

September - Menu

Root variation
with cheese and horseradish € 18.50

2020 Weißburgunder, Scharl € 5,80

Norway lobster
with cellery, tomatoes and mushrooms € 21.50

2017 Riesling Smaragd Kollmitz, Weinhofmeisterei € 12,70

Corn
with barbecue, jalapeño and chives € 18.50

2017 Chardonnay „Steinriegel“, Gesellmann € 9,10

Pikepearch
with pumpkin, veals head and lovage € 32.50

2017 Châteneuf-du-Pape blanc, Saint Préferet € 14,70

Quail
with parsnip, figs and savoy cabbage € 32.50

2021 Grüner Veltliner Smaragd Axpoint Franz Hirtzberger € 12,40

2018 Pinot Noir „P“, Fritsch € 12,50

Refreshment € 10.50
young, cloudy wine and potatoes

Peach
with yoghurt, mushroom and muscovado € 15.50

2017 Roter Veltliner Beerenauslese, Mantlerhof € 9,90

4 courses € 74 / 5 courses € 82 / 6 courses € 95 / 7 courses € 108

Wine accompaniment € 49 / € 54 / € 59 / € 64

Place setting € 4.90

Hofmeister - Menu

Gould Trout

with kohlrabi, granny smith apple and hazelnut € 19.50

2021 Grüner Veltliner Federspiel Treu, Weinhofmeisterei € 5,80

Saffron Velouté

with fennel and dates € 11.50

2020 Cuveé „Gumpoldskirchner Tradition“, J. Reinisch € 8,20

Pasta sheet

with cabbage, lemon and veal-heart ragout € 20.50

2019 Vouvray „Le Mont“, D. Huet € 10,90

Cod

with cucumber, kimchi and coarse mustard € 32.50

2016 Riesling Berg Roseneck, Georg Breuer € 14,10

Wachau deer

with Jerusalem artichoke, black nut and cranberry € 32.50

2018 Grüner Veltliner Smaragd Bergdistel, Tegernseerhof € 11,70

2012 Blaufränkisch „Bühl“, Preisinger € 16,50

Cheese variation

Goat loves cow and sheep looks at € 17.50

2015 Vin Santo del Chianti Classico, Castello di Querceto € 10,80

Chestnut

with Dulce de leche and elderberry € 15.50

2017 Sauvignon Blanc „B.A.T“ Beerenauslese, Tement € 11,00

4 courses € 74 / 5 courses € 82 / 6 courses € 95 / 7 courses € 108

Wine accompaniment € 49 / € 54 / € 59 / € 64

Place setting € 4.90

Classics

Horse tartar
with oats and carrots € 19.50

Beef soup
with sliced pancakes and liver dumplings € 7.50

Wiener Schnitzel
with potato-cucumber salad € 24.50

Boiled beef (Demeter Ox)
with beans, potatoes, chive sauce and apple-horseradish € 29.50

Pear
with vanilla and chocolate € 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.