

Hofmeister - Menu

Salsify

with treviso salad and rowanberries € 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

Lemon Mushroom

with leek heart, vichyssoise and ponzu € 23.50

2021 Weißburgunder Smaragd „Terrassen“, Rudi Pichler € 8,50

Sea Bass

with veal head ragout, turnip and chives € 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

Honeycake

with manuka honey, vanilla and almond € 18.50

2022 Muskat Ottonel Auslese, Tschida € 7,90

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

Beetroot Soup

with baked oyster and horseradish € 14,50

2019 Gewürztraminer „Wielitschberg“, Tement € 11,50

Homemade Pasta

with al ragout from deer and comté cheese € 24.50

2022 IDDA „bianco“, Gaia € 12,50

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

2023 Exceptional Harvest, Ximenez Spinola € 9,50

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.