

Hofmeister - Menu

Pickled deer

with parsnip, fermented plump and walnut € 23.50

2011 Extra Brut Rosé „Blaufränkisch“, Jörg Bretz € 9,00

Radish

with coconut and cucumber € 22.00

2017 Riesling Smaragd „Ried Setzberg“, Johann Donabaum € 13,10

Homemade Pasta

with egg yolk and autumn truffle € 24.50

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

Turbot

with Jerusalem artichoke, kale and yeast € 35.50

2017 Pouilly Fuisse, Eric Forest € 10,50

Flanksteak

with chervil root, chervil leaf and murtilla € 35.50

2019 Weißburgunder Smaragd, Franz Hirtzberger € 13,50

2018 Shiraz „Finnes River“, Salomon Estate € 11,50

Spicy Margherita

with tequila, chili from wachau and lime € 12.50

Refreshment

Hazelnut

with px sherry and banana € 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

October - Menu

Red Shrimp
with cauliflower and lime € 19,50

2022 Corte del Lupo, CA'del Bosco € 10,80

Red Cabbage Soup
with octopus and ginger € 14,50

2018 Saint Peray, Ferraton Pere & Fils € 8,50

Porcini Mushroom
with peach, white polenta and lavender € 23.50

2022 Viognier „In Vino Weix“, Weixelbaum € 10,90

Pike
with beetroot, lime and austrian kaviar € 35.50

2018 Riesling Smaragd Kollmitz, Weinhofmeisterei € 15,60

Pheasant
with grapes, bacon and pumpkin € 35.50

2021 Grüner Veltliner „Ried Wachtberg“, Weingut Stadt Krems € 11,50

2017 Pinot Noir „Ried Holzspur“, J. Reinisch € 13,10

Cheese Box
goat loves cow and sheep watches € 19.50

2018 Fine Ruby Port, Quinta do Noval € 9,90

Rubinola Apple
with tonka bean and brown butter € 18.50

2020 Cuvée Beerenauslese, Kracher € 9,10

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

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

Place setting € 5.50

Everything from the Goose

Classic Style

Goose Terrine
with orange and quince € 21.50

2023 Weißburgunder, Battenfeld-Spanier € 6,70

Goose Consommé
with heart and liver € 12.50

2023 Exceptional Harvest, Ximenez Spinola € 10,10

Upper Austrian Goose
with potato dumpling, red cabbage and glazed apples € 42.50

*2016 Rotgipfler „Ried Rodauner“ TS, Alphart € 13,10
2018 Blaufränkisch -R- Rheiburg, Uwe Schiefer € 16,00*

Choux Pastry Goose
with chestnuts, vanilla and cranberry € 16.50

2022 Muskat Ottonell Auslese, Tschida € 7,90

Wine pairing for the goose menu | € 41

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.