

Fine Dining

by Hansi Treichl

Greetings from the kitchen

Salmon trout
cream cheese / ox heart tomato

2016 Riesling / Federspiel Late Release / Nikolaihof / Wachau

Upgrade:

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

Topinambour
mushrooms / mangel

2019 Vernatsch / Campill / Pranzegg / Südtirol

Fillet of zander
parsley root / alpine caviar

2019 Chablis / Terroir de Beru Late Release / Château Beru / Chablis

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,-

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

mushrooms: Tyrolpilz Hall in Tyrol

vegetables / potatoes: Kinzachhof Thaur

salmon trout: Raimund Mrak Ötztal Quellfische

alpine caviar: Upper Austria

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 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.