

January - Menu

Mackerel and Lemon
with bug bean and cress € 20.50

2021 Chablis „Saint Martin“, Domaine Laroche € 6,50

Curry-Velouté
with pineapple € 11.50

2010 Roter Veltliner Reisenenthal, Mantlerhof € 10,90

Cellery
with chives and carrots € 18.50

2021 Chablis „Saint Martin“, Domaine Laroche € 6,50

Gold Trout
with carrot and brokkoli € 32.50

2020 Riesling Smaragd Kollmitz, Weinhofmeisterei € 11,00

Iberico Pork
with savoy cabbage, caraway and hazelnut € 32.50

2019 Grüner Veltliner Smaragd Spitaler, Weinhofmeisterei € 11,30

2020 Spätburgunder, Weingut Gebert € 9,20

Earl Grey Tea & bergamot 10.50

Refreshment

Persimmon
with muscovado sugar and cocoa € 16.50

2001 Sauternes, Chateau Lafaurie-Peyraguey € 12,90

4 courses € 71 / 5 courses € 84 / 6 courses € 97 / 7 courses € 110

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

Place setting € 5.50

Hofmeister - Menu

Cauliflower
with butter and leek € 18.50

2021 Grüner Veltliner Federspiel Treu, Weinhofmeisterei € 5,80

Rock Oyster
with yellow pepper, corn and chipotle € 21.50

2014 Château Grand Village € 12,50

Homemade Pasta
veal sweetbreads, spinach leaves and truffles € 20,50

2020 Schwarz Weiß, Hans Schwarz € 9,80

Danube pikeperch
with peas, zest and crayfish bisque € 32.50

2020 Etna Bianco „Calderara Sottana“, T. delle Terre Nere € 11,50

Flank Steak
with parsnip, rocket and oven tomatoes € 32.50

2016 Grüner Veltliner Smaragd Rotes Tor, Franz Hirtzberger € 14,30

2016 Rioja Reserva, Marques de Murrieta € 10,80

Cheese variation
goat loves cow and sheep watches € 18.50

2021 Pedro Ximenez „Expectational Harvest“, Ximénez-Spinola € 8,90

Pavlova
with pistachio and pomelo € 16.50

2019 Muffato della Sala, Castello della Sala € 9,90

4 courses € 71 / 5 courses € 84 / 6 courses € 97 / 7 courses € 110

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

Place setting € 5.50

Classics

Beef Carpaccio
with artichokes and goose liver € 19.50

Beef soup
with sliced pancakes and liver dumplings € 7.50

Wiener Schnitzel
with potato-cucumber salad € 24.50

Stuffed Housechicken
with pretzel and gold root salad € 30.50

Baked White Cheese
with vanilla sauce and elderberry ice cream € 14.50

Best egg liqueur in the world
€ 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.