

# Hofmeister - Menu

## Chicory

with red lentil, celery and balsamico € 21.50

*2023 Riesling Federspiel Zier, Weinhofmeisterei € 7,50*

## Leek

with rhubarb and bonito flakes € 22.00

*2023 Tempranillo Blanco, Conde Valdemar € 7,30*

## Igelstachelbart - Mushroom

with citrus fruit and amaranth € 22.50

*2023 Pinot Grigio „Porer“, Alois Lageder € 8,90*

## Salmon Trout

with edamame, radishes and chickweed € 35.50

*2022 Riesling Steinporz Smaragd, Franz Hirtzberger € 13,60*

## Wild chicken

with white asparagus, sauce béarnaise and potato € 35.50

*2020 Grüner Veltliner „Greif“, Weinhofmeisterei € 10,60*

*2019 Cuvée (BF/ZW) „Alter Weingarten“, Krutzler € 11,00*

Frozen Espresso Martini € 12.50

## *Refreshment*

## Blood Orange

with silken tofu and pistachio € 18.50

*2022 Ramandolo DOCG, Giovanni Dri € 11,00*

4 courses € 86 / 5 courses € 99 / 6 courses € 112 / 7 courses € 125

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

Place setting € 6.50

# Spring - Menu

## Mackerele

with green asparagus, buttermilk and jalapeño € 21,50

*2023 Sauvignon Blanc, Alturis € 7,30*

## Poultry-Veloutée

with poultry-liver € 14,50

*2021 Wachauer Gemischter Satz Smaragd, Tegernseerhof € 10,90*

## Wild Garlic

with egg yolk, honey, chili and potato espuma € 23.50

*2017 Roter Veltliner Ried „Scheiben“, Weingut Leth € 9,90*

## Pike Pearch

with eggplant, green olive and ricotta € 35.50

*2022 Bourgogne Chardonnay „Saint Vincent“, V. Girardin € 9,10*

## Lamb

with tropea onion, brussels sprouts and tasty paste € 35.50

*2018 Grüner Veltliner Smaragd Axpoint, Franz Hirtzberger € 17,10*

*2022 Côtes du Rhone „Nature“ Reserve, J. Perrin € 9,50*

## Cheese Box

goat loves cow and sheep watches € 19.50

*N.V. Grüner Veltliner V.D.N., Domäne Wachau € 10,10*

## Rice

with coconut, sour cherry and golden chai € 18.50

*2021 Vin af Kirsebear, Frederiksdal € 10,90*

4 courses € 86 / 5 courses € 99 / 6 courses € 112 / 7 courses € 125

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

Place setting € 6.50

## Classics

Vitello Forello  
with veal, creamy fish, red onion and caper berry € 21.50

Beef Broth  
with sliced pancakes € 9,50

Classic „Wiener Schnitzel“  
with potato and creamy cucumber salad € 28,50

Easter Egg  
with egg liqueur, mango and almond € 16.50

*Best Egg liqueur € 6,00*

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.