

# Fine Dining by Hansi Treichl

Greeting from the kitchen

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Char dry aged  
root vegetables | celery

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

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Cauliflower  
miso | goat cream cheese  
2022 Chardonnay | Wasenhaus | Baden

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Skrei loin  
chicory | walnut

2024 Cerasuolo d'Abruzzo | Le Cine | Montepulciano | De Fermo | Abruzzen

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Potato gnocchi  
brown butter | mushrooms  
2021 Teroldego | Foradori | Trentino

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Duet of young beef  
root vegetables | pearl onion

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

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

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Cucumber  
yoghurt | olive oil

2024 Riesling | Kabinett Piesporter Goldtröpfchen | Max Kilburg | Mosel

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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:** 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 7-Course € 135,00 || Wine pairing € 88,00 || Car drivers wine pairing € 47,00  
This menu is served from **Thursday to Saturday** in our Fuggerstube.