



# Fine Dining

by Hansi Treichl

Greeting from the kitchen

\*\*\*

Char dry aged  
root vegetables | celery | caviar  
2022 Anjou Blanc | Chenin Blanc | T. Boudignon | Loire

\*\*\*

Guineafowl  
parsnip | pumpkin  
2017 Langhe Rosso | Nebbiolo | Roagna | Piemont

\*\*\*

Carrot  
egg liqueur  
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:

**char:** Fischzucht Moser Zillertal

**dairy products:** Erlebnis Sennerei Zillertal

**vegetables | fruits:** Kinzachhof Thaur

**mushrooms:** Tyrol Pilz Thaur

**caviar:** Walter Güll Salzburg

**goat cream cheese:** Käsemacher Oberösterreich

**zander:** Böhmerwald 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.