

# Fine Dining

by Hansi Treichl

Greeting from the kitchen

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Salmon trout  
cream cheese / ox heart tomato

*2016 Riesling / Federspiel Late Release / Nikolaihof / Wachau*

*Upgrade:*

*2007 Riesling / Steinriesler / Nikolaihof / Wachau Surcharge: € 6,-*

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Duet of mountain lamb  
potatoes / turnip vegetables

*2017 Pinot Noir / Ried Holzspur / Johanneshof-Reinisch / Thermenregion*

*Upgrade:*

*2015 Blaufränkisch / Ried Spitzerberg / D. Muhr / Carnuntum Surcharge: € 8,-*

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Buttermilk  
mandarine / nougat

*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:

**cream cheese:** homemade

**buttermilk:** Heumilch Sennerei Reith

**vegetables / potatoes:** Kinzachhof Thaur

**salmon trout:** Raimund Mrak Ötztal Quellfische

**mountain lamb:** 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.