

# Hofmeister - Menu

## Salsify

with treviso salad and rowanberries € 21.50

*2023 Silvaner „pur Mineral“, Rudolf Fürst € 7,50*

## Coconut

with radish and kiwano cucumber € 22.00

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

## Homemade Pasta

with „al ragout“ from deer and comté cheese € 24.50

*2022 IDDA bianco, Gaia € 12,50*

## Turbot

with Jerusalem artichoke, kale and yeast € 35.50

*2017 Pouilly Fuisse, Eric Forest € 10,50*

## Wrapped Venison

with chestnut, parsnip and quince € 35.50

*2015 Grüner Veltliner Smaragd Kirchweg, Franz Hirtzberger € 17,00*

*2020 Planetes Classic „Porrera“, Nin-Ortiz € 10,90*

## Pornstar Martini

with vodka, vanilla and passion fruit € 12.50

*Refreshment*

## Honeycake

with manuka honey, vanilla and almond € 18.50

*2022 Muskat Ottonel Auslese, Tschida € 7,90*

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

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

Place setting € 6.50

# November - Menu

Red Shrimp  
with cauliflower and lime € 19,50

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

Beetroot Soup  
with baked oyster and horseradish € 14,50

*2019 Gewürztraminer „Wielitschberg“, Tement € 11,50*

Lemon Mushroom  
with leek heart, vichyssoise and ponzu € 23.50

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

Lukewarme artichoke  
with kohlrabi, mustard and crayfish bisque € 35.50

*2018 Riesling Smaragd Kollmitz, Weinhofmeisterei € 15,60*

Flanksteak  
with chervil root, chervil leaf and murtilla € 35.50

*2021 Chardonnay Reserve, Bründlmayer € 12,50*

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

Cheese Box  
goat loves cow and sheep watches € 19.50

*2023 Exceptional Harvest, Ximenez Spinola € 9,50*

Rubinola Apple  
with tonka bean and brown butter € 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

# Everything from the Goose

## Classic Style

Goose Terrine  
with orange and quince € 21.50

*2023 Silvaner „pur Mineral“, Rudolf Fürst € 7,50*

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

*2015 Grüner Veltliner Smaragd Kirchweg, Franz Hirtzberger € 17,00*  
*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.