

Group Offer

ROOFTOP RESTAURANT
SETTIMO CIELO
Vienna



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

CELEBRATING WITH THE KREMSLEHNER HOTELS

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@kremslehnerhotels.at

Kind Regards

Anton Schultes
Director

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Hotel Royal
Singerstraße 3
1010 Wien
Tel.: 0043 1 515 68 0
www.kremslehnerhotels.at
royal@kremslehnerhotels.at

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Ristorante Firenze Enoteca
Tel.: 0043 1 513 43 74
www.firenze.at
info@firenze.at



Restaurant Settimo Cielo
Tel.: 0043 1 512 38 75
www.settimocielo.at
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.

CELEBRATING WITH THE KREMSLEHNER HOTELS

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



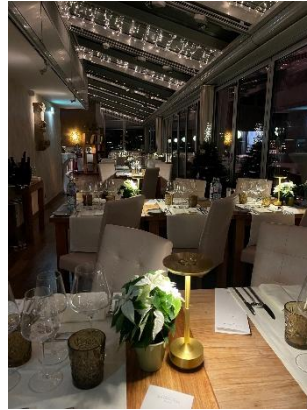
Additional hotel room bookings available



Private functions on request



CELEBRATING WITH THE KREMSLEHNER HOTELS



Hotel Regina * Hotel Royal * Graben Hotel * Hotel Johann Strauss

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VINO SPUMANTE E CHAMPAGNER

ROSECCO FRIZZANTE Rosé <i>Zero Alkohol</i> 0,75l	€ 29,50
KATTUS CUVÉE Hausmarke / KATTUS CUVÉE Rosé	€ 38,90
LAURENT-PERRIER BRUT	€ 119,00

Weißwein:

Friuli

Marco Felluga

2025 D.O.C. PINOT GRIGIO (Pinot Grigio)	€ 56,00
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Traisental

Weingut Ott

2025 D.A.C. Grüner Veltliner	€ 37,00
2025 Blüten Muskateller	€ 37,50
2025 Gemischter Satz, Alte Reben	€ 37,00
2025 D.A.C. Riesling Parapluiberg	€ 39,50
2025 Rosé (Zweigelt)	€ 37,00

Rotwein:

Brunello di Montalcino

2016, D.O.C. Castello di Camigliano (Sangiovese)	€ 99,00
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Rosso di Montalcino

2019 D.O.C. Castello di Camigliano (Sangiovese)	€ 49,00
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Super toscans I.G.T.

Rocca delle Macie

2010 Roccato (Sangiovese-Cabernet Sauvignon)	€ 75,00
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Puglia

Mocavero

2020 I.G.P. Mocavero Primitivo salento	€ 49,00
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Castellina in Chianti

Rocca delle Macie

2019 D.O.C.G. Riserva (Sangiovese-Canaiolo-Merlot)	€ 49,00
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Preisinger

2018 Heideboden Cuvée Weingut Preisinger Claus, Gols	€ 49,00
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Weingut Ott

2019 Merlot, vom Schotter	€ 39,00
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Weingut Wendelin

2023 Heideboden	€ 41,00
Merlot / Cabernet Sauvignon / St. Laurent	

Weingut Schreiner

2024 Gemärck bio 24 Cuvée BZ / CS / ME	€ 46,00
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Restaurant Settimo Cielo Menu Options:

Please choose one menu for your group.

Menu 1

Alpine Klassik & feine Tiefe

PIATTO D'ANTIPASTI "SETTIMO CIELO"

Gemischter Vorspeisenteller "Settimo Cielo"

Mixed starter plate "Settimo Cielo"



FILETTO DI LUCIOPERCA FRITTO / PASTINACA / SPUMA DI ANETO / PATATINE FRITTE

Zanderfilet gebraten / Pastinake / Dillschaum / Erdäpfelchips

Fried zander fillet / parsnip / dill foam / potato chips

OPPURE/ oder/ or

BISTECCA DI MANZO / VARIAZIONE DI SEDANO / SCALOGNO CONFIT / JUS AL VINO PORTO

Beiried / Sellerievariation / Schalottenconfit / Portweinjus

Entrecote / celery variation / shallot confit / port wine jus



SOUFFLÉ AL CIOCCOLATO / PRALINA DI NOCCIOLE /

PERA CAMELLATA / SORBETTO DI PERE

Schokosoufflé / Haselnusspraliné / karamellisierte Birne / Birnensorbet

Chocolate soufflé / hazelnut praline / caramelized pear / pear sorbet

3-Gang Menü, Euro 56,- pro Person

MENU 2

Winter & Frische

FILETTO DI SALMERINO SOTTACETO / CREMA DI LATTICELLO /
BARBABIETOLE SOTTACETO / OLIO DI YUZU

Saiblingsfilet gebeizt / Buttermilchcrém / eingelegte Rüben / Yuzu Öl
Pickled char fillet / buttermilk cream / pickled beets / yuzu oil



