



# Fine Dining

by Hansi Treichl

Greeting from the kitchen

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Huchen

fennel | pea

2017 Riesling | Ried Grillenparz | Stagard | Kremstal

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Dolomite duck

red cabbage | wheat semolina

2015 Blaufränkisch | Ried Spitzerberg | J. Trapl | Carnuntum

Upgrade:

2015 Blaufränkisch | Ried Spitzerberg | D. Muhr | Carnuntum Surcharge: € 9,00

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Plum

vanilla | hazelnut

2019 Zierfandler | Auslese | Stadlmann | Thermenregion

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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**

You trust us,  
we trust:

**vegetables:** Kinzachhof Thaur

**huchen:** Raimund Mrak Öztaler Quellfische

**Dolomite duck:** East Tyrol

**alpine caviar:** Upper Austria



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 3-Course € 75,00 || Wine pairing € 37,00 || Car drivers wine pairing € 21,00

This menu is served from **Thursday to Saturday** in our Fuggerstube.