

Hofmeister - Menu

red - green - yellow
tomato variation € 19,50

2023 Riesling Federspiel Zier, Weinhofmeisterei € 6,30

Pea
with kohlrabi, chili and flamed pineapple € 23,00

2021 Cuveé TO, Tilgat € 8,50

Silken tofu
with Koji Beurre-Blanc, bergamot and young leek € 22.50

2018 Côtes Catalanes Grenache Blanc, Clos de Fées € 13,90

Octopus
with garlic, chicoreé, tequila and roséwine € 35.50

2023 Rosé 1805, Domäne Wachau € 7,90

Pork
with apricot, mushroom and fermented honey € 35.50

2015 Riesling Smaragd Setzberg, Franz Hirtzberger € 17,10

2019 Le Defise, Tenuta San Guido € 11,90

Iced Aperol
prosecco and orange € 12.50

Refreshment

Dark Chocolate Abiano
with cherry, lavender and walnut € 18.50

N.V. Select Reserve, Taylor's € 9,90

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

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

Place setting € 5.50

July - Menu

Ostrich

with coffee, passionfruit and cauliflower € 23.00

2019 Gewürztraminer „Wielitsch“, Tement € 11,50

Olive oil soup

with deep fried snails and mayo € 14.50

2022 Bourgogne Aligoté, D. Marc Morey & Fils € 10,90

Artichocke

with eggplant, bonito and dashi € 24.50

2015 Weißer Schiefer „M“, Uwe Schiefer € 8,10

Lukewarm Arctic char

with navette, radishes and fig leaves € 35.50

2020 Château Clos Floridene € 11,00

Wild chicken

with fennel, papaya and black truffle € 35.50

2019 Chardonnay Reserve, Högl € 13,10

2020 Spätburgunder, Gebert € 9,90

Cheese Box

goat loves cow and sheep watches € 19.50

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

Lime

with sour cream and butter cookie € 18.50

2021 Riesling Kupp Kabinett, Othegraven € 7,30

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

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

Place setting € 5.50

Classics

Trout

with young cabbage, paprika and potato € 21.50

Beef broth

with sliced pancake € 9.50

Wiener Schnitzel

with potato-cucumber salad € 28.50

Apricot Dumpling

with vanilla ice cream

two pieces € 16,50

(20 minutes waiting time)

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.