

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'.

Spring 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 *Sicilian Scampi* | in exchange + €20 | as an additional course + €38

Wine pairing 6 glasses €103 | 7 glasses 119 €

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

www.castelfinedining.com

BLACK COD

lemon, cauliflower, Royal Caviar "Selection
finedining"

TERLAN ASPARAGUS IN SALT DOUGH

tomato, tarragon

VEAL SWEETBREAD

Jerusalem artichoke, sunflower seeds

RAVIOLI

organic pork, Parmigiano Reggiano, black pepper

AGED LAMB IN KOJI AND MUSHROOMS

bell pepper, eggplant, herb juice

RHUBARB

farm yogurt, raspberry

or

SOUTH TYROLEAN & ITALIAN CHEESE

homemade chutney

A special taste experience as an option:

SICILIAN PRAWNS

Aioli sauce
