

Fine Dining by Hansi Treichl

Greetings from the kitchen

Free range duck
carrot / corn

2023 Exceptional Harvest / Pedro Ximénez-Spinola / Andalusien

Black rice
bell pepper / artichoke

2019 Campill / Vernatsch / Pranzegg / Südtirol

Wagyu
pumpkin / celery

2019 Saumur Rouge / Cabernet Franc / La Ripaille / Stater-West / Loire

Tomato
savoy cabbage / rosemary

2022 Furmint / Schuster / Leithaberg

Duet of sturgeon
alpine prawn / cauliflower / ravioli

2018 Riesling / Smaragd Ried Schütt / Knoll / Wachau

Currant
goat cream cheese / buckwheat

2021 Le Petit Man Sang / Petit Manseng / G. Triebaumer / Rust

Pumpkin
rosehip / nougat

2019 Zierfandler / Auslese / Stadlmann / Thermenregion

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:

herbs: Bögler's garden

Wagyu: Alpbacher Bergbauernfleisch

alpine prawn: Alpengarnelen Hall in Tyrol

vegetables: Kinzachhof Thaur

goat cream cheese: Mandl Ziegenhof

sturgeon: Alpenkaviar Upper Austria

free range duck: 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 7-Course € 125,00 // Wine pairing € 86,00 // Car drivers wine pairing € 46,00

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