani (Syrah-Cabernet Franc-Teroldego-P. Verdot) € 39,00

**Barolo Orbeto**

2013 D.O.C.G. (Nebbiolo di Barolo) € 89,00

**Campania**

2016, Tenuta del Porconero (Aglianico) € 39,00

**Tribuswinkel**

2016, Weingut Leo Aumann, Merlot Reserve € 41,00

**Tattendorf**

2016, Weingut Auer (Cabernet Sauvignon) € 39,00

**Gols, Neusiedlersee, Burgenland**

2017, Weingut Wendelin Heideboden Cuvée (BZ,BF, SL) € 45,00

**Wien-Stammersdorf**

2014, Weingut Nössing, Blauer Zweigelt € 42,00

**Großhöflein Neusiedlersee Hügelland**

**KOLLWENTZ**

2014 Blaufränkisch Leithakalk € 52,00

2012 Blaufränkisch POINT 12 € 65,00

2013 Steinzeiler (Cuvée aus BF, ZW u. CS) € 89,00

**Choice of Menus - Ristorante Settimo Cielo:**

Please chose one of the following menus for your group.

**MENU I**

**SALUTO DELLO CHEF**

Gruß aus der Küche  
Amuse Bouche



**VITELLO TONNATO, CAPPERI CROCCANTI, RUCOLA**

Dünn geschnittene Kalbfleischscheiben, Thunfischcrème, knusprige Kapern, Rucola  
Thinly cut veal, tuna sauce, crunchy capers, rocket salad



**TROTA SALMONATA, CETRIOLO, CETRIOLO ALLA SENAPE, SEMI DI SENAPE,  
QUENELLE ALLA RICOTTA-ANETO**

Lachsforelle, Gurke, Senfgurke, Senfsaat, Topfen-Dillnockerl  
Salmon trout, cucumber, mustard-pickled gherkin, mustard seeds, curd cheese-dill-dumplings

**OPPURE/oder/or**

**GUANCE DI MAIALE, PUREA DI PATATE, CAROTA, CRESCIONE**

Schweinsbackerl, Erdäpfelpürée, Urkarotte, Brunnenkresse  
Pork cheeks, potato mash, carrot, watercress



**ZUPPETTA DI CIOCCOLATO FONDENTE, FRUTTA DELLA PASSIONE,  
SORBETTO DI FRUTTA DELLA PASSIONE, GRANELLI DI CIOCCOLATO**

Dunkles Schokoladesüppchen, Passionsfrucht, Passionsfruchtsorbet, Schokoladecrumble  
Dark chocolate soup, passion fruit, passion fruit sorbet, chocolate crumble

3-Gang Menü, Euro 45,- pro Person

**MENU 2**

**SALUTO DELLO CHEF**

Gruß aus der Küche

Amuse Bouche



**CARPACCIO DI PESCATRICE, ARANCIO, FINOCCHIO, MENTA**

Seeteufelcarpaccio, Orange, Fenchel, Minze

Angler fish carpaccio, orange, fennel, mint



**FILETTO DI BRANZINO ALLA GRIGLIA, BASILICO, BULGUR, POMODORO**

Gegrilltes Wolfsbarschfilet, Basilikum, Bulgur, Tomate

Grilled sea bass fillet, basil, bulgur, tomato

**OPPURE/oder/or**

**PETTO DI FARAONA, PATATE SCHIACCIATE, FAGIOLINI, SALSA AL VINO BIANCO**

Perlhuhnbrust, Stampferdäpfel, Fisolen, Weißweinsauce

Guinea fowl breast, mashed potato, green bean, white wine sauce



**TORTINO AL PAPAVERO, GELATO ALLA RICOTTA, AMARENE**

Mohnküchlein, Topfeneis, Sauerkirschen

Poppy seed cake, curd chees ice cream, sour cherries

3-Gang Menü, Euro 47,- pro Person



**MENU 3**

**SALUTO DELLO CHEF**

Gruß aus der Küche

Amuse Bouche



**PIATTO D'ANTIPASTI "SETTIMO CIELO"**

Gemischter Vorspeisenteller "Settimo Cielo"

