

# Fine Dining by Hansi Treichl

Greeting from the kitchen

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Salmon trout  
radishes | crème fraîche

2022 L'Esprit de l'Horizon | GB, MAC, MU | Domaine de l'Horizon | Roussillon

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Tomato | potatoes

2017 Riesling | Ried Grillenparz | Stagard | Kremstal

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Venison from Alpbach  
mushrooms | celeriac

2009 Chablis | 1er Cru Côte de Lechet | Defaix | Burgund

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Medaillon of codfish  
caviar | chervil root

2022 Neuburger | Lichtenberger-Gonzalez | Leithaberg

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Duet of young beef  
corn | pearl onion

2017 Syrah | Dorli Muhr | Carnuntum

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Granny Smith apple  
verjuice | thyme

2019 Zierfandler | Auslese | Stadlmann | Thermenregion

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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:

**salmon trout:** Raimund Mrak Öztaler Quellfische

**cream cheese:** homemade

**mushrooms:** Tyrolpilz Hall in Tirol

**vegetables | potatoes:** Kinzachhof Thaur

**young beef:** Alpbacher Bergbauernfleisch

**dairy products:** Heumilch Sennerei Reith | Erlebnis Sennerei Zillertal

**Venison from Alpbach:** Franz Moser Alpbach



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 € 84,00 || Car drivers wine pairing € 47,00

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