

finedining

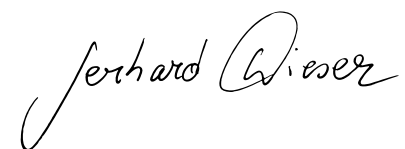
C A S T E L

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

We kindly ask you to mute your mobile phones.

Please inform the service staff about any allergies or intolerances you may have, when ordering.

5 courses € 178 | 7 courses € 208

Wine pairing by the glass with 5 or 7 glasses | 98 € or 138 €

Exclusive Coravin by the glass | per glass 18 €

Alternatively, a non-alcoholic accompaniment is also available.

www.castelfinedining.com

SMOKED EEL FOAM
cucumber, apple, Imperial caviar

RED PRAWN
topinambur, shiitake mushroom

PIKEPERCH
fermented cabbage, goulash-oil

ORGANIC EGG
celeriac, hazelnut

CHESTNUT TORTELLINI
alpine cheese, pumpkin, white Alba truffle

SADDLE OF VENISON
bone marrow, black salsify, buckwheat

APPLE
lemon peel, parsley, coffee

or

SOUTH TYROLEAN AND ITALIAN CHEESE
homemade chutneys, fruitbread