Mixed starter platter "Settimo Cielo"



**GAMBERONI, RISO NERO, CURRY DI COCCO ROSSO**

Riesengarnelen, schwarzer Reis, rotes Kokoscurry

King prawns, black rice, red coconut curry

**OPPURE/oder/or**

**BOLLITO DI MANZO, CREMA AL PARMIGIANO, FUNGHI, PREZZEMOLO**

Rosa Kalbstafelspitz, Parmesancreme, Pilze, Petersilie

Boiled beef, parmesan cream, mushrooms, parsley



**PANNA COTTA AI PISTACCHI, CAFÉ, MIRTILLO NERO**

Pistazien-Panna Cotta, Kaffee, Heidelbeere

Pistachio Panna Cotta, coffee, blueberry

3-Gang Menü, Euro 49,- pro Person

**MENU 4**

**SALUTO DELLO CHEF**

Gruß aus der Küche  
Amuse Bouche



**SALMONE MARINATO, CETRIOLO, MELA, VERBENA ODOROSA**

Gebeizter Lachs, Gurke, Apfel, Zitronenverbene  
Marinated salmon, cucumber, apple, lemon verbena



**RAVIOLI AGLI SPINACI, SPINACI BABY, PARMIGIANO, PINOLI**

Spinatravioli, Babyspinat, Parmesan, Pinienkerne  
Spinach ravioli, baby spinach, parmesan, pine nuts



**SILURO CONFIT, RISOTTO AI CIPOLLOTTI, CICCIOI, FONDO DI COTTURA ALLO SPECK**

Konfierter Waller, Jungzwiebelrisotto, Grammeln, Speckfond  
Catfish confit, spring onion risotto, greaves, bacon stock

**OPPURE/oder/or**

**FILETTO DI MANZO, CAVOLFIORE, BROCCOLO ROMANESCO, FLAN DI PATATE**

Rindsfilet, Karfiol, Romanesco, Erdäpfelbiskuit  
Beef fillet, cauliflower, Romanesco, potato flan



**CRÈME BRÛLÉ ALLA VANIGLIA, BACCHE, GRANELLI DI TIMO**

Vanille Crème Brûlée, Beeren, Thymian Crumble  
Vanilla Crème Brûlée, berries, thyme crumble

4-Gang Menü, Euro 54,- pro Person

**MENU 5**

**SALUTO DELLO CHEF**

Gruß aus der Küche

Amuse Bouche



**TARTARA DI MANZO, FUNGHI, DRAGONCELLO, CHIP DI PANE**

Beef Tartar, Pilze, Estragon, Brotchip

Beef tartare, mushrooms, tarragon, bread chip



**RISOTTO ALLA BARBABIETOLA, CAPASANTA, RAFANO**

Rote Rübenrisotto, Jakobsmuschel, Kren

Beet root risotto, scallop, horse radish



**GUNNELLO, PASTINACA, CAROTA, GRANELLI DI NOCI-PATATE**

Butterfisch, Pastinake, Karotte, Haselnuss-Erdäpfelkrusteln

Gunnel, parsnip, carrot, hazel nut-potato crumble

**OPPURE/oder/or**

**CORONA D'AGNELLO, FAGIOLI, POLENTA, ROSMARINO**

Lammkrone, Bohnengemüse, Polentaspitz, Rosmarin

Crown roast of lamb, bean vegetables, polenta, rosemary



**MOUSSE DI RICOTTA ALLA SALVIA, RAGÙ ALLE BACCHE, CARMELLO SALATO**

Salbei-Topfenmousse, Beerenragoût, Salzkaramell

Sage-curd cheese mousse, berry ragout, salted caramel

4-Gang Menü, Euro 59,- pro Person

**MENU 6/vegetarisch**

**SALUTO DELLO CHEF**

Gruß aus der Küche  
Amuse Bouche



**TARTARA DI AVOCADO, TUORLO MARINATO, PANE DOLCE DI SEGALA**

Avocadotatar, gebeitzer Dotter, Pumpernickel  
Avocado tartar, marinated yolk, pumpernickel bread



