

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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Sirloin

pumpkin seeds / root vegetables

Sirloin: Alpbach alpine farmers meat
pumpkin seeds: Styria, root vegetables: Kinzachhof Thaur
N.V. Silver Blanc de Noirs / Brut Nature / A. Clouet / Champagne

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Dolomites duck

topinambour / mushroom

Dolomites duck: East Tyrol, mushrooms: Tyrolpilz Mils
2016 Barbaresco / Sorì Paitin / Paitin / Piemont

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Buttermilk

rhubarb / nougat

Buttermilk: Heumilchsennerei Reith
2021 Le Petit Man Sang / Petit Manseng / G. Triebaumer / Rust

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 € 75,00 // Wine pairing € 43,00 // Car drivers wine pairing € 24,00
This menu is served from **Thursday to Saturday** in our Fuggerstube.