

# Hofmeister - Menu

Romaine Lettuce  
with red lentil, celery and balsamico € 21.50

*2023 Riesling Federspiel Zier, Weinhofmeisterei € 7,50*

Asparagus  
with versus and nettle € 23.00

*2023 Sancerre, Domaine J. de Villebois € 9,00*

Cauliflower  
with hazelnut, miso and brown butter € 22.50

*2022 Cometa „Fiano“, Planeta € 9,10*

Pike Pearch  
with eggplant, green olive and ricotta € 35.50

*2018 Cuvée „TO“, Velich € 8,90*

Wachau Deer  
with mushrooms, peas and may buds € 35.50

*2018 Grüner Veltliner Smaragd Axpoint, Franz Hirtzberger € 17,10*  
*2005 Château Mayne Lalande € 12,50*

Frozen Espresso Martini € 12.50

*Refreshment*

Blood Orange  
with silken tofu and pistachio € 18.50

*2019 Welschriesling Beerenauslese, Maglock € 7,90*

4 courses € 86 / 5 courses € 99 / 6 courses € 112 / 7 courses € 125

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

Place setting € 6.50

# Spring - Menu

## Mackerele

with green asparagus, buttermilk and jalapeño € 21.50

*2023 Sauvignon Blanc, Alturis € 7,30*

## Wild Chervil Soup

with sprats „Vienna Style“ € 14.50

*2021 Wachauer Gemischter Satz Smaragd, Tegernseerhof € 10,90*

## Homemade Pasta

with Danube - Crayfish and Lime € 23.50

*2017 Pinot Blanc „Ried Kirchweg“, Anton Bauer € 11,50*

## Salmon Trout

with edamame, radishes and chickweed € 35.50

*2022 Riesling Steinporz Smaragd, Franz Hirtzberger € 13,60*

## Wild chicken

with white asparagus, sauce béarnaise and potato € 35.50

*2019 Grüner Veltliner Smaragd Spitaler, Weinhofmeisterei € 13,40*

## Cheese Box

goat loves cow and sheep watches € 19.50

*N.V. Grüner Veltliner V.D.N., Domäne Wachau € 10,10*

## Rhubarb

with roasted white chocolate and sorrel € 18.50

*2019 Château La Tour Blanche „Les Charmilles“ € 11,00*

4 courses € 86 / 5 courses € 99 / 6 courses € 112 / 7 courses € 125

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

Place setting € 6.50

## Classics

### Vitello Forello

with veal, creamy fish, red onion and caper berry € 21.50

### Beef Broth

with sliced pancakes € 9.50

### Classic „Wiener Schnitzel“

with potato and creamy cucumber salad € 28.50

### White Asparagus

with parsley potatoes, ham and sauce hollandaise  
Main Course € 32.50 | Starter € 24.50

### Wachauer „Pancake“

with apricot, chocolate, hazelnut and whipped cream € 13.00

*Best Egg liqueur € 6,00*

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.