



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 | FalkHartung
KocsigZsolt

Service

CarolineZuber

Bar

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.

Goat cheese

alpine herbs risotto | apple
thyme | beech smoke

21

Tatar from char

lemon | pea seedling
pea | mustard caviar | buckwheat

24

Dry-aged beef filet

matured for 120 days | bouillon-vegetables
beef marrow | onion cream

29

Breast of duck

pumpkin | brussels sprouts
cauliflower | red cabbage

27

Saddle of chamois

cocoa | pearl onion
cranberry | sorrell

39

Cheese variation of the Affineur Waltmann

homemade chutneys
oven-fresh bread selection

28

Foie Gras

caramel | chocolate
port wine

27

Sea buckthorn

cloudberry | coconut

27

7 course menu 139

5 course menu 114

3 course menu 89