

# Hofmeister - Menu

Marinated rainbow trout  
passion fruit and fennel € 19,50

*2023 Grüner Veltliner Federspiel Rotes Tor, Franz Hirtzberger € 7,50*

White Tomatoes soup  
with sprats and capers € 14,50

*2018 Riesling Smaragd Kollmitz, Weinhofmeisterei € 13,50*

Porcini Mushroom  
with peach, white polenta and lavender € 23.50

*2021 Göttlesbrunn „Weiß“, Markowitsch € 9,10*

Scallop  
with green apple and radish € 31.50

*2022 Sauvignon Blanc Wahre Werte Weixelbaum € 8,90*

Lamb  
with zucchini, red bell pepper and saffron € 35.50

*2019 Chardonnay „Pössnitzberger Kapelle“, Erwin Sabathi € 19,10*  
*2015 Château Lagrange € 15,60*

Spicy Margherita  
with tequila, chili from wachau and lime € 12.50

## *Refreshment*

Mara de Bois strawberries  
with meringue, yoghurt and sorrel € 18.50

*2022 Muskat Ottonel Auslese, Tschida € 7,90*

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

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

Place setting € 5.50

# September - Menu

Tataki of veal  
with chanterelles, lemon and black garlic € 22.00

*2023 Weißburgunder DAC, Hannes Sabathi € 7,50*

Lettuce heart  
with pistachio and xo sauce € 22.00

*2022 Neuburger „Hommage“, Mantlerhof € 9,20*

Homemade Pasta  
with crayfish and lime € 24.50

*2021 Chardonnay „Drei Dörfer“, Franz Keller € 11,50*

Monkfish  
with artichokes, sunflower seed and curry herb € 35.50

*2003 Riesling Smaragd Setzberg, Franz Hirtzberger € 19,50*

Wachau deer  
with cabbage, beans and lardo € 35.50

*2018 Grüner Veltliner Smaragd Achleiten „LR“, Domäne Wachau € 12,90*

*2019 Blaufränkisch Eisenberg DAC „Spätfüllung“, Krutzler € 11,00*

Cheese Box  
goat loves cow and sheep watches € 19.50

*2018 Banyuls „Rimage“, Chapoutier € 12,20*

Watermelon  
with dark chocolate and lemon from Sicily € 18.50

*2022 Riesling „Butterfly“, Zilliken € 7,80*

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

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

Place setting € 5.50

## Classics

Duck liver creme brûlée  
with physalis and brioche bread € 21.50

Beef broth  
with sliced pancake € 9.50

Wiener Schnitzel  
with potato-cucumber salad € 28.50

Yeast dumpling with poppy seed  
with plump and vanilla sauce € 16.50

*(20 minutes waiting time)*

*Best Egg liqueur € 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.