

Fine Dining

by Hansi Treichl

Greeting from the kitchen

Salmon trout
radishes | crème fraîche

2022 L'Esprit de l'Horizon | GB, MAC, MU | Domaine de l'Horizon | Roussilon

Tomato | potatoes

2017 Riesling | Ried Grillenparz | Stagard | Kremstal

Venison from Alpbach
mushrooms | celeriac

2009 Chablis | 1er Cru Côte de Lechet | Defaix | Burgund

Duet of young beef
corn | pearl onion

2017 Syrah | Dorli Muhr | Carnuntum

Felchlin chocolate
currant | gin

Tawny Port | 20 Years | Dow's | Douro

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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:

salmon trout: Raimund Mrak Öztaler Quellfische

cream cheese: homemade

mushrooms: Tyrolpilz Hall in Tirol

vegetables | potatoes: Kinzachhof Thaur

young beef: Alpbacher Bergbauernfleisch

caviar: Grill Salzburg

dairy products: Heumilch Sennerei Reith | Erlebnis Sennerei Zillertal

Venison from Alpbach: Franz Moser Alpbach



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 5-Course € 105,00 || Wine pairing € 65,00 || Car drivers wine pairing € 36,00
This menu is served from **Thursday to Saturday** in our Fuggerstube.