

Fine Dining

by Hansi Treichl

Greeting from the kitchen

Crayfish

trout | tomato | radish

2020 Neuburger | Brotschirm | M. Resch | Wien | Wachau

Nature wine alternative:

019 Ex Vero III | SB, CHD | Werlitsch | Südsteiermark Surcharge: € 7,-

Dry aged sirloin

caviar | cauliflower

N.V. Silver | Extra Brut | Andre Clouet | Champagne

Yeast dumpling

chanterelle | summer truffle

2022 Barbera d'Alba | Aves | Burlotto | Piemont

Burgunder alternative:

2014 Gevrey Chambertin | Mes Favorites V.V. | Burguet | Burgund Surcharge: € 14,-

Variation of venison

mushrooms | spinach

2018 Sankt Laurent | Ried Holzspur | Johanneshof-Reinisch | Thermenregion

Matured alternative:

1996 Sammarco | SG, CS, ME | Rampolla | Toscana Surcharge: € 9,-

Sacher 2.0

2009 Schilfwein | Muskat Ottonell | Tschida | Neusiedlersee

Sauternes alternative:

2007 Château Rieussec | Sauternes | Bordeaux Surcharge: € 5,-

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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:

venison: Franz Moser Alpbach

mushrooms: Alpbach forests | Tyrolpilz

chanterelle: Alpbach forests

dairy products: Heumilch Sennerei Reith

Goldstück | Berggranat: Erlebnis Sennerei Zillertal

fruits | vegetables: Kinzachhof Thaur

trout: Ötztaler Quellfische

caviar: Walter Grüll Salzburg

crayfish: Gut Dornau

Vulcano ham: 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 5-Course € 105,00 || Wine pairing € 67,00 || Car drivers wine pairing € 36,00

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