

finedining

C A S T E L

A warm welcome to

Philosophy

As a passionate cook, I believe that the truth is on the plate. Farmers, vegetable growers, hunters and fishermen are trusted suppliers and producers of the products I use. Not only regional produce, but also the best possible quality, freshness and authenticity are the maxims of my selection. My dishes are rich in style and sensuality, always in search of a perfectly harmonious taste experience from start to finish. A perfect dish is a challenge for the chef, not the guest!

Yours, Gerhard Wieser

A handwritten signature in black ink, reading "Gerhard Wieser". The signature is written in a cursive, flowing style with a large initial 'G'.

Autumn Menu

2024

We kindly ask you to mute your mobile phones.
Please inform the service staff about any allergies
or intolerances you may have, when ordering.

6 courses 228 €

with *OLD COW* | in exchange + €20 | as an additional course + €38

Wine pairing 6 glasses € 115 | 7 glasses € 126

Upgrade with the "finewine Coravin option" € 20 per glass

www.castelfinedining.com

SALMON TROUT
grey bread, celery, lovage

RED PRAWN
pumpkin, lemon

HAKE
black lentils, sauerkraut, calf's head

FAGOTINI
duck, beetroot

SADDLE OF VENISON
parsley root, hazelnut

CACAO BEAN
calamansi, black tea

or

SOUTH TYROLEAN & ITALIAN CHEESE
homemade chutneys, fruit bread

A special taste experience as an option:

OLD COW
bone marrow consommé
15g Royal caviar "Selection finedining"
