## Gams \& Gloria

Kreativ und heimatverliebt

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 hosts
Familie Thurm

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## 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 <br> apricot | chives

## Affogato of vegetables

pumpkin | market legumes | cream

- included 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 | meringue-yuzu | salted caramel

## Alteinative dishres

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.

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

