



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

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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:

walnut: Böglhof 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.