**ZUPPETTA DI POMODORI, FLAN DI ERBE**

Tomatensüppchen, Kräuterflan  
Tomato foam soup, herbs flan



**TAGLIATELLE, FUNGHI, PORRO, PARMIGIANO**

Tagliatelle, Pilze, Lauch, Parmesan  
Tagliatelle, mushrooms, leek, parmesan



**CREMA DI FORMAGGIO FRESCO E LIMONE**

Zirtonen-Frischkäsecrème  
Lemon-cream cheese

4-Gang Menü, Euro 44,- pro Person

Bitte fragen Sie Ihren Servicemitarbeiter nach unserer Speisekarte mit Allergen-Informationen  
laut EU-Lebensmittelinformationsverordnung 1169/2011.

**Pro Menü:**

**Jede zusätzliche Speisenauswahl pro Gang wird mit zusätzlichen Euro  
3,00/Menü verrechnet.**

**(Die Wahl bei den Hauptspeisen ist bereits im Preis inkludiert.)**

**MENU I**

**SALUTO DELLO CHEF**

Gruß aus der Küche  
Amuse Bouche



**ROASTBEEF, MANGO, CETRIOLO, CREMA ALLA LIMETTA**

Roastbeef, Mango, Gurke, Limettencrème  
Roastbeef, mango, cucumber, lime cream



**FILETTO DI SALMONE ALLA GRIGLIA, GRATIN DI SPINACI E PATATE, SCHIUMA DI BURRO NOCCIOLA**

Lachsfilet vom Grill, Spinat-Erdäpfelgratin, brauner Butterschaum  
Grilled salmon fillet, spinach-potato au gratin, browned butter foam

**OPPURE/oder/or**

**FARAONA, CROSTA DI OLIVE E POMODORI, BULGUR AL BASILICO, PINOLI**

Perlhuhn, Oliven-Paradeiskruste, Basilikumbulgur, Pinienkerne  
Guinea fowl, olive-tomato crust, basil bulgur, pine nuts



**ZUPPETTA DI CIOCCOLATO BIANCO, SORBETTO ALL'ARANCIA SANGUIGNA, GRANELLI ALLA MENTA**

Weißes Schokoladesüppchen, Blutorangensorbet, Minzcrumble  
White chocolate soup, blood orange sorbet, mint crumble

3-Gang Menü, Euro 45,- pro Person

**MENU 2**

**SALUTO DELLO CHEF**

Gruß aus der Küche

Amuse Bouche



**TARTARA DI SALMONE AFFUMICATO, PUREA DI BASILICO, CHIPS DI PANE**

Räucherlachstatar, Basilikumpürrée, Brotchips

Smoked salmon tartar, basil mash, bread chips



**FILETTO DI BRANZINO ALLA GRIGLIA, CREMA DI ZUCCHINE, QUINOA**

Gegrilltes Wolfsbarschfilet, Zucchini-crème, Quinoa

Grilled sea bass fillet, courgette cream, quinoa

**OPPURE/oder/or**

**SELLA DI VITELLO, PATATE SCHIACCIATE ALLE ERBE, CAROTE GLASSATE, SALSA AL ROSMARINO**

Kalbsrücken, Kräuterstampferdäpfeln, glacierte Karotten, Rosmarinjus

Saddle of veal, herb-potato mash, glazed carrots, rosemary jus



**CRÈME BRÛLÉE AL FAGIOLO TONKA, SORBETTO DI MANGO E PEPERONCINO**

Tonkabohnen Crème Brûlée, Mango-Chili-Sorbet

Tonka bean Crème Brûlée, mango-chilli sorbet

3-Gang Menü, Euro 47,- pro Person

**MENU 3**

**SALUTO DELLO CHEF**

Gruß aus der Küche

Amuse Bouche



**PIATTO D'ANTIPASTI "SETTIMO CIELO"**

Gemischter Vorspeisenteller "Settimo Cielo"

