

# Fine Dining

## by Hansi Treichl

Greeting from the kitchen

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Zander

apple | tomato

2023 Riesling | Federspiel aus den Gärten | Nikolaihof | Wachau

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Spinach

pine nuts | portobello

2020 Cabernet Franc | Frettner | Weninger Pincsetz | Ungarn

Natural wine alternative:

2019 EX Vero III | SB, CHD | Werlitsch | Südsteiermark | surcharge € 8,-

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Sturgeon

wild herbs | horseradish

2022 Petit Manseng | Le petit Man sang | G. + R. Triebaumer | Rust

Aged wine alternative:

2015 Riesling | Smaragd Ried Steinertal | FX Pichler | Wachau | surcharge € 10,-

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Venison

early herb | pearl onion

2023 St. Joseph | Babylone | Cecillon | Rhône

Aged wine alternative:

2012 Côte Rôtie | Classique Ampodium | R. Rostaing | Rhône | surcharge € 7,-

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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 5-Course € 115,00 || Wine pairing € 58,00 || Car drivers wine pairing € 33,00  
This menu is served from **Thursday to Saturday** in our Fuggerstube.