



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

ErikWendt | SaschaKainz
JohannesGraßl | FalkHartung
SzabolcsPosa

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.

Beef cannelloni

tatar | cress | mustard
egg yolk | beef tea

28

Tench

egg yolk | cream
water cress

29

Black pudding

apple-lemon-spring roll | pine nut
soufflé of fried potatoes | apple-relish
beech wood smoke

26

Lake trout

praline | tatar
coppa-brew | rutabaga
pea | affilla-cress

34

Veal filet

sweetbread | lamb's lettuce
quinoa | lemon

39

Cheese variation of the Affineur Waltmann

homemade chutneys
oven-fresh bread selection

28

Anatomy of a quail

rose hip | white chocolate

27

Chocolate

peppermint | glacier mint
milk

27

7 course menu 139

5 course menu 114

3 course menu 89