

Experience an alpine world full of pleasures:

The dishes of the gourmet restaurant Gams & Gloria are creatively combined with alpine ingredients and tastes as well as surprising ingredients from faraway countries. They are testimony to a new and unmistakable cuisine of the Alps – pointed, unexpected, regional.

We hope you enjoy this culinary journey through our home: the Alps.

Kitchen

Erik Wendt | Thomas Hanzel Aleksandar Klobučarić | Johannes Graßl Valentina Plopeanu

Service

Caroline Zuber

Bar

Adly Hassan

Your hostsFamilie Thurm

Information about ingredients in our dishes, which can cause allergies or intolerances, is available on request from our service staff.

Selection of the head chef

Apéros

parsley | tapioka | blue cheese | miso & potato | red cabbage | buckwheat & apple | portwine | grissini | ginger

Grains & smoke

dark bread with spelt | dried tomato cottage cheese | pistachio

White bean

apricot | chives

Affogato of vegetables

pumpkin | market legumes | creamincluded in the 6-course-menue -

Danube salmon

spinach | potatoe | lardo | root vegetables
- included in the 6-course-menue -

Venison

red wine | strudel | savoy cabbage | mushroom

"Urikäse" cheese

Braised onions | fried potatoes

Plum

vanilla | creme chantilly | white chocolate | rice

Petite fours

pistachio | merinque-yuzu | salted caramel

Alternative dishes

You are welcome to substitute dishes individually if you let us know 24 hours in advance.

Quail

galantine | black pudding | walnut balsamic vinegar | waldorf salad | cherry

Char & brook trout

salted lemon | jerusalem artichoke | hazelnut

Ravioli

olives | dried tomatoes rocket salad | aged cheese | sweet-chili

Black sesam

miso | cherry

We will also be happy to serve you a drinks accompaniment tailored to your menu.

6 course-menu 188

4 course-menu 143

Price in Euro including VAT.