

Hofmeister - Menu

Young Peas
with sheep yogurt, beans and thyme € 19,50

2023 Sauvignon Blanc, Markus Huber € 5,30

Nettle cream soup
with oyster au gratin € 13.50

2021 Nascetta di Novello „Anas-Cetta“, Elvio Cagno € 9,10

Veggie Ragout
with shiitake mushroom, salad and chili € 22.50

2020 Pinot Noir, Claus Preisinger € 11,00

Sea Bass
with sunflower seeds, zucchini and capers € 35.50

2011 Riesling Smaragd Hochrain, Franz Hirtzberger € 18,20

Herb Duckbreast
with rhubarb, honey and celery € 35.50

2019 Grüner Veltliner Smaragd Spitaler, Weinhofmeisterei € 13,20
2020 Bolgheri Rosso, Le Macchiole € 9,90

Cheese Box
goat loves cow and sheep watches € 19.50

2011 Chardonnay „mal anders“, Erich Machherndl € 9,10

Strawberry
with vanilla and black pepper € 18.50

2019 Red Roses Beerenauslese, Kracher € 9,90

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

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

Place setting € 5.50

May - Menu

Duck liver parfait
with greek yoghurt, parmesan and elderflower € 23.00

2021 Gewürztraminer „Evidence“, Gustave Lorentz € 5,40

Green asparagus
with Chervil, Sorrel and Spelled € 21.50

2020 Riesling Smaragd Kollmitz, Weinhofmeisterei € 12,90

Homemade Pasta
with crayfish from the Danube and lime € 24.50

2022 Pinot Grigio „Dessimis“, Vie de Romans € 12,50

Catfish
with XO Sauce and kohlrabi € 35,50

2020 L'amourette Blanc „Maxima Briza“, Thunevin Calvet € 9,20

Wachau Deer
with parsnip and onion € 35.50

N.V. Tradition Heritage 3 Jahre, Schloss Gobelsburg € 12,50
2020 Bolgheri Rosso, Le Macchiole € 9,90

S** on the Beach
vodka organic, cranberry, orange and peach € 12.50

Refreshment

Chocolate
with matcha tea and lemon € 18.50

2018 Grüner Veltliner Auslese, Bründlmayer € 8,90

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

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

Place setting € 5.50

Classics

Beef tatar
with mustard, onions, wild garlic bud and carrots € 21.50

Beef broth
with sliced pancake € 9.50

White Asparagus
with parsley potatoes, ham and sauce hollandaise
starter € 24.50 | main course € 30.50

Wiener Schnitzel
with potato-cucumber salad € 28.50

Sour Cream - Casseruole
with apple and sour cream ice cream € 14.50
(20 minutes)

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.