



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 Klobucaric | Ivana Badrov
Johannes Graßl | Massimo Lazzarini

Service

Caroline Zuber

Bar

Christian Wellisch | Regina Varga

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.

Brown trout

beechwood | alpine herbs
walnut | dill

28

Roe deer

pumkin | blue cheese | cocoa

30

Green Apple

dried plum | parsley
mustard | cranberry

28

Goat

beetroot | goat cheese

28

Jerusalem artichoke

sweet potato | shallot | spelt

33

Sterlet Sturgeon

Foie Gras | carrot
caviar | black truffle | bacon

39

„Schwäbisch-Hallisches“ pork

savoy cabbage | egg | potato | leek

28

Cheese from Affineur Waltmann

chutneys | selection of breads

28

Pine nut

verbena | apple | bee pollen

28

6 course-menu 146

4 course-menu 109

Prices in Euro including VAT.