



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 | Sascha Kainz
Aleksandar Klobučarić | Johannes Graßl
Robert Valentín Paun

Service

Caroline Zuber | Ksenija Vuković

Bar

Christian Wellisch

Your hosts

Family Thurm

You can also order the individual dishes á la carte.

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

Char

apple | buttermilk | dill
crayfish | cucumber

30

Variation of calf

tatar | head | radish
lime | shiso cress

34

Pumkin

cottage cheese | coriander
orange | salt lemons

28

Goat

leg | consomme
cheese | marigold beet

30

Peas

affila cress | mint | cauliflower

35

Sterlet Sturgeon

lardo | foie gras | beet
parsnip | black truffle

42

Duck

plum | pretzel | brussels sprouts
redcurrant

36

Aroma Explosions

malt | rum | blue cheese

32

Pear & Red wine

grape | quince | lavender

30

White chocolate & Pine

blackcurrant | walnut
sea buckthorn

28

6 course-menu 159

4 course-menu 119

Price in Euro including VAT.