fine*dining*

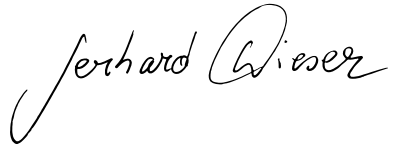
CASTEL

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



Favourite *Menu 2025*

We are currently on a seasonal break. So here is our favourite menu from 2025.

We look forward to seeing you again from 19 March 2026 at the Hotel Castel, and from 21 April 2026 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.

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6 courses 228 €

with SICILIAN SCAMPI | in exchange + €20 | as an additional course + €38

with CHEESE | as an additional course + € 28

Wine pairing 6 glasses €119 | 7 glasses €139

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

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www.castelfinedining.com

GOLDEN TROUT
radish, kimchi broth

GILLARDEAU OYSTER
cauliflower, Royal Caviar "Selection fine*dining*"

BOTTONI PARMIGIANA
eggplant, buffalo mozzarella

DRY-AGED DUCK
spruce shoot honey, pumpkin, quinoa

VENISON LOIN IN BEESWAX
fermented bee pollen, celery, sweet yeast bun

APPLE
mascarpone, dill, oats

or

SOUTH TYROLEAN AND ITALIAN CHEESES
homemade chutneys

An optional special taste experience:

SICILIAN SCAMPI
aioli sauce
