

Fine Dining by Hansi Treichl

Greeting from the kitchen

Dry aged sirloin
caviar | cauliflower

2022 Cabernet Franc | Kapitel I | Tschida | Neusiedlersee

Crayfish
trout | tomato | radish

2023 Muscadet | Fief de Chaintre | Jean Baptiste Hardy | Loire

Veal sweetbread
pumpkin | shallot

2020 Sauvignon Blanc | Ried Steinmühle Methusalemreben | Kollwentz | Leithaberg

Alternative natural wine: 2019 Ex Vero III | SB, CHD | Werlitsch | Südsteiermark Surcharge: € 4,-

Yeast dumpling
chanterelle | summer truffle

2022 Barbera d'Alba | Aves | Burlotto | Piemont

Alternative Burgunder: 2014 Gevrey-Chambertin | Mes Favorites V.V. | A. Burguet | Burgund
Surcharge: € 14,-

Duet of venison
mushrooms | parsnip

2019 Blaufränkisch | Ried Ratschen 90 Jahre Jubiläumsfüllung | Wachter-Wiesler & Böglerhof |
Eisenberg & Alpbach

Alternative matured Syrah: 2012 Côte Rôtie | Classique Ampodium | R. Rostaing | Rhône Surcharge: € 6,-

Tyrolean blue cheese | pear

2024 Riesling | Kabinett Piesporter Goldtröpfchen | Max Kilburg | Mosel

Blueberry
hazelnut | porcini

Sparkling Tea | Rød | Copenhagen Sparkling Tea Company

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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:

elder: Böglers Garten

blueberries, chanterelles: Alpbacher Wälder

venison: Franz Moser Alpbach

mushrooms: Alpbacher Wälder | Tyrolpilz

dairy products: Heumilch Sennerei Reith

Goldstück | Berggranat cheese: Erlebnis Sennerei Zillertal

fruits | vegetables: Kinzachhof Thaur

trout: Ötztaler Quellfische

Tyrolean blue cheese: Naturkäserei Sojer

caviar: Walter Grüll Salzburg

Vulcano ham: Steiermark

crayfish: Gut Dornau



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 € 125,00 || Wine pairing € 89,00 || Car drivers wine pairing € 47,00

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