

Fine Dining

by Hansi Treichl

Greeting from the kitchen

White asparagus caviar | wild herbs

Served from the magnum bottle:

2022 Welschriesling | vom Kalk | Prieler & Koblinger | Leithaberg

Fillet of zander beetroot | cress

2022 Sauvignon Blanc | Tannenberg | Manincor | Südtirol

Alternative nature wine:

2019 Ex Vero III | SB, CHD | Werlitsch | Südsteiermark Surcharge: € 7,-

Potatoes | mushrooms

2021 Barbera d' Asti | Cá di Pian | La Spinetta | Piemont

Breast of Dolomite duck green asparagus | cabbage roulade

2019 Saumur Rouge | Cabernet Franc | La Ripaille | Stater West | Loire

Matured alternative:

1996 Sammarco | CS, SG, ME | Rampolla | Toscana Surcharge: € 8,-

Apricot almond | young shoots of spruce

2023 Pore Authentique | Birnenschaumwein | E. Bordelet | Normandie

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

You trust us,
we trust:

Spruce: Alpbach forests

mushrooms: Alpbach forests | Tyrolpilz

dairy products: Heumilch Sennerei Reith

Goldstück | Berggranat cheese: Erlebnis Sennerei Zillertal

Alpine prawn: Thaur

vegetables | potatoes: Kinzachhof Thaur

caviar: Walter Grill Salzburg

Dolomite duck: Dolomitengans East Tyrol

asparagus: Marchfeld

Vulcano ham: Styria



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.