

Hofmeister - Menu

Silken tofu

with ponzu, bergamot and leek € 21.50

2023 Silvaner „pur Mineral“, Rudolf Fürst € 7,50

Carrot

with apricot seed, fermented chili and hemp seed € 22.00

2021 Wachauer Gemischter Satz Smaragd, Tegernseerhof € 10,90

Chicken Hearts

with elderberries, chestnuts and puff pastry € 23.50

2019 Muskat Ottonel Smaragd, Weingut Eder € 8,10

Turbot

with shiitake mushroom, koji and kohlrabi € 35.50

2011 Riesling Smaragd Hochrain, Franz Hirtzberger € 18,10

Suckling Pig

with turnip, winter salad and pear € 35.50

2022 Chardonnay „Black Edition“, Ebner-Ebenauer € 12,50

2016 Cabernet Sauvignon, Feiler-Artiger € 12,90

Pornstar Martini

with vodka, vanilla and passion fruit € 12.50

Refreshment

Dark chocolate

with persimmons and macadamia € 18.50

2023 Sauvignon Blanc Beerenauslese, Tschida € 7,50

4 courses € 86 / 5 courses € 99 / 6 courses € 112 / 7 courses € 125

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

Place setting € 6.50

January - Menu

Scallop

with buttermilk, fennel and nuts € 21,50

2022 Metamorphosis, Markus Huber € 5,90

Onion Soup

with aged gouda cheese and thyme € 14,50

2023 Exceptional Harvest, Ximenez Spinola € 9,50

Glaced Butternut Pumpkin

with honey, pumpkin seeds and red beans € 24.50

2023 Langhe Nascetta di Novello DOC, Elvio Cogno € 9,10

Smoked Trout

with mustard seed, potato and beurre blanc € 35.50

2021 Bourgogne „Cuvée St. Vincent“, D. Vincent Girardin € 8,10

Wild Chicken

with celery, tasty paste, black truffle and hazelnut € 35.50

2018 Grüner Veltliner Smaragd Kollmütz, Weinhofmeisterei € 15,60

2018 Blaufränkisch „R“, Uwe Schiefer € 16,00

Cheese Box

goat loves cow and sheep watches € 19.50

2020 Grüner Veltliner V.D.N., Domäne Wachau € 10,50

Vitamin C

variation of citrus fruits with white chocolate € 18.50

2023 Ice Wine, Liliac & Kracher € 9,90

4 courses € 86 / 5 courses € 99 / 6 courses € 112 / 7 courses € 125

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

Place setting € 6.50

Classics

Marinated Boiled Beef
with sour cream, pointed cabbage and lovage € 21.50

Beef Broth
with sliced pancakes € 9,50

Classic „Wiener Schnitzel“
with potato and creamy cucumber salad € 28,50

Deep fried apple rings
with vanilla sauce and rum ice cream € 16.50

Best Egg liqueur € 6,00

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.