

June - Menu

Scallop

with melon, summer squash and seaweed € 18.50

2021 Riesling Federspiel Zier, Weinhofmeisterei € 5,60

Glazed sweetbreads

with chanterelles, leeks and tarragon € 20.50

2020 Etna Bianco „Santo Spirito“. T. della Terre Nere € 11,50

Snøfrisk Ravioli

with cellery, sage and chipotle € 18.50

2020 Sancerre „Le Grand Rochoy“, Laporte € 9,20

Danube zander

with black pudding, hops asparagus and roasted potatoes € 31.50

2019 Weißburgunder Kollmütz Smaragd, Rudi Pichler € 11,70

Wachau deer

with porcini, apricot and fir tree tops € 31.50

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

2018 Shiraz „Sea Eagle Vineyard“, Salomon Estate € 11,50

Cheese variation

goat loves cow and sheep is watching € 17.50

2020 V.D.N., Domäne Wachau € 11,20

Strawberry

with gray poppy seeds, cream cheese and lemon thyme € 15.50

2018 Red Roses Beerenauslese, Kracher € 8,90

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

Wine accompaniment € 46 / € 51 / € 56

Place setting € 4.90

Hofmeister - Menu

Cucumber
with sheep yoghurt, radish and mustard seed € 18.50

2021 Sauvignon Blanc, Markus Huber € 5,50

Nettle soup
with red shrimp and lemongrass € 10.50

2018 TO, Velich € 8,20

Chicory
with chickpeas, sesame and elderflower € 18.50

2019 Muskat Ottonel Smaragd, Eder € 6,10

Turbot
with peas, kohlrabi and yuzu € 31.50

2017 Rötgen "Große Lage", Heymann-Löwenstein € 11,70

Old dairy cow
with eggplant, anchovies, rocket € 31.50

2019 Grauburgunder Reserve, Allram € 10,90

2018 Pinot Noir „P“ Reserve, P. Achs € 13,00

Lime, organic vodka and mint € 9.50

Refreshment

Pistachio
with nougat and cherry € 15.50

2017 Trockenbeerenauslese Ried Zieregg, Tement € 9,90

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

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

Place setting € 4.90

Classics

Tomato variation
with salmon trout, burrata cream and Thai basil € 17.50

Beef soup
with sliced pancakes and liver dumplings € 7.50

Wiener Schnitzel
with potato cucumber salad € 23.50

Saddle of veal
with creamy chanterelles and potato mille-feuille € 36.00

Blueberry cam
with sour cream ice cream € 14.50

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.