



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. 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

MichaelBernhard | ErikWendt
SaschaKainz | MarcusVollmer
FalkHartung | DominikKircicek

Service

CarolineZuber | JuliaKellerer

Hotelbar

ChristianWellisch | ReginaVarga

Your host

FamilyThurm

You can also order the individual dishes
à la carte.

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

Brook trout from the „Roßhauptener Mangmühle“

lavender | wheat | carrot
tonka bean | mini-corn

26.9

Crayfish confit

salt plum | sweet potato
bacon | green asparagus

38

Danube salmon, raw marinated

sunchoke | lime
buttermilk | mini-carrot

24.8

Celery ravioli filled with roasted pepper cream

tomato herb brew | potato
basil

21

Prices in EUR inclusive VAT.

Fried royal pigeon breast

parsley root | currant
black garlic | parsnip

36.5

Saddle of venison and ragout

beetroot | kohlrabi

43

Cheese variation of the Allgäuer Affineur Jamei Laibspeis'

homemade chutneys | oven-fresh bread

28

Oats and quince

yuzu | chocolate | sorrel

24

8 course menu 144

6 course menu 125

4 course menu 89

Prices in EUR inclusive VAT.