Mixed starter platter "Settimo Cielo"



**PESCATRICE, CURRY ALL'ANANAS E PORRO, RISO NERO**

Seeteufel, Ananas-Junglauch-Curry, schwarzer Reis

Angler fish, pineapple-leek curry, black rice

**OPPURE/oder/or**

**SELLA D'AGNELLO GRATINATA, RATATOUILLE, POLENTA**

Gratinierter Lammrücken, Ratatouillegemüse, Polentaspitz

Gratinated lamb rack, ratatouille vegetables, polenta



**TORTINO DI NOUGAT E NOCI, RAGÙ DI BACCHE, GELATO DI PANNA ACIDA**

Nougat-Nussküchlein, Beerenragoût, Sauerrahmeis

Nougat-nut mini cake, berry ragout, curdled milk ice cream

3-Gang Menü, Euro 49,- pro Person

**MENU 4**

**SALUTO DELLO CHEF**

Gruß aus der Küche  
Amuse Bouche



**SALMONE MARINATO, TARTARA DI AVOCADO, CHUTNEY AL POMODORO**

Gebeizter Lachs, Avocadotatar, Tomatenchutney  
Pickled salmon, avocado tartar, tomato chutney



**GNOCCHI AI SPINACI, PECORINO AL PEPE, PEPE ROSA**

Spinatgnocchi, Pfefferpecorino, rosa Pfeffer  
Spinach gnocchi, pepper pecorino cheese, pink pepper



**SILURO CONFIT, CASTAGNE D'ACQUA, SEMOLINO AL COCCO, SESAMO NERO, CIPOLLOTTO**

Konfiertes Waller, Wasserkastanien, Kokosgrieß, schwarzer Sesam, Jungzwiebel  
Catfish confit, water chestnut, coconut semolina, black sesame, spring onion

**OPPURE/oder/or**

**GUANCIA DI MAIALE BRASATA, RISOTTO AI PISELLI E CICCIOLE**

Schweinsbackerl geschmort, Grammel-Erbsenrisotto  
Braised pork cheek, greaves-peas risotto



**BUDINO DI SEMOLINO E CIOCCOLATO, PERE ALLA VANIGLIA, MIELE**

Schokolade-Grießflammerie, Vanille-Birnen, Honig  
Semolina-chocolate pudding, vanilla pears, honey

