

November - Menu

Shrimp

with yolk, chestnuts and sorrel € 19.50

2019 Muskat Ottonel Smaragd, Eder € 7,90

Black chanterelle soup

with white cheese and sage € 11.50

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

Confied Duck

with red cabbage, orange and rowanberry € 21.50

2010 Roter Veltliner Reisenthal, Mantlerhof € 10,90

Sea bass

with flower sprouts and sweetbreads € 32.50

2020 Riesling Smaragd Kollmitz, Weinhofmeisterei € 11,00

Lamb

with jerusalem artichokes, romanesco and bergamot € 32.50

2018 Weißburgunder Ried Hasel, Topf € 11,10

2015 Spätburgunder, Georg Breuer € 13,20

Austrian Citrus Punch € 10.50

Diplomatico Rum, 5cl € 11,50

refreshment

Espresso

with almond and passionfruit € 15.50

N.V. Pedro Ximenez, Bodega M. Gil Lique € 9,30

4 courses € 69 / 5 courses € 82 / 6 courses € 95 / 7 courses € 108

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

Place setting € 4.90

Hofmeister - Menu

Marinated beef
with lettuce heart, pistachio, leek and sesame € 18.50

2021 Grüner Veltliner Federspiel Treu, Weinhofmeisterei € 5,80

Pumpkin
with fennel and tonka bean € 18.50

2019 Gewürztraminer Wielitschberg, Tement € 11,50

Yeast dumplings
with short rib, carrot and shiraz butter € 20.50

2020 Chardonnay „barrel fermented“, Stellenrust € 9,90

Lukewarm arctic char
with spinach, beetroot and cashew nut € 32.50

2014 Château Grand Village € 12,50

Deer
with parsnip, chestnut gnocchi and quince € 32.50

2010 Grüner Veltliner Smaragd Rotes Tor, Franz Hirtzberger € 18,50

2016 Amarone della Valpolicella, Bolla € 11,90

Cheese variation
goat loves cow and sheep looks at them € 17.50

2007 Zeltinger Sonnenuhr Spätlese, Markus Molitor € 10,50

Banana
with valrhona chocolate and Szechuan pepper € 15.50

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

4 courses € 69 / 5 courses € 82 / 6 courses € 95 / 7 courses € 108

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

Place setting € 4.90

Classics

Jellied Vegetable

with peas, celery and sunflower seeds € 17.50

Beef soup

with sliced pancakes and liver dumplings € 7.50

Wiener Schnitzel

with potato-cucumber salad € 24.50

Goose

with potato dumplings, red cabbage
and glazed apples € 39.00

Sour cream „Schmarrn“

with rum pot and plump € 14.50
(20 minutes)

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.