

Lunch & Dinner

Full pre-order is required.
Bread & butter for the table is included.

Hox Classics

2 Courses 29€ per person
3 Courses 34€ per person

Starters

Root Vegetable Salad
with carrot dressing, hazelnut and burrata ^V

Smoked Beef Breast
with waldorf salad, orange & sourdough

Citrus-cured Trout
with shaved fennel salad & lemon crème fraîche

Mains

Wiener Backhendl
with potato-cucumber salad, pumpkin seed oil & cranberry

Fried Salmon
with risotto mushrooms & parmesan

Baked Cauliflower
with chickpea purée, tahini & Frankfurter herb sauce ^V

Desserts

Apple Strudel
with vanilla sauce

Panna Cotta
with marinated berries and brioche crumble

Marinated Berries
with mango sorbet and homemade granola ^{VG}

Feeling Fancy?

2 Courses 39€ per person
3 Courses 48€ per person
4 Courses 59€ per person

Starters

Roasted Carrot
with purée, hazelnut, wild herbs & nori seaweed ^V

Tuna with Egg Yolk,
onion, lettuce, grilled bell pepper & olive pearls

Veal Croquette
with leek, ajvar & fresh herbs

Soups

Fruity Tomato-Coconut Soup
with curry & mushroom wan tan ^{VG}

Creamy Parsley Root Soup
with apple & chicken strudel

Mains

Slowly Braised Beef
with celery, spinach & truffle salad

Cod Fish with Cauliflower
pine nuts, tarragon & nut butter hollandaise

Portobello Mushroom
with creamy polenta & smoked chimichurri sourdough crumble ^V

Desserts

Chocolate Fondant
with vanilla ice cream & berries

French Tiramisu
with brioche, mascarpone, espresso & cocoa

Roasted Pineapple
with mango sorbet & sesame ^{VG}

