

Hofmeister - Menu

Carrot

with lemongras, ginger and kumquat 19.50

2021 Chablis „St.Martin“, D. Laroche € 7,90

Shiitake mushroom

with egg, kohlrabi and autumn truffles € 20.50

with caviar from the company „Alpenkaviar“ € 29.50

2016 Sauvignon Blanc „Wahre Werte“ Auslese, Weixelbaum € 7,90

Cabbage sprouts

with sour cream, caraway seeds, lemon and kale € 22.50

2007 Riesling Smaragd Kellerberg, Tegernseerhof € 14,10

Lukewarm Arctic char

with brown butter, celery and yeast € 35.50

2021 Grauburgunder Reserve, Allram € 11,00

Deer calf

with salsify, elderberry and fermented walnut € 35.50

2018 Grüner Veltliner Smaragd Kirchweg, Franz Hirtzberger € 12,80

2017 Château Montus € 13,20

Cheese Box

goat loves cow and sheep watches € 19,50

N.V. Fine White Port, Dows € 9,90

Meringue

with rosehip and maple syrup € 18.50

2015 Beerenauslese Cuveé, Ernst Triebaumer € 10,50

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

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

Place setting € 5.50

November - Menu

Flamed mackerel
with buttermilk, celery cabbage and fig oil € 22.50

2022 Riesling Federspiel Zier, Weinhofmeisterei € 6,30

Golden turnip soup
with rocket and horseradish € 13.50

2015 Weißer Schiefer „M“, Uwe Schiefer € 9,20

Butternut pumpkin
with quince and macadamia € 24.50

2021 IDDA, Gaia & Graci € 11,00

Monkfish
with winter leek, oven fennel and olive € 35.50

2019 Fendant du Ravin, Mathier € 9,80

Iberico pork
with pak choi, spiced bread and Dijon mustard € 35.50

2021 Gemischter Satz „Hochberc“, Weingut Gesellmann € 7,50

2020 Spätburgunder, Weingut Gebert € 9,80

Frozen rosé wine
with potato € 12.50

Refreshment

Pear
with vanilla, salted caramel and butter biscuit € 18.50

2019 Les Charmilles, Château La Tour Blanche € 10,80

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

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

Place setting € 5.50

Goose Menu

Goose liver
with valrhona chocolate and passion fruit € 20.50

2016 Sauvignon Blanc „Wahre Werte“ Auslese, Weixelbaum € 7,90

Goose Consommé
with goose-meat-dumpling € 10.50

2022 Pedro Ximenez „Exceptional Harvest“, Ximenez-Spinola € 9,90

Grilled Goose
with red cabbage, potato dumplings and glazed apple € 41.50

2020 Neuberg (ZW | BF | ME), P. Grassl € 8,50
*2023 **Staubiger** Grüner Veltliner, Weingut Maglock € 4,90*

Choux Pastry
with chestnut cream und cinnamon € 14.50

2018 Grüner Veltliner „Alte Reben“ Auslese, Bründlmayer € 9,50

4 Courses € 81
Best egg liqueur in the world € 5.00
Place setting € 5.50

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.