

Fine Dining by Hansi Treichl

It is my desire to bring the best Austrian products onto the plate in connection with the respective seasons. I have always held our local producers and their products in such high esteem that it is my declared aim to stage these products as the main protagonists and to complement them with small international influences. In this spirit, I wish you a special culinary evening.

Your Hansi Treichl

Greetings from the kitchen

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Mountain lake char buttermilk / elder

Mountain lake char: Ötztaler Quellfische
buttermilk: Heumilchsennerei Reith / elder: Bögl's garden
2022 I' Esprit de l' Horizon Blanc / GB, MAC, MU / Domain de l' Horizon / Roussillon

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Filled porcini pasta dumpling sweet potato

Porcini: woods of Alpbach
2021 Pinot Noir / Wenzel / Rust

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Venison pumpkin / black salsify

Venison: Franz Moser, Alpbach / pumpkin: Kinzachhof Thaur
2016 Cabernet Franc / Frettner / Weninger Pincszet / Sopron

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Sturgeon chard / miso

Sturgeon: alpine caviar Upper Austria
2017 Riesling / Smaragd Ried Schütt / Knoll / Wachau

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Broiler chicken asparagus / potato

Broiler chicken: Wimahof, Kramsach
asparagus: Marchfeld / potato: Kinzachhof Thaur
2022 Sancerre / Les Boucauds / Riffault / Loire

Upgrade:

2017 Valandraud Blanc / SB, SG / Château Valandraud / Bordeaux Surcharge: € 10,00

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Blueberries walnut / hay

Blueberries: woods of Alpbach / hay: Hannes Kostenzer, Alpbach
N.V. Nytimber Rosé / CHD, PN, PM / Nytimber / West Sussex & Hampshire

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Apricot spruce tops / puff pastry

Spruce tops: woods of Alpbach
2021 Le Petit Man Sang / Petit Manseng / G&R. Triebaumer / Rust

Especially for our car drivers: In our "car driver wine pairing" we prepare a sample sip of the recommended wine for each course.

Menu price 7-Course € 125,00 // Wine pairing € 89,00 // Car drivers wine pairing € 48,00
This menu is served from **Thursday to Saturday** in our Fuggerstube.