

Fine Dining by Hansi Treichl

Greetings from the kitchen

Huchen
fennel | pea

2017 Riesling | Ried Grillenparz | Stagard | Kremstal

Potatoes
beetroot | horseradish

2022 Sauvignon Blanc | Tannenberg | Manincor | Südtirol

Saddle of venison
mushrooms | celeriac

2023 Rosé de Loire | Thibaud Boudignon | Loire

Black rice
parsley root | bell pepper

2022 Cabernet Franc | Kapitel I | Tschida | Neusiedlersee

Dolomite duck
red cabbage | wheat semolina

2015 Blaufränkisch | Ried Spitzerberg | J. Trapl | Carnuntum

Upgrade:

2015 Blaufränkisch | Ried Spitzerberg | D. Muhr | Carnuntum Surcharge: € 9,00

Hibiscus
raspberry | rosemary

N.V. Cuvée Agathe Rosé | Haton et Filles | Champagne

Plum
vanilla | hazelnut

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:

saddle of venison: Alpbach hunting community

mushrooms: Tyrolpilz Hall in Tirol

vegetables | potatoes: Kinzachhof Thaur

huchen: Raimund Mrak Öztaler Quellfische

Dolomite duck: East Tyrol

alpine caviar: 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 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.