

# March - Menu

Kamptal ostrich  
with red paprika, Cru de Cao and wood sorrel € 20.50

*2021 Rossado, Liskar € 4,90*

Carrot in the salt crust  
with horseradish and tarragon vinegar € 19.50

*2019 Grüner Veltliner Smaragd Spitaler, Weinhofmeisterei € 11,30*

Crayfish ravioli  
with cauliflower and glazed veal sweetbreads € 24.50

*2019 Etna Bianco „Calderara Sottana“, T. delle Terre Nerre € 10,90*

Turbot  
with pea gnocchi, lardo and amalfi lemon € 32.50

*2018 Sauvignon Blanc „Section 94“, Dog Point € 12,50*

Quail  
with potatoes, parsley and cranberry € 32.50

*2010 Roter Veltliner Reisenenthal, Mantlerhof € 10,90*

*2020 Spätburgunder, Weingut Gebert € 9,20*

Pornstar Martini  
passion fruit, vanilla and sparkling wine 10.50

*Refreshment*

Masala Chai  
with white cheese and ginger € 16.50

*2017 Sauvignon Blanc Zieregg TBA, Tement € 12,00*

4 courses € 71 / 5 courses € 84 / 6 courses € 97 / 7 courses € 110

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

Place setting € 5.50

# Hofmeister - Menu

Black salsify  
with radicchio, quince and walnut € 18.50

*2021 Sämling, Frauwallneer € 5,70*

Oxtail Essence  
with beef tartar and fried quail egg € 11.50

*2011 Grüner Veltliner Gottschelle, Malat € 14,20*

King Oyster Mushroom  
with wild garlic and lime € 18,50

*2021 Rotgipfler Rodauner, Alphart € 9,20*

Danube Pikepearch  
with Jerusalem artichoke, rhubarb and radish € 32.50

*2019 Riesling GG „Piesporter Goldtröpfchen“, Langguth € 9,90*

Lamb  
with calamari, Pommery mustard and green beans € 32.50

*2018 Grüner Veltliner Smaragd Kirchweg, Franz Hirtzberger € 11,90*

*2017 Sangiovese, Dinostro € 10,10*

Cheese variation  
goat loves cow and sheep watches € 18.50

*2021 Pedro Ximenez „Expectational Harvest“, Ximénez-Spinola € 8,90*

Pear  
with blossom honey, cumeo pepper and Ivoire chocolate € 16.50

*2019 Muffato della Sala, Castello della Sala € 9,90*

4 courses € 71 / 5 courses € 84 / 6 courses € 97 / 7 courses € 110

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

Place setting € 5.50

## Classics

Marinated gold trout  
with fennel, chilli and beans €19.50

Wild garlic cream soup  
with curd dumplings and butter crumbs € 7.50

Wiener Schnitzel  
with potato-cucumber salad € 24.50

Crispy pork belly  
with pointed cabbage and black beer € 30.50

Mozart dumplings  
with nut crumbs and pistachio 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.