

Fine Dining by Hansi Treichl

Greeting from the kitchen

Char dry aged
root vegetables | celery | caviar

2023 Anjou Blanc | Chenin Blanc | T. Boudignon | Loire

Cauliflower
miso | goat cream cheese

2023 Chardonnay | Wasenhaus | Baden

Zander
onion | black salsify

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

Potato gnocchi
brown butter | mushrooms

2021 Teroldego | Foradori | Trentino

Guineafowl
parsnip | pumpkin

2017 Langhe Rosso | Nebbiolo | Roagna | Piemont

Burgund Alternative:

2014 Gevrey Chambertin | Mes Favorites Vieilles Vignes | A. Burguet | Burgund Surcharge: € 10,00

Cucumber
yoghurt | olive oil

2024 Riesling | Kabinett Piesporter Goldtröpfchen | Max Kilburg | Mosel

Carrot
egg liqueur
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:

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 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.