CREMA DI TOPINAMBUR / OLIO AL PREZZEMOLO

Topinamburcremesuppe / Petersilöl
Jerusalem artichoke cream soup / parsley oil



CODA DI ROSPO / DUE TIPI DI FINOCCHIO / VELLUTATA DI LIMONE / PATATE NOVELLE

Seeteufel / zweierlei Fenchel / Zitronenvelouté / Babyerdäpfel
Monkfish / two kinds of fennel / lemon velouté / baby potatoes

OPPURE/ oder/ or

SELLA DI AGNELLO / PUREA DI SEDANO / SUGO DI ROSMARINO / SCORZONERA

Lammrücken / Selleriepüree / Rosmarinjus / Schwarzwurzel
Lamb loin / celery puree / rosemary jus / salsify



TORTINA DI MELE / GELATO ALLA PANNA ACIDA / SCIROPPO DI SIDRO / CRUMBLE AL TIMO

Apfeltartelette / Sauerrahmeis / Cidre Gel / Thymiancrumble
Apple tartlet / sour cream ice cream / cider syrup / thyme crumble

4-Gang Menü, Euro 62,- pro Person

MENU 3

Wald & Umani

BURRATA / UVA MARINATA / GRANO SARACENO / INSALATA DI ERBE AROMATICHE

Burrata / marinierte Trauben / Buchweizen / Kräutersalat

Burrata / marinated grapes / buckwheat / herb salad



ZUPPA DI SCHIUMA DI CASTAGNE / LEVISTICO / GRANO SARACENO

Maronischaumsuppe / Liebstöckel / Buchweizen

Chestnut foam soup / lovage / buckwheat



FILETTO DI TROTA / CAVOLETTI DI BRUXELLES / BURRO BIANCO AGLI AGRUMI /
VERDURE A RADICE

Forellenfilet / Kohlsprossen / Zitrus-Beurre-Blanc / Wurzelgemüse

Trout fillet / Brussels sprouts / citrus beurre blanc / root vegetables

OPPURE/ oder/ or

PETTO DI POLLO ALLEVATO A MAIS / DUE TIPI DI ZUCCA /
SALSA DI RADICI / POLVERE DI ERBE AROMATICHE

Maishendlbrust / Zweierlei Kürbis / Wurzeljus / Kräuterstaub

Corn-fed chicken breast / two kinds of pumpkin / root sauce / herb dust



GNOCCHI DI RICOTTA / COMPOSTA DI PRUGNE / BRICIOLE DI AMARETTO

Topfenknödel / Zwetschkenröster / Amarettobrösel

Curd dumplings / plum compote / amaretto crumbs

4-Gang Menü, Euro 65,- pro Person

MENU 4

Wild & Eleganz

PETTO D'ANATRA AFFUMICATO / MELA COTOGNA / VALERIANA /
ERBE SELVATICHE / OLIO DI NOCI

Entenbrust geräuchert / Quitte / Feldsalat / Wildkräuter / Walnussöl
Smoked duck breast / quince / lamb's lettuce / wild herbs / walnut oil



GNOCCHI DI ZUCCA / BURRO NOCCIOLA / NOCE MOSCATA /
FORMAGGIO DI MONTAGNA STAGIONATO / CERFOGLIO

Kürbisgnocchi / braune Butter / Muskat / gereifter Bergkäse / Kerbel
Pumpkin gnocchi / brown butter / nutmeg / mature mountain cheese / chervil



MERLUZZO CONFIT / SCORZONERA / POLENTA / BURRO DI NOCCIOLE

Confierter Kabeljau / Schwarzwurzel / Polenta / Haselnussbutter
Confit cod / salsify / polenta / hazelnut butter

OPPURE/ oder/ or

SELLA DI CERVO / VERZA IN CREMA / PURÈ DI PATATE AL TARTUFO

Hirschrücken / Rahmwirsing / Trüffel-Erdäpfelpüree
Venison saddle / creamed savoy cabbage / truffle mashed potatoes



CRÈME BRULÉE ALLA FAVA TONKA / COMPOSTA DI PRUGNE /
GELATO ALLA PRUGNA / CRUMBLE ALLE NOCCIOLE

Tonkabohnen-Crème Brulée / Zwetschkenskompott / Zwetschken Eis / Haselnuss Streusel
Tonka bean crème brulée / plum compote / plum ice cream / hazelnut crumble

