

Hofmeister - Menu

Pickled deer
with parsnip, fermented plump and walnut € 23.50

2023 Grüner Veltliner Federspiel Rotes Tor, Franz Hirtzberger € 7,50

Lettuce heart
with pistachio and xo sauce € 22.00

2022 Neuburger „Hommage“, Mantlerhof € 9,20

Porcini Mushroom
with peach, white polenta and lavender € 23.50

2022 Viognier „In Vino Weix“, Weixelbaum € 10,90

Pike
with beetroot, lime and austrian kaviar € 35.50

2018 Riesling Smaragd Kollmitz, Weinhofmeisterei € 13,50

Lamb
with zucchini, red bell pepper and saffron € 35.50

2019 Chardonnay „Pössnitzberger Kapelle“, Erwin Sabathi € 19,10

2018 Merlot „Ried Harterberg“, Aumann € 14,30

Spicy Margherita
with tequila, chili from wachau and lime € 12.50

Refreshment

Hazelnut
with px sherry and banana € 18.50

2022 Muskat Ottonel Auslese, Tschida € 7,90

4 courses € 81 / 5 courses € 94 / 6 courses € 107 / 7 courses € 120

Wine accompaniment € 46 / € 51 / € 55 / € 61

Place setting € 5.50

October - Menu

Marinated rainbow trout
passion fruit and fennel € 19,50

2023 Weißburgunder DAC, Hannes Sabathi € 7,50

Red Cabbage Soup
with octopus and ginger € 14,50

2018 Saint Peray, Ferraton Pere & Fils € 8,50

Homemade Pasta
with egg yolk and autumn truffle € 24.50

2022 Pinot Grigio „Dessimis“, Vie Di Romans € 12,50

Monkfish
with artichokes, sunflower seed and curry herb € 35.50

2017 Riesling Setzberg Johann Donabaum € 13,10

Pheasant
with grapes, bacon and pumpkin € 35.50

2018 Grüner Veltliner Smaragd Achleiten „LR“, Domäne Wachau € 12,90
2022 Pulp Fiction No 19 red, Erich Marchherndl € 9,90

Cheese Box
goat loves cow and sheep watches € 19.50

2018 Fine Ruby Port, Quinta do Noval € 9,90

Watermelon
with dark chocolate and lemon from Sicily € 18.50

2022 Riesling „Butterfly“, Zilliken € 7,80

4 courses € 81 / 5 courses € 94 / 6 courses € 107 / 7 courses € 120

Wine accompaniment € 46 / € 51 / € 55 / € 61

Place setting € 5.50

Classics

Suckling pig terrine
with pickled white asparagus and pumpkin seeds € 21.50

Beef broth
with sliced pancake € 9.50

Wiener Schnitzel
with potato-cucumber salad € 28.50

Yeast dumpling with poppy seed
with plump and vanilla sauce € 16.50

(20 minutes waiting time)

Best Egg liqueur € 5,00

If you have any questions about the allergens contained,
please contact our staff.
We ask for your understanding that a total invoice is placed for each table.