

Modern Austrian cuisine in the heart of Vienna

RESTAURANT VERANDA AT THE HOTEL SANS SOUCI WIEN

The characteristic charm of the Sans Souci clearly reflects in the restaurant Veranda. Regional and seasonal specialities are being interpreted in a modern way. Throughout all dishes the focus is mainly on the product itself.

The influential restaurant guide Gault Millau awarded the kitchen team with a bonnet. Besides all that creativity, enjoyment and subtlety, the Veranda team never forgets being authentic. Therefore, the Veranda puts a special emphasis on organic and seasonal products from local farmers and producers from Vienna and surrounding areas.

The signature dishes of the main menu are combined to a “Culinary Journey through Austria”, a delicious 3-course menu with traditional Austrian dishes, interpreted in a modern way. Charming and attentive service is a matter of course for Head of Hospitality Andrea Fuchs. „Dynamic, pleasant, courteous and uncomplicated – describes our service team the best“, explains Andrea Fuchs.

Easy Business Lunch – culinary meetings

Every Monday until Friday from 12am until 2:30 p.m. a delightful, two-course-menu with a starter and main course, café gourmand and petit fours from 25 euros per person is being served at the Veranda.

Candlelight Dinner – romantic evenings for two

An unforgettable evening with candle light can be spend at the Veranda over a four- or five-course-menu for 79 euros or 95 euros per person including a sweet surprise.

Veranda breakfast

Sleeping in and being pampered with culinary delights afterwards? The Veranda breakfast takes place every Saturday, Sunday and public holiday from 11 a.m. until 2 p.m. Seasonal and regional delicacies, specialties from all over the world as well as brunch classics can be enjoyed. The Veranda breakfast for 55 euros per person includes a glass of Laurent Perrier Champagne, a buffet with à la carte dishes, hot beverages as well as a smoothie of the day.

Laurent Perrier Summer Lounge

During the summer months, guests have the opportunity to enjoy the hotel's terrace and watch the hustle and bustle of the city while enjoying homemade sorbets, cocktails and snacks.

“Le Bar” at the Hotel Sans Souci

The bar is all about champagne. Alongside alcoholic and non-alcoholic drinks, longdrinks and cocktails over 60 sorts of champagne are served (eight of them by the glass). The passionate barteam regularly mixes own cocktail creations.

To get to know Champagne the bar offers a „Champagne Tasting with canapés“ for 69 euros per person. The tasting includes 3+1 glasses (0,05l) Champagne with an extra glass of the favourite Champagne. On the first Thursday of every month a representative of different Champagne companies gives a lecture from 7pm until 9pm. Due to the strong demand the tastings take place in private setting at Le Bar on a daily basis.

Opening hours

Breakfast

Monday to Friday 7 a.m. to 10:30 a.m.

Saturday, Sunday & public holidays 7 a.m. to 2 p.m.

Lunch

Monday to Friday 12 p.m. to 2:30 p.m.

Dinner

Wednesday to Saturday 6 p.m. to midnight

Our kitchen is open until 9.30 p.m.

Le Bar

daily 5.30 p.m. – midnight

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Information unter: <http://www.veranda.wien>



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