

Fine Dining

by Hansi Treichl

Greeting from the kitchen

Dry aged sirloin
caviar | cauliflower

2022 Cabernet Franc | Kapitel I | Tschida | Neusiedlersee

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,-

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: 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

caviar: Walter Grüll Salzburg

Vulcano ham: Steiermark



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 € 75,00 || Wine pairing € 36,00 || Car drivers wine pairing € 21,00

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