

Fine Dining by Hansi Treichl

Greeting from the kitchen

Vegetable garden

2024 G' mischter | Gemischter Satz | 18AR | Antrag & Reither | Thermenregion

Deer

cauliflower

2024 Le Cince | Cerasuolo d' Abruzzo | Da Fermo | Abruzzo

Arctic char

pea

2023 Sauvignon Blanc | Tannenberg | Manincor | Südtirol

Pepper

tomato

2025 Bourgueil | Jour de Soif | Domaine du Bel Air | Loire

Wagyu

chanterelle | sweet potato

2022 Syrah | Anarchie | Kolfok | Mittelburgenland

Aged wine alternative:

2012 Côte Rôtie | Classique Ampodium | R. Rostaing | Rhône | surcharge € 9,-

Pear

sour cream | swiss pine

2023 Poire Authentique | Birnenschaumwein | E. Bordelet | Normandie

Cherry

vanilla | poppyseed

2021 Riesling | Auslese | Salomon-Undhof | Kremstal

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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:

cherry: Bögler's garden

swiss pine: Alpbach forests

Arctic char: fish farming Aschau

dairy products: hay milk alpine dairy Reith | Zillertal alpine dairy

fruit | vegetable: Kinzachhof Thaur

wagyu: Tyrol

deer: Austria



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 € 135,00 || Wine pairing € 84,00 || Car drivers wine pairing € 45,00

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