

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

Brook trout carrot / pearl onion

Brook trout: Ötztal Quellfische

2016 Neuburger / Brotschirm / M.Resch / Wien / Wachau

Mushrooms pumpkin seeds

Mushrooms: Tyrolean BIO Pilze Thaur

2018 Weißer Schiefer "S" / WR, WB, GV / Schiefer / Eisenberg

Goose brussel sprouts / potatoes

Goose: Mostviertel, potatoes: Kinzachhof Thaur

2009 Blaufränkisch / Ried Spitzerberg / Trapl / Carnuntum

Upgrade :

2013 Blaufränkisch / Ried Point / Kollwentz / Leithaberg Surcharge : € 6,-

Beetroot / raspberry *Herbstvitamine by Nikki Meyers*

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 4-Course € 75,00 // Wine pairing € 52,00 // Car drivers wine pairing € 29,00
This menu is served from **Thursday to Saturday** in our Fuggerstube.