

# 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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### Salmon trout

#### fennel / alpine caviar

Salmon trout: Raimund Mrak Ötztal Quellfische, alpine caviar: Upper Austria  
*2020 Riesling / Ried Rothenbarth / Neumayer / Kremstal*

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### Black risotto

#### bell pepper / celeriac

Celeriac: Kinzachhof Thaur  
*2020 Saumur Rouge / Les Moulins / Guiberteau / Loire*

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### Dolomites duck

#### topinambour / mushroom

Dolomites duck: East Tyrol, mushrooms: Tyrolpilz Mills  
*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 € 105,00 // Wine pairing € 65,00 // Car drivers wine pairing € 36,00  
This menu is served from **Thursday to Saturday** in our Fuggerstube.