

Fine Dining

by Hansi Treichl

Greeting from the kitchen

Wagyu

root vegetables | pork belly

Silver Brut Nature | Blanc de Noirs | André Clouet | Montagne de Reims | Champagne

Salmon trout

radishes | crème fraîche

2019 Riesling | Ried Steiner Hund | Stagard | Kremstal

Tomato | potatoes

2016 Ampeleia | SG ; CF ; CAN ; MOU ; AL | Ampeleia | Toskana

Fillet of zander

spinach | cauliflower

Served from the magnum bottle - one of only 348 bottles produced

2022 Welschriesling | Vom Kalk | Prieler & Koblinger | Leithaberg

Felchlin chocolate

currant | gin

Tawny Port | 20 Years | Dow's | Douro

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:

wagyu: Alpbach alpine farmers meat
dairy products: Heumilch Sennerei Reith | Erlebnis Sennerei Zillertal
pork belly: Metzgerei Gasser Zillertal
vegetables | potatoes: Kinzachhof Thaur
salmon trout: Raimund Mrak Ötztaler Quellfische
caviar: Grill Salzburg



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.