

Fine Dining by Hansi Treichl

Greeting from the kitchen

Perch

Jerusalem artichoke | beetroot

2023 Sauvignon Blanc | Blaue Libelle | A. Tscheppe | Styria

Porcini mushroom

celeriac

2025 Cabernet Franc | Lour de Soif | Domain du Bel Air | Loire

Lamb

broad bean | parsley

2022 Côtes du Rhône | F. Balthazar | Rhône

Arctic char | crayfish

chard | carrot

2023 Riesling | Reid Kirchensteig | Geyerhof | Kremstal

Dolomite goose

red cabbage | potatoes

2020 Volnay | 1er Cru Champans | J. Voillot | Burgund

Apple

buttermilk

2024 Riesling | Piesporter Goldtröpfchen Kabinett | Kilburg | Mosel

Felchlin chocolate

plum | walnut

Tawny Port | 20 Years Pld | Dow's | Douro Tal

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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:

porcini mushroom: forests of Alpbach

plum & apple: Alpbach

dairy products: Zillertal alpine dairy | hay milk dairy Reith

lamb: Tyrol

fruit | vegetables: Kinzachhof Thaur

arctic char: Öztaler Quellfish

crayfish: Gut Dornau

dolomite goose: Dolomitengans



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 € 92,00 || Car drivers wine pairing € 52,00

This menu is served from **Thursday to Saturday** in our Fuggerstube.