

# 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

## Greeting from the kitchen

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### Root Vegetables

#### **"Berggranat" cheese / rocket**

Berggranat: Erlebnis Sennerei Zillertal

rocket: Bögler's herbal cabinet

*2021 Roter Veltliner / Mordthal / J. Fritz / Wagram*

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### Skrei

#### chard / potatoes

chard: Salzburg

potatoes: Kinzachhof Thaur

*2020 Rotgipfler / Ried Tagelsteiner / Stadelmann / Thermenregion*

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### Duet of young beef

#### mushrooms / pearl onion / corn

Young beef: Thomas Kostenzer Alpbach

mushrooms: Tyrolpilz Thaur

*Blaifränkisch Battle (je 5 cl):*

*2013 Blaifränkisch / Ried Spitzerberg/Trapl / Carnuntum vs. 2010 Blaifränkisch / Diabas / Jalits / Eisenberg*

*Big Blaifränkisch Battle (je 5 cl), Aufpreis: € 10,-:*

*2012 Blaifränkisch / Neckenmarkt Alte Reben / Moric / Mittelburgenland vs.*

*2013 Blaifränkisch / Ried Point / Kollwentz / Leithaberg*

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### Yeast dumpling filled with plum sauce and poppy seeds

Poppyseeds: Waldviertel Upper Austria

*N.V. Sherry / Isabela Cream / Valdespino / Andalusien*

*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 4-Course € 75,00 // Wine pairing € 43,00 // Car drivers wine pairing € 26,00

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