

Fine Dining by Hansi Treichl

Greeting from the kitchen

Wagyu

root vegetable | pumpkin seed oil

2024 Cerasuolo d' Abruzzolo | Le Cince | Da Fermo | Abruzzo

Zander

miso | onion

2020 Derthona | Timorasso | Walter Massa

Porcini mushroom

celeriac

2025 Jour de Soif | Cabernet Franc | Domain du Bel Air | Loire

Sturgeon

braised cabbage | artichoke

2022 Rotgipfler | Ried Tagelsteiner | Stadlmann | Thermenregion

Aged wine alternative:

2015 Riesling | Ried Steinertal Smaragd | F.X. Pichler | Wachau | Aufpreis € 10,-

Deer

hazelnut | butternut pumpkin

2021 Blaufränkisch | Ried Alter Berg Genießerhotel-Edition | Heinrich | Leithaberg

Aged wine alternative:

2012 Côte Rôtie | Classique Ampodium | R. Rosating | Rhône | Aufpreis € 8,-

Apple

buttermilk

2024 Riesling | Piesporter Goldtröpfchen Kabinett | Kilburg | Mosel

Blossom honey

mirabelle

2023 Eiswein | GV, WR/E. Triebaumer | Rust

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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:

blossom honey: Franz Larch Alpbach

porcini mushroom: forests of Alpbach

dairy products: Zillertal alpine dairy | hay milk Zillertal

sturgeon: fish culture Moser Aschau

fruit | vegetables: Kinzachhof Thaur

deer: Tyrol

wagyu: Hartl Wagyu family Hartl

zander: Böhmerwald fish



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 € 135,00 || Wine pairing € 87,00 || Car drivers wine pairing € 46,00

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