



Fine Dining

by Hansi Treichl

Greeting from the kitchen

Zander
apple | tomato

2023 Riesling | Federspiel aus den Gärten | Nikolaihof | Wachau

Venison
early herb | pearl onion
2023 St. Joseph | Babylone | Cecillon | Rhône

Aged wine alternative:
2012 Côte Rôtie | Classique Ampodium | R. Rostaing | Rhône | surcharge € 7,-

Rhubarb
caramel | chocolate
2022 Vouvray Liqueureux | Petrole | Alexandre Giquel | Loire

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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:

venison: Jagdgemeinschaft Alpbach

dairy products: Heumilch Sennerei Reith | Erlebnis Sennerei Zillertal

sturgeon: Fischzucht Moser Zillertal

fruit | vegetables: Kinzachhof Thaur

caviar: Walter Güll Salzburg

asparagus: Marchfeld

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 3-Course € 85,00 || Wine pairing € 34,00 || Car drivers wine pairing € 19,00
This menu is served from **Thursday to Saturday** in our Fuggerstube.