4-Gang Menü, Euro 69,- pro Person

MENU 5

Mediterrane Winterreise

Vitello tonnato / Capperi / Rucola

Dünn geschnittene Kalbfleischscheiben / Thunfischcrème / Kapern / Rucola

Thinly sliced veal / tuna sauce / rocket salad



DITALINI LIMONE / AGLIO AL FORNO / LIMONE FERMENTATO / PECORINO

Ditalini Limone / gebackener Knoblauch / fermentierte Zitrone / Pecorino

Ditalini Limone / baked garlic / fermented lemon / Pecorino



FILETTO DI BRANZINO / BURRO POMODORO-CAPPERI /

PUNTARELLE / PURÈ DI PATATE E OLIVE

Wolfsbarschfilet / Tomaten-Kapernbutter / Puntarelle / Oliven-Erdäpfelstampf

Sea bass fillet / tomato-caper butter / puntarelle / olive-potato mash

OPPURE/ oder/ or

FILETTO DI MANZO / SUGO AL ROSMARINO / FETTE DI POLENTA /

FINOCCHIO BRASATO / CIPOLLA

Rindsfilet / Rosmarinjus / Polentaschnitte / geschmorter Fenchel / Zwiebel

Beef fillet / rosemary jus / polenta slices / braised fennel / onion



Panna cotta allo yuzu / mandorle / gel agli agrumi

Yuzu Panna Cotta / Mandel / Zitrusgel

Yuzu panna cotta / almond / citrus gel

4-Gang Menü, Euro 69,- pro Person

MENU 6/vegetarisch

Wintergarten

CAVOLO CAPPUCCIO GRIGLIATO / NOCCIOLA / DASHI LEGGERO AL MISO /
CREMA DI CIPOLLE / POLVERE DI NORI

Gegrillter Spitzkohl / Haselnuss / leichter Miso-Dashi / Zwiebelcreme / Noristaub
Grilled pointed cabbage / hazelnut / light miso dashi / onion cream / nori dust



RAVIOLI DI SPINACI / RICOTTA / SPUMA DI PARMIGIANO / PANKO AL LIMONE

Spinatravioli / Ricotta / Parmesanschaum / Zitrus-Panko
Spinach ravioli / ricotta / parmesan foam / citrus panko



RISOTTO / FUNGHI PORCINI SOTT'ACETO / FORMAGGIO DI MONTAGNA / OLIO AL
PREZZEMOLO / PEPE FERMENTATO

Risotto / eingelegte Steinpilze / Bergkäse / Petersilöl / fermentierter Pfeffer
Risotto / pickled porcini mushrooms / mountain cheese / parsley oil / fermented pepper



MOUSSE AL PAN DI ZENZERO / PERA WILLIAMS / YUZU /
GELATO ALLA PANNA ACIDA

Lebkuchenmousse / Williamsbirne / Yuzu / Sauerrahmeis
Gingerbread mousse / williams pear / yuzu / sour cream ice cream

4-Gang Menü, Euro 54,- pro Person

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

Pro Menü: Each additional menu choice per course will be charged at an extra €3.00 per menu.
(The choice between the main courses is already included in the menu price.)

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A flying dinner would also be possible for an exclusive event.

This offer consists three courses, cold starters, main courses (including a cooking station) and dessert.

Around 10 different dishes are always served per course.

All food is prepared in such a way that it is very easy to eat standing up only with a fork

The dishes can be as follows:

Starters:

e.g. classic Mediterranean starters such as seafood salad / celery / peppers, mango shrimps, grilled vegetables, antipasti stuffed patty pan squash, home-cured salmon, avocado cream, beef carpaccio, vitello tonnato, tomato mozzarella,

Main courses:

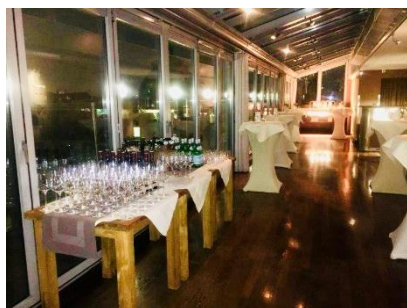
e.g. black risotto, scallops, grilled shrimps, lime risotto, corn chicken breast, pea cream, cauliflower cream, grilled entrecote, pumpkin gnocchi, ricotta ravioli, grilled sea bream fillet, mashed potatoes,

Cooking stations e.g. with branzino in a salt crust / broccoli / celery cream / pepper cream, tagliolini in a hollowed-out parmesan loaf.

Dessert:

e.g. various chocolate mousse, tiramisu, panna cotta, curd ice cream, sour cherries, profiterol, chocolate banana brownies, white chocolate crème brûlée, berries / café panna cotta, etc...

Per person Euro 65.00



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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.

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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.**

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.

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Company stamp and Customer Signature