

# August - Menu

Norway lobster  
with cauliflower, coconut and passion fruit € 18.50

*2021 Sämling, Frauwallner € 5,90*

Salmorejo  
with squid and focaccia € 10.50

*2020 Abruzzo Pecorino, Torre dei Beati € 8,10*

Pimientos de Padrón  
with eggplant, red pepper and purple curry € 18.50

*2017 Sauvignon Blanc „4 Zeitspiel“, Tement € 7,00*

Sea bass  
with porcini mushrooms, palm cabbage and lemon € 32.50

*2017 Riesling Smaragd Kollmitz, Weinhofmeisterei € 12,70*

Iberico pork  
with baby turnip, chorizo and buttermilk € 32.50

*2020 Grauburgunder Reserve, Allram € 10,90*

*2016 Rioja Reserva, Marqués de Murrieta € 14,00*

Frozen nectarine € 9.50

*Refreshment*

Greek yogurt  
with lime and white tea € 15.50

*2015 Riesling Auslese, Huber € 9,90*

4 courses € 69 / 5 courses € 79 / 6 courses € 89 / 7 courses € 99

*Wine accompaniment € 46 / € 51 / € 56 / € 61*

Place setting € 4.90

# Hofmeister - Menu

Goose liver  
with apricot and cocoa € 20.50

*2016 Riesling Kabinett Hölle, Künstler € 8,10*

Gratinated rock oyster  
with watermelon, cucumber and wasabi € 20.50

*2017 Saumur „Vieilles Vignes“, Domaine Langlois-Château € 8,90*

Waldviertler chanterelles  
with choux pastry, miso, confit yolk and lovage € 18.50

*2013 Grüner Veltliner Smaragd Kollmütz, Rudi Pichler € 12,90*

Lukewarm arctic char  
with fennel, ginger and chives € 32.50

*2013 Château Grand Village Blanc € 12,50*

Lamb  
with artichoke, sour apple and lemon balm € 32.50

*2017 Grüner Veltliner Smaragd Kirchweg, Franz Hirtzberger € 12,70*

*2018 Etna Rosso „Santo Spirito“, T. della Teerre Nere € 12,50*

Cheese variation  
Goat loves cow and sheep looks at € 17.50

*2019 Roter Traminer Reserve, Domäne Wachau € 9,20*

White chocolate  
with raspberry and beetroot € 15.50

*2019 Red Roses Beerenauslese, Kracher € 8,90*

4 courses € 69 / 5 courses € 79 / 6 courses € 89 / 7 courses € 99

Wine accompaniment € 46 / € 51 / € 56 / € 61

Place setting € 4.90

## Classics

Chanterelle tartare  
with truffle scrambled bread and rocket € 17.50

Beef soup  
with sliced pancakes and liver dumplings € 7.50

Wiener Schnitzel  
with potato cucumber salad € 23.50

Housechick  
with bread stuffing and celery € 28.50  
(20 minutes)

Apricot dumplings  
with apricot roaster and vanilla ice cream  
1 piece € 9.50 / 2 pieces € 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.