

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'.

Favourite *Menu* 2024

We are currently on a seasonal break. So here is our favorite menu from 2024.

We look forward to seeing you again from April 3rd, 2025 at the Hotel Castel and from April 30th, 2025 in the Castel finedining restaurant.

Your Dobitsch family & the Castel team

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 addition + €38

Wine pairing 6 glasses €115 | 7 glasses €126

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

www.castelfinedining.com

SALMON TROUT

Gillardeau oyster, spinach, whey-cabbage broth

RED PRAWN

fennel, saffron

HAKE

focaccia, peppers, chorizo

LASAGNA

tomato, buffalo mozzarella

WAGYU FILET FROM THE CHARCOAL GRILL

celery, Shiitake mushrooms, red wine vinegar jus

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"
