

Lunch & Dinner

Served with family style on sharing platters — or individually plated on request.
For individually plated, a full pre-order is required for groups of 10 or more.

Hox Classics

3 Courses incl. Bread Basket
€ 46.00 per person

Please choose one item per course for the whole group

Starters

Panzanella Salad 'Nicoise'
Anchovy, Tomato, Boiled Egg,
Green Beans, Red Onions

or

Creamed Soup Of
Seasonal Vegetables^V
Sourdough Croutons

Mains

Pork Cheek Goulash
'Spätzle', Roasted Bell
Pepper, Marjoram

or

Pumpkin / Mushroom Goulash^{VG}
Grains, Smoked Almond Croquant,
Pumpkin Seed Chili Salsa

Dessert

Seasonal Traybake^V
Chantilly Cream



Feeling Fancy?

3 Courses incl. Bread Basket
€ 52.00 per person

Please choose one item per course for the whole group

Starters

Roast Beef
Sauce Gribiche, Quail's Egg,
Micro Cress

or

Burrata Cheese^V
Seasonal Garnish

Mains

Sous Vide Free Range
Chicken Breast
Polenta, Wild Broccoli,
Artichokes, Hazelnut, Jus Roti

or

Fregola Sarda^V
Tomato, Charred Artichokes,
Pecorino, Fennel Pollen

Dessert

Chocolate Mousse^V
Sabayon, Caramelized Hazelnuts

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Big Feasting

4 Courses incl. Bread Basket *(without soup)*
€ 69.00 per person

5 Courses incl. Bread Basket
€ 77.00 per person

Please choose one item per course for the whole group

Starters

Confit Arctic Char
Smoked Mussels, Garden Leaves, Potato Vinaigrette

or

Roast Beef
Black Truffle, Quails Egg, Basil Cress

Soup

Beef Consommé
Sherry Wine, Vegetable

Mains

Braised Veal Shoulder
Lovage Potatoes, Roasted And Creamed Carrots,
Shallot Jam, Cumin

or

Center Cut ASC Salmon
Fregola Sarda, Tomato, Artichoke, Fennel Pollen

or

Pumpkin- / Mushroom Goulash ^{VG}
Grains, Smoked Almond Croquant, Pumpkin Seed Chili Salsa

Dessert

Chocolate Mousse ^V
Sabayon, Caramelized Hazelnuts

Cheese ^V

Selection Of Local And International Cheese
Apricot Chutney, Fruit Bread

Classics

Heurigen Jause
€ 28.00 per person
Cold Cuts, Pickles, Spreads, Bread, White Wine Spritzer

Cheese Stand ^V
€ 25.00 per person – *minimum 10 Guests*
Selection of local and international Cheeses

Tartar Live Station
€ 28.00 per person
Beef Tartar & Beets Tartar
freshly prepared in front of your guests

Late Night Munchies

Altwiener Goulash
€ 8.00 per person

**Tortilla chips with
guacamole & salsa roja**
€ 7.00 per person



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Working lunch

€20.00 per person
includes 4 items of your choice

Nicoise Bread Salad
Anchovy, Tomato, Haricot Verts

Cured Ham
Apple, Rocket Salad, Crème Fraiche

Barley Salad
Tuna, Tomato, Avocado, Crispy Shallots

Roasted Beets ^{VG}
Bitter Leaves & Cress, Pomme Granite, Raz El Hanut

Focaccia Sandwich
Chicken Breast, Scamorza, Pine Nuts, Tomato Pesto

Pastrami Sandwich
Fermented Gherkin, Roasted Onion, Marie Rose Sauce

Smoked Trout Baguette
Chive Cream, Red Onion, Horseradish

Hummus Wrap ^{VG}
Beets, Spiced Cous Cous, Walnuts, Romaine Lettuce & Herbs ^V

Seasonal Fruit Traybake ^V

Chocolate Chip Blondies ^V
Pecan Nuts