4-Gang Menü, Euro 54,- pro Person



**MENU 5**

**SALUTO DELLO CHEF**

Gruß aus der Küche

Amuse Bouche



**VITELLO TONNATO, CAPPERI CROCCANTI, RUCOLA**

Dünn geschnittenes Kalbfleisch, Thunfischsauce, knusprige Kapern, Rucola

Thinly cut veal, tuna sauce, crispy capers, rocket salad



**RISOTTO DI POMODORI E OLIVE, GAMBERETTO**

Tomaten-Olivenrisotto, Garnele

Tomato-olive risotto, prawn



**FILETTO D'ORATA, POLENTA AI PEPERONI, TACCOLE, SCHIUMA DI LIMETTA**

Goldbrassenfilet, Paprikapolenta, *Mange-tout*, Limettenschaum

Gilthead sea bream fillet, bell pepper polenta, sugar peas, lime foam

**OPPURE/oder/or**

**FILETTO DI MANZO ALLA GRIGLIA, PATATE CREMOSE ALL'ERBA CIPOLLINA, FAGIOLI**

Rindsfilet vom Grill, cremige Schnittlaucherdäpfel, Bohnengemüse

Grilled beef fillet, creamy chive-potatoes, bean vegetables



**MOUSSE DI RICOTTA E BERGAMOTTA, SALSA DI FRAGOLE, GRANELLI DI CIOCCOLATO**

Topfen-Bergamotte-Mousse, Erdbeerspiegel, Schokoladecrumble

Curd cheese-bergamot mousse, strawberry sauce, chocolate crumble

4-Gang Menü, Euro 59,- pro Person

**MENU 6/vegetarisch**

**SALUTO DELLO CHEF**

Gruß aus der Küche

Amuse Bouche



**TARTARA DI AVOCADO, TUORLO MARINATO, PANE DOLCE DI SEGALA**

Avocadotatar, gebeitzter Dotter, Pumpernickel

Avocado tartar, marinated yolk, pumpernickel bread



**ZUPPETTA DI POMODORI, FLAN DI ERBE**

Tomatensüppchen, Kräuterflan

Tomato foam soup, herbs flan



**TAGLIATELLE, FUNGHI, PORRO, PARMIGIANO**

Tagliatelle, Pilze, Lauch, Parmesan

Tagliatelle, mushrooms, leek, parmesan



**CREMA DI FORMAGGIO FRESCO E LIMONE**

Zirtonen-Frischkäsecrème

Lemon-cream cheese

4-Gang Menü, Euro 44,- pro Person

**For all menus:**

**Each additional dish per course will be charged with an additional  
Euro 3,00/menu.**

**(Main course choice already included in the price)**

### **Decoration**

In our prices we will include the table decoration (candles, small seasonal flower arrangements and menu cards).

With our menu cards, you do have the possibility to include a personal message or a company logo, which is also included in our service. Please let us know prior to your function if you wish to do so.

### **Private Restaurant Hire**

You are welcome to hire our restaurant exclusively/privately.  
For detailed information and prices please contact us directly.

### **Guaranteed Guest Number**

For each function we will require the guaranteed guest number at least 4 working days prior to the event.

This number will be the guaranteed number of guests attending and will also be charged.

Should this number change within these four days, the original guaranteed guest number will be charged nevertheless. All food ordered for these cancelled people will be charged in accordance with the agreed menu price, as our team is buying and preparing according to the guaranteed number.

# CELEBRATING WITH THE KREMSLEHNER HOTELS

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## Terms and Conditions

### **Payment**

All open accounts are to be paid directly after the function either by credit card or in cash.

In some cases, we will send the bill to your company in order to be paid by bank transfer. Here, we will need your exact address, company name as well as the contact person. The bill has to be signed at the end of the evening by the person in charge.

All functions have to be guaranteed by a credit card number and expiry date (see separate Credit Card Guarantee).

### Payments are to be made to:

Bank Austria

Kremslehner Hotels GesmbH

IBAN: AT 161100000247674500

BIC: BKAUATWW

(Please let us know for which function/date and for which restaurant the payment is for)

### **SERVICE CHARGE/TIPS**

Our teams both in the restaurant and in the kitchen are all working very hard to make your event special and unique. **Therefore, we do calculate a service charge of 10% on each bill.**

### **Cancellation Policy**

In the event that the client has to cancel or curtail the booking, the hotel will charge a cancellation fee based on the menu:

2 weeks prior 50%

Up to 4 days prior 75%

Less than 4 days prior 100%

In case the function has been confirmed and guaranteed, but no menu has been chosen, we reserve the right to charge the amount of Euro 40,- per person.

### **Guaranteed Guest Number**

For each function, where a meal is ordered, we will require the guaranteed guest number at least 4 working days prior to the event.

This number will be the guaranteed number of guests attending and will also be charged accordingly.

Should this number change within these four days, the original guaranteed guest number will be charged nevertheless. All food ordered for these cancelled people will be charged in accordance with the agreed menu price, as our team is buying and preparing according to the guaranteed number.

### **Brought-in Food and Drink**

Without prior consent of the hotel, it is forbidden to bring your own food and drinks to the restaurant. Please be advised that we will charge corkage for each bottle brought along.

### **Technical Equipment**

If you need any technical equipment for your function, please let us know in advance so that this can be arranged accordingly. As the hotel does not own all equipment, in some cases we have to hire it ourselves and will pass on these charges to our clients.

### **Accountability**

The organiser will be made responsible for any damages caused by guests. In some circumstances, the hotel can ask for an appropriate insurance. The hotel will be liable for damages or loss of brought along material/equipment due to negligence by our staff but not if caused by any other party.

.....  
Company stamp and Customer Signature