

Hofmeister - Menu

Veal

with muskateller-grapes, verjus and treviso salad € 20.50

2022 Gelber Muskateller Federspiel, Franz Hirtzberger € 7,10

Oat root

with oatmeal, oat milk and rocket € 19.50

2021 Viogner „In Vino Weix“, Weingut Weixelbaum € 12,20

Chicken hearts

with peach, lavender and puff pastry € 19.50

2021 Weißer Traminer Höhenweingarten „ Ried Platter“, Fidesser € 8,00

White Catfish

with red bell pepper and fig leaf € 35.50

2016 Morillon Zieregg, Tement € 14,90

Lamb

with peas, zucchini and lemon balm € 35.50

2018 Grenache Blanc „Vielles Vignes“, Domaine du Clos des Fées € 14,50

2016 Rioja Vina Real „Gran Reserva“, CVNE € 13,80

Basil Smash

Hofmeister Gin, Ginger Ale, lemon and Thai basil € 12.50

Refreshment

Valrhona Chocolate

with elderberry and coconut € 18.50

2018 Ruster Ausbruch, Feiler-Artinger € 10,10

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

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

Place setting € 5.50

September - Menu

Octopus

with fennel, grapefruit and tequila € 22.50

2021 Pinot Blanc „Loiben“, Pichler-Krutzler € 7,90

Cold tomato soup

with honeydew melon and chorizo € 13.50

2015 Vinho Branco, Goncalves Faria € 9,80

Homemade Pasta

with crayfish and chimichurri € 24.50

2021 Pinot Grigio „Dessimis“, Vie di Romans € 11,00

Sea bass

with mussel, curry and cauliflower € 35.50

2000 Schwarz Weiß Cuveé (50 CH | 50 GV), Hans Schwarz € 17,90

Chicken

with artichoke, sunflower seed and caper berries € 35.50

2018 Grüner Veltliner Smaragd Spitaler, Weinhofmeisterei € 12,20

2020 Spätburgunder, Gebert € 9,90

Blue Stilton

with figs and port wine € 19.50

N.V. Fine Ruby Port, Quinta Noval € 9,90

Buttermilk

with plump and poppy seed € 18.50

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

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

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

Place setting € 5.50

Classics

Variation of tomatoes
with basil and burrata € 18.50

Beef broth
with sliced pancakes € 9.50

Wiener Schnitzel
with potato-cucumber salad € 26.50

Choux Pastry
with vanilla cream and berries € 13,50

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.