

Hofmeister - Menu

Young Peas
with sheep yogurt, beans and thyme € 21,50

2023 Sauvignon Blanc, Markus Huber € 5,30

Salsify
with green Curry and leek € 22.50

2021 Nascetta di Novello „Anas-Cetta“, Elvio Cogno € 9,10

Veggie Ragout
with shiitake mushroom, salad and chili € 22.50

2018 Pinot Noir, Claus Preisinger € 11,00

Catfish
with XO Sauce and kohlrabi € 35,50

2020 L'amourette Blanc „Maxima Briza“, Thunevin Calvet € 9,20

Herb Duckbreast
with rhubarb, honey and celery € 35.50

2017 Grüner Veltliner Smaragd Greif, Mathias Hirtzberger € 12,00

2020 Bolgheri Rosso, Le Macchiole € 9,90

Cheese Box
goat loves cow and sheep watches € 19.50

2022 Pedro Ximénez „Exceptional Harvest“, Ximénez-Spinola € 9,50

Coconut
with mango, white chocolate and pistachio € 18.50

2021 Welschriesling Beerenauslese, Maglock € 7,90

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

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

Place setting € 5.50

April - Menu

Sturgeon

with beetroot, fennel and dill € 21.50
with sturgeon caviar from Austria € 30.50

2023 Rosé Federspiel, Tegernseerhof € 5,60

Green asparagus

with Chervil, Sorrel and Spelled € 21.50

2016 Chateau Lafaurie Peyraguey € 12,50

Homemade Pasta

with crayfish from the Danube and lime € 24.50

2018 Chardonnay Jungenberg, Markus Altenburger € 11,00

Pikeperch

with jerusalem artichoke, gray poppy seeds and salt apricot € 35.50

2011 Riesling Smaragd Hochrain, Franz Hirtzberger € 18,20

Water Buffalo

with white asparagus, buffalo mozzarella and wild garlic € 35.50

N.V. Tradition Heritage 3 Jahre, Schloss Gobelsburg € 12,50

2020 Bolgheri Rosso, Le Macchiole € 9,90

S** on the Beach

vodka organic, cranberry, orange and peach € 12.50

Refreshment

Chocolate

with matcha tea and lemon € 18.50

2018 Banyuls, M. Chapoutier € 9,90

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

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

Place setting € 5.50

Classics

Veal tongue
with sour milk soup and radish € 20.50

Beef broth
with sliced pancake € 9.50

White Asparagus
with parsley potatoes, ham and sauce hollandaise
starter € 24.50 | main course € 30.50

Wiener Schnitzel
with potato-cucumber salad € 28.50

Sour Cream - Casseruole
with apple compost and sour cream ice cream € 14.50
(20 minutes)

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.