

Hollmann Salon, in the Heiligenkreuzerhof
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Hollmann Salon Im Heiligenkreuzerhof



„Vienna is different“ – that’s what you can read everywhere. The „Hollmann Salon“ is different as well. It is just as little an ordinary restaurant as the nearby „Hollmann Beletage“ is an ordinary hotel.

Tradition & Design

In the heart of Vienna’s Old Town lies the Heiligenkreuzerhof, which is the city’s most beautiful and time-honoured courtyard. Behind ancient walls from the baroque period, the present and the past joined an elegant symbiosis in vaulted rooms: long tables are waiting for the guests, who are cared for out of an especially designed kitchen. These rooms, which are equipped with furniture and products that satisfy the highest claims of Design, contribute an atmosphere of hospitality and intimacy, which guarantee the frame for the enduring success of the “Hollmann Beletage”. You spontaneously feel comfortable and at home.

Whom we are looking forward to welcome

We are looking forward to welcoming all those people, who know, what they want, who love particularity and sometimes dare infidelities towards everyday life. We would like to care for them appropriately and serve them discretely without being importunate or behaving too agitated. The pleasure we have with caring for them as our guests should inspire them and show them authentic hospitality.

Organic & Regional

We exclusively buy fresh groceries we also like ourselves and it is a pleasure to choose the best vegetables, cereals and the healthiest dairy products at our selected suppliers. The meat comes from Lower Austria and Waldviertel, where we select and buy whole animals at small agricultural

companies. Out of these best ingredients we create delicious meals, which our guests find on changing menus that contain something for everyone: fish, meat or vegetarian dishes...

How we understand our work

Under the patronage of Robert Hollmann – pastry cook, chef, actor and hotelier – a team, that plans and works together, is serving our guests. All dishes are freshly made. You won't find neither a microwave nor a fryer in our kitchen. The pastry and also the bread is made by ourselves. We pass the chickpeas through the masticator personally, we cut the vegetables and the herbs on our own and also tenderize the meat by our own hands. Why we are making this considerable effort? Because we owe it to our guests. We know what's good – and our guests can take us seriously.

Who helped us in which way

Since our whole concept is, how it is, namely something really special, that can be shown, we found a strong support in strong partnerships. Leading equipment and furnishing companies put their products at our disposal, because they appreciate the Salon as an ideal presentation platform. This contributed a lot to the fact, that we use only the best in our Hollmann Salon. The synergy of modern technology, best materials and elegant design is our guarantee for the unique atmosphere in the Salon.

Our doors are open

Monday to Friday from 9 a.m. to 10 p.m., Saturday from 10 a.m. to 10 p.m.

Sunday and holidays closed

Non-smoker restaurant

Starters 7€ to 12€, main dishes 14€ to 24€.

Who only feels a little desire for such a pilgrims place for people with culinary and aesthetic claims, will find the way to us easily...

Hollmann Salon – Facts and Figures

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| Name: | Hollmann Salon |
| Established: | November 2006 |
| Location: | Grashofgasse 3, A – 1010 Vienna, in the time-honoured courtyard Heiligenkreuzerhof. In the heart of Vienna's inner city you can enjoy idyll and calmness. During the summer the ancient walls of the baroque buildings dispense coolness. In the restaurant's inside the synergy of modern technology, best materials and elegant design creates a unique atmosphere. |
| Sponsorship: | bulthaup (Kitchen) Gaggenau (Kitchen equipment) Rosenthal (Dishes) Riess (Dishes) Mühlbauer (Working clothes) Traum Raum Klune (Oak parquet) meyota (Working clothes) Traditional Bathrooms (Sanitary facilities) |
| Seats: | 48 seats in the restaurant, of which <ul style="list-style-type: none">• 32 seats at 2 long tables with 16 seats each• 8 seats at 4 high tables for 2 persons each• 8 seats at the bar and 40 seats in the garden (from April to October) with <ul style="list-style-type: none">• 4 long tables with 10 seats each |
| Cuisine: | Austrian cuisine with a contemporary interpretation |
| Suppliers: | We buy the fresh, biologic groceries for our dishes at regional suppliers from Lower Austria and the Burgenland. We also set a high value on regional provenience respective our wines. |
| Celebration & festivity: | We invite all our guests to host their banquets for birthdays, weddings, etc. For these occasions, we also create special menus. |
| Opening hours: | Monday to Friday 8 a.m. to 10 p.m. Saturday 10 a.m. to 10 p.m. Closed on Sundays and holidays |
| Smoking: | The salon is a non-smoker restaurant. Smoking in the garden is permitted. |