

# Fine Dining

by Hansi Treichl

Greetings from the kitchen

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Variation of veal  
pea / "Berggranat" cheese

*2021 Mâcon-Verzé / Jules Desjourneys / Burgund*

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Brown trout  
watercress / apricot

*2019 Riesling / Kitzack-Sausal Reserve / Schauer / Südsteiermark*

*Upgrade:*

*2007 Riesling / Ried Steinriesler / Nikolaihof / Wachau*

*Surcharge: € 7,00*

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Kohlrabi  
walnut / buttermilk

*N.V. Horizon Blanc de Blancs Brut / Pascal Doquet / Champagne*

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Pigeon  
chanterelle / topinambour

*2014 Blaufränkisch / Ried Ratschen / Wachter-Wiesler / Eisenberg*

*Upgrade:*

*2013 Blaufränkisch / Ried Point / Kollwentz / Leithaberg*

*Surcharge: € 7,00*

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Apricot  
yogurt / macaron

*2021 Riesling / Felseneck Spätlese Goldkapsel / Schäfer-Fröhlich / Nahe*

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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:

**walnut:** Bögler's garden

**garden nasturtium:** Bögler's herbal garden

**chanterelles:** Alpbach forests

**yogurt & buttermilk:** Heumilch Sennerei Reith

**„Berggranat“ cheese:** Erlebnis Sennerei Zillertal

**kohlrabi:** Kinzachhof Thaur

**watercress & veal:** Tyrol

**Brown trout:** Carinthia



*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 € 61,00 // Car drivers wine pairing € 34,00

This menu is served from **Thursday to Saturday** in our Fuggerstube.