

# 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 € 24.50

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

## White Catfish

with red bell pepper and fig leaf € 35.50

*2016 Morillon „Ried 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*

## Walnut

with Manuka honey and sheep yogurt € 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

Red shrimp  
with beetroot, lime leaf € 22.50

*2021 Kalk und Kiesel, Claus Preisinger € 5,90*

Clear onion soup  
with aged Gauda € 13.50

*2021 Pedro Ximenez „Exceptional Harvest“, Ximenez-Spinola € 9,90*

Open ravioli  
with scallop, veal head and chipotle € 24.50

*2021 Chardonnay „Sta Rita Hill“, Sandhi Wines € 12,10*

Turbot  
with Hokkaido and sesame € 35.50

*2020 Riesling Smaragd Bach, Weinhofmeisterei € 9,70*

Dove  
with cranberry, Jerusalem artichoke and rosemary € 35.50

*2016 Wiener Gemischter Satz „Ried Langteufel“, W. Rotes Haus € 12,60*

*2020 Merlot D.O. Valle de Colchagua, Montes Alpha € 10,20*

Cheese Box  
goat loves cow and sheep watches € 19.50

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

Valrhona chocolate  
with elderberry and coconut € 18.50

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

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

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

Place setting € 5.50

## Classics

Beef tartare  
with butter hollandaise and baker's toast 20.50

Beef broth  
with sliced pancakes € 9.50

Wiener Schnitzel  
with potato-cucumber salad € 26.50

Plum dumplings  
with poppy seed crumbs and rump pot € 14.50

*(20 minutes waiting time)*

***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.