



# Fine Dining

by Hansi Treichl

Greeting from the kitchen

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White Sheatfish  
shrimp| carrot

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

Reife Alternative: 2013 Chablis | 1er Cru Vallions | Daniel Ettienne Defaix | Chablis | Surchage: € 8,-

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Mountain lamb  
chervil root| artichoke

2021 Blaufränkisch | Ried Alter Berg 30 Jahre Genießerhotels Jubiläumsfüllung | G. Heinrich | Leithaberg

Burgunder Alternative: 2014 Gevrey-Chambertin | V.V Mes Favorites | A. Burguet | Burgund | Surchage: € 10,-

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Poppyseed  
plum

2023 Eiswein | 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:

**dairy products:** Erlebnis Sennerei Zillertal

**plum:** Tirol

**Shrimp:** Hall in Tirol

**vegetable | fruit:** Kinzachhof Thaur

**Lamb:** Mattigtal Oberösterreich

**white sheatfish:** Gut Dornau



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 3-Course € 85,00 || Wine pairing € 41,00 || Car drivers wine pairing € 24,00  
This menu is served from **Thursday to Saturday** in our Fuggerstube.