

# Fine Dining

by Hansi Treichl

Greeting from the kitchen

\*\*\*

Char dry aged  
root vegetables | celery

2022 Anjou Blanc | Chenin Blanc | T. Boudignon | Loire

\*\*\*

Duet of young beef  
root vegetables | pearl onion

Upon request: sturgeon caviar Walter Grüll 30g surcharge: € 75,-  
2019 Syrah | Dorli | Muhr | Carnuntum

Rhône Alternative: 2012 Côte Rôtie | Classique Ampodium | R. Rostaing | Rhône surcharge: € 5,-

\*\*\*

Pear  
nougat | thyme

2023 Eiswein | GV WR | E Triebaumer | Rust

# Fine Dining

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:

**walnut:** Böglerhof Garten

**young beef:** Alpbacher Bergbauernfleisch

**char:** Fischzucht Moser Zillertal

**dairy products:** Erlebnis Sennerei Zillertal

**vegetables | fruits:** Kinzachhof Thaur

**mushrooms:** Tyrol Pilz Thaur

**goat cream cheese:** Käsemacher Oberösterreich



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 € 42,00 || Car drivers wine pairing € 24,00  
This menu is served from **Thursday to Saturday** in our Fuggerstube.