

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*

2022

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 194 € | 7 courses 228 €

Wine paring with 5 glasses 103 € | 7 glasses 138 €

Upgrading with our „finewine Coravin-Option“ 18 € per glas

Alternatively, a non-alcoholic accompaniment is also available.

www.castelfinedining.com

SMOKED CHAR
gazpacho

BLACK COD
peas, fermented radish sauce

SICILIAN SCAMPI
aioli sauce

ASPARAGUS CARBONARA
Royal Caviar

RAVIOLO
chicken, foie gras

ENTRECÔTE MATURED IN KOJI
artichoke, red wine vinegar jus

RHUBARB
basil, sour cream

or

SOUTH TYROLEAN & ITALIAN CHEESE
homemade chutneys, fruit bread
