

## A Short History of Hotel Sacher Vienna

The story of Hotel Sacher begins in 1832, when 16-year-old apprentice chef Franz Sacher created the legendary Original Sacher-Torte for Prince Metternich. His son, Eduard Sacher, carried this legacy forward by opening Hotel Sacher Wien in 1876, directly opposite the Vienna State Opera.

After Eduard's death, his wife Anna Sacher led the hotel with remarkable vision, becoming one of the first women in history to successfully manage a grand hotel and restaurant.

Today, the privately owned 5-star superior hotel remains a symbol of Viennese elegance, tradition, and culinary excellence.

### Gifts & Takeaway Delicacies

Original Sacher Tea Tin	£38
Original Sacher Coffee Tin	£38
Original Sacher Hot Chocolate Tin	£38
Original Sacher Cubes (8)	£56
Original Sacher-Torte - Small (6 slices)	£70
Original Sacher-Torte - Large (9 slices)	£90





## Sacher Delights

Original Sacher-Torte  
*with whipped cream*  
£16 per slice

Original Sacher Cube  
*with whipped cream*  
£8 per cube

Viennese Apple Strudel £18  
*Served with whipped cream or vanilla ice cream  
or vanilla sauce*

Original Sacher-Torte with a hot beverage  
£25

Viennese Apple Strudel with a hot beverage  
£27

Choice of hot beverage &  
Viennese Apple Strudel or Original Sacher-Torte &  
a glass of Laurent-Perrier, La Cuvée NV  
£50

### Hot Beverages £9

Espresso, Americano, Cappuccino,  
Latte, Flat White, selection of teas



## Negronis

Classic Negroni £23  
The Italian icon, with Campari, gin and Vermouth del  
Professore Rosso, served over ice

Negroni Charentaise £23  
A bold take on the classic, with Campari, Courvoisier  
VSOP cognac and Grand Marnier, served over ice

### Sacher Coffees

Sacher Melange £10  
*Single espresso with steamed milk and whipped cream*

Einspänner £10  
*Double espresso, served in a typical "Einspänner" glass,  
topped with whipped cream*

Pharisäer £15  
*Single espresso with hot water served with rum and  
topped with whipped cream*

Maria-Theresia-Coffee £15  
*Double espresso served with orange liqueur topped with  
whipped cream*

*In partnership with CAMPARI*