

# 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

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2023

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 €218  
with ORGANIC EGG | in exchange + €20 | as an addition + €38

Wine pairing 6 glasses €116 | 7 glasses €130  
Upgrade with the "finewine Coravin option" €20 per glass

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[www.castelfinedining.com](http://www.castelfinedining.com)

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SALMON TROUT  
artichoke, parsley

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HAKE  
beetroot, whey cabbage broth

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BORLOTTI BEANS RAVIOLI  
red prawn, tomato

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SUCKLING PIG  
black cabbage, plum

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SADDLE OF VENISON  
pumpkin, radicchio, macadamia nut

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DARK CHOCOLATE  
hazelnut, dried apricots

or

SOUTH TYROLEAN & ITALIAN CHEESE  
homemade chutneys, fruit bread

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A special taste experience as an option:

ORGANIC EGG  
cauliflower  
20g Royal Kaviar „Selection finedining“

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