

# Fine Dining by Hansi Treichl

Greeting from the kitchen

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Wagyu

root vegetables | pork belly

Silver Brut Nature | Blanc de Noirs | André Clouet | Montagne de Reims | Champagne

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Salmon trout

radishes | crème fraîche

2019 Riesling | Ried Steiner Hund | Stagard | Kremstal

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Tomato | potatoes

016 Ampeleia | SG ; CF ; CAN ; MOU ; AL | Ampeleia | Toscana

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Venison from Alpbach | mushrooms

2023 Exceptional Harvest | Pedro Ximenez | Ximenez-Spinola | Andalusien

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Fillet of zander

spinach | cauliflower

*Served from the magnum bottle - one of only 348 bottles produced*

2022 Welschriesling | Vom Kalk | Prieler & Koblinger | Leithaberg

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Granny Smith apple

verjuice | thyme

2023 Poire Authentique | Eric Bordelet | Normandie

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Felchlin chocolate

currant | gin

Tawny Port | 20 Years | Dow's | Douro

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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:

**wagyu:** Alpbach alpine farmers meat

**venison:** Franz Moser Alpbach

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

**pork belly:** Metzgerei Gasser Zillertal

**vegetables | potatoes:** Kinzachhof Thaur

**mushrooms:** Tyrolpilz Hall in Tirol

**salmon trout:** Raimund Mrak Öztaler Quellfische

**caviar:** Grill Salzburg



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.