



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**

Erik Wendt | Sascha Kainz  
Johannes Graßl | Michael Helget  
Venelina E. Grueva | Iveta E. Grueva

### **Service**

Caroline Zuber

### **Bar**

Christian Wellisch | Regina Varga

### **Your host**

Family Thurm

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.

### **Goose liver and pig's head**

radish | sweet mustard

39

### **Chicken**

consommé | ravioli | yoghurt

29

### **Pumpkin**

rosemary | apple | almond

29

### **Alpine salmon**

pickled vegetables | sunroot

29

### **Beef variation**

cheek | heart | shoulder  
red wine | mini carrots | peas  
onions | potatoes | thyme

34

### **Zander and bavarian prawn**

root vegetables | smoked fish  
walnut smoke | lemon

31

### **Cheese variation of affineur Waltmann**

chutneys | bread selection

28

### **Kidavao chocolate**

alpine plum | walnut | cardamom

27

### **Parsley root**

Rübezahl honey | cream | sage | rum

27

7 course menu 139

5 course menu 114

3 course menu 89

Prices in Euro including VAT.