



Christmas Menu



Joseph Bread "La Marianne"
saffron butter, orange-almond spread

Oven Pumpkin & Cardamom Pear (vegan)
with vegan goat cheese & pecans
or



Burrata
with figs, arugula & almonds
or



Mountainlake Trout Ceviche
with apple, kohlrabi & lime caviar
or

Duck Breast
with orange-fennel salad & pomegranate



Chicche di Patate (vegan)
with truffle carpaccio & truffle sauce
or

Halloumi
with Fregola Sarda, root veggies & Bordeaux sauce
or



Skrei Filet
with red beets, spinach, horseradish & Bouvier sauce
or

Beef Shortribs
with potato gratin & espresso-cinnamon caramel

Gingerbread Mousse (vegan optional)
on wild blueberries
or



Tête De Moine
with wild strawberry mostarda

€ 75,- excl taxes
€ 82,50 incl. taxes

THELL
EST. 1973



THELL

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FAQ - CHRISTMAS PARTIES

Here we answer the most frequently asked questions about our corporate Christmas parties. If there are still any uncertainties, we are always available to assist you!

WHAT DO YOU OFFER FOR CORPORATE CHRISTMAS PARTIES?

We offer a festive 3-course à la carte menu, where you can choose from various options for each course on the night of the event. Upon request, we are happy to adjust the menu to suit your needs. Additionally, we can create a personalized drinks menu based on your specific preferences.

CAN WE ADJUST THE MENU?

Yes, menu adjustments are no problem! We are happy to accommodate your changes. The details can best be discussed in a personal conversation. Just give us a call at 01 587 06 72 or send us an email at hallo@thell.restaurant.

HOW IS THE MENU CHARGED?

The menu is offered at a fixed price. Drinks are charged based on actual consumption. If you have specific drink requests, we can create a custom drinks menu just for you.

WHEN DO WE NEED TO CONFIRM THE EXACT NUMBER OF GUESTS?

Please let us know the exact number of guests at least 3 days before the event. This number will serve as the basis for billing the menu and will help us prepare the tables accordingly.

ARE THERE PRIVATE OR SEMI-PRIVATE AREAS FOR OUR PARTY?

Yes, we offer various options:

Restaurant:

- A private, quiet room for up to 16 people.
- Another private area, separated by a curtain from the rest of the venue, for up to 65 people.
- Other areas of the venue can be reserved exclusively for up to 160 people.

Bar:

- A private area for up to 50 people.
- Another private area, separated by stairs and spatial partition, for up to 80 people.
- Or the entire bar area for events with up to 100 people.

IS THERE A ROOM RENTAL FEE FOR PRIVATE BOOKINGS?

There are no room rental fees in any case. If you reserve the entire bar, the entire restaurant, or the whole venue, there is a minimum consumption requirement, but no room rental fee. For reservations of individual areas in the restaurant with a menu, there is also no minimum consumption requirement. In the bar area, individual sections can also be booked without a minimum consumption.

WHAT HAPPENS IN THE CASE OF CANCELLATION?

- For cancellations up to 10 working days before the event, the deposit will be fully refunded. Example: For a reservation on 17.12.2024, the cancellation must be made by 03.12.2024 at the latest to receive the deposit back.
- For cancellations after this period, we reserve the right to charge the full menu price as a cancellation fee.

WHAT IF WE WANT TO ORDER À LA CARTE?

À la carte orders are only possible during specific time slots for organizational reasons. After dinner, you can relax and unwind at our bar. If you choose our menu, your table will be reserved for the entire evening.

CAN WE BRING OUR OWN WINE OR CHAMPAGNE?

Yes, you are welcome to bring your own wine or champagne. A corkage fee applies, which we will be happy to inform you about in advance.

WHAT IS THE BEST WAY TO CONTACT YOU?

For any questions or changes, you can reach us by phone at 01 587 06 72 or by email at hallo@thell.restaurant. We look forward to planning your event together with you!

We look forward to making your Christmas party a memorable evening!