

Group Offer



# FIRENZE

RISTORANTE ENOTECA



Ristorante Firenze Enoteca  
Singerstraße 3  
1010 Wien  
Tel: 0043-(0)1-513 43 74  
[info@firenze.at](mailto:info@firenze.at)

## CELEBRATING WITH THE KREMSLEHNER HOTELS

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[www.firenze.at](http://www.firenze.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 choose 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

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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)



Restaurant 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

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### Weißwein:

#### **Friuli**

Marco Felluga  
2023 D.O.C. PINOT GRIGIO (Pinot Grigio) € 56,00

#### **Traisental**

Weingut Ott  
2024 D.A.C. Grüner Veltliner € 37,00  
2024 Blüten Muskateller € 37,50  
2024 Gemischter Satz, Alte Reben € 37,00  
2024 D.A.C. Riesling Parapluiberg € 39,50  
2024 Rosé (Zweigelt) € 37,00

### Rotwein:

#### **Brunello di Montalcino**

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

#### **Rosso di Montalcino**

2019 D.O.C. Castello di Camigliano (Sangiovese) € 49,00

### Super tuscans I.G.T.

#### **Rocca delle Macie**

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

### Puglia

#### **Mocavero**

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

### Castellina in Chianti

#### **Rocca delle Macie**

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

### Veneto

#### **Marco Mosconi**

2017 D.O.C. VALPOLICELLA Superiore € 74,00

### Preisinger

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

### Weingut Ott

2019 Merlot, vom Schotter € 39,00

Menüangebote Ristorante Firenze Enoteca:

MENU 1

TRIS DI BRUSCHETTA – POMODORO / OLIVE / MOZZARELLA  
Dreierlei Bruschetta – Tomaten / Oliven / Mozzarella  
Trio of bruschetta – tomatoes / olives / mozzarella



SCALOPPINA DI VITELLO AL LIMONE / TAGLIATELLE AL BURRO  
Kalbsschnitzel / Zitronensauce / Butternudeln  
Veal escalope / lemon sauce / buttered tagliatelle

Oppure/oder/or

FILETTO DI SALMONE ALLA GRIGLIA / SALSA AI GAMBERETTI / SPINACI IN FOGLIA  
Gegrilltes Lachsfilet / Shrimpssauce / Blattspinat  
Grilled salmon fillet / prawn sauce / leaf spinach



PANNA COTTA / COULIS DI FRUTTA  
Panna Cotta / Fruchtspiegel  
Panna cotta / fruit sauce

3-Gang Menü, Euro 56,- pro Person

MENU 2

MOZZARELLA DI BUFALA / POMODORI / PESTO GENOVESE

Büffelmozzarella / Tomatencarpaccio / Basilikumpesto

Buffalo mozzarella / tomato-carpaccio / basil pesto



CARRÉ DI VITELLO / SALSA CREMOSA AI FUNGHI / PUREA DI PATATE

Kalbskarréesteak / Pilzrahmsauce / Erdäpfelpüree

Rack of veal / creamy mushroom sauce / potato mash

Oppure/oder/or

FILETTO DI BRANZINO ALLA GRIGLIA / VERDURE TOSCANE / SALSA ALL'ASTICE

Gegrilltes Wolfsbarschfilet / Toskanisches Gemüse / Hummersauce

Grilled seabass fillet / Tuscan vegetables / lobster sauce



CRÈME BRÛLÉE

Crème Brûlée

Crème Brûlée

3-Gang Menü, Euro 56,- pro Person

MENU 3

PROSCIUTTO CRUDO / MELONE

Prosciutto / Melone

Prosciutto / melon



ENTRECÔTE / GRATIN DI PATATE / SALSA CREMOSA AL TIMO

Entrecôte / Erdäpfelgratin / crémige Thymiansauce

Entrecote / potato gratin / creamy time sauce

Oppure/oder/or

BISTECCA DI TONNO ALLA GRIGLIA / SPAGHETTI / AGLIO / ERBE / OLIO D'OLIVA

Gegrilltes Thunfischsteak / Spaghetti / Knoblauch / Kräuter / Olivenöl

Grilled tuna steak / spaghetti / garlic / herbs / olive oil



TIRAMISÙ CLASSICO

Klassisches Tiramisù

Classic tiramisù

3-Gang Menü, Euro 59,- pro Person

MENU 4

CARPACCIO DI MANZO / OLIO D'OLIVA E LIMONE / RUCOLA / PARMIGIANO  
Rindscarpaccio / Zitronen-Olivenölmarmade / Rucola / Parmesan  
Beef carpaccio / lemon-olive oil dressing / rocket salad / parmesan cheese



FEGATO DI VITELLO BRASATO / POLENTA / SALVIA  
Geschmorte Kalbsleber / Polenta / Salbei  
Braised veal liver / polenta / sage

Oppure/oder/or

CALAMARI ALLA BRACE / PATATE AL ROSMARINO / SPINACI IN FOLGIA  
Calamari vom Grill / Rosmarinerdäpfel / Blattspinat  
Grilled calamari / rosemary-potatoes / spinach



BROWNIE AL CARMELLO SALATO / GELATO ALLA VANIGLIA  
Salzkaramel-Brownie / Vanilleeis  
Salted caramel brownie / vanilla ice cream

3-Gang Menü, Euro 59,- pro Person

MENU 5

BRUSCHETTA CLASSICA

Klassische Bruschetta / Tomatenwürfeln / Knoblauch / Olivenöl  
Classic bruschetta / garlic / olive oil / tomato cubes



RAVIOLI AGLI SPINACI / BURRO NOCCIOLA / RUCOLA / PARMIGIANO

Spinatravioli / braune Butter / Rucola / Parmesan  
Spinach ravioli / browned butter / rucola / parmesan



FILETTO D'ORATA ALLA GRIGLIA / VERDURE MEDITERRANEE

Goldbrassenfilet vom Grill / mediterranes Gemüse  
Grilled gilthead seabream fillet / mediterranean vegetables

Oppure/oder/or

TAGLIATA DI MANZO ALLA GRIGLIA / INSALATA DI RUCOLA MARINATA / GRANA

Gegrillte Beiriedschnitte / mariniertes Rucolasalat / Granaspänen  
Grilled roast-beef / marinated rocket salad / Grana shavings



SOUFLÉE DI CIOCCOLATO / GELATO ALLA VANIGLIA

Schokoladesoufflée / Vanilleeis  
Chocolate soufflée / vanilla ice cream

4-Gang Menü, Euro 65,- pro Person

MENU 6

BRUSCHETTA AL ROSMARINO / MOZZARELLINE

Rosmarinbruschetta / Mozzarellakugeln

Rosemary-bruschetta / mozzarella balls



STROZZAPRETI / PESTO / RUCOLA / PINOLI / PARMIGIANO

Strozzapreti / Pesto / Rucola / Pinienkernen / Parmesan

Strozzapreti / pesto / rucola / pine nuts / parmesan



BISTECCA RIB EYE AL PEPE / PATATE AL ROSMARINO

Ribeye Steak / Pfeffersauce / Rosmarinerdäpfel

Rib eye steak / pepper sauce / rosemary potatoes

Oppure/oder/or

GAMBERETTI ALLA GRIGLIA / RISOTTO ALLO ZAFFERANO

Gegrillte Garnelen / Safranrisotto

Grilled prawns / saffron risotto



MOUSSE AL CIOCCOLATO IN DUE MODI / BACCHE

Zweierlei Schokolademousse / Beeren

Chocolate mousse two ways / berries

4-Gang Menü, Euro 69,- pro Person

### 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, 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.

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