



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
Thomas Hanzel | Natalia González

Service

Caroline Zuber

Bar

Adly Hassan

Your hosts

Familie Thurm

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

Selection of the chef

Bread & butter

buttermilk with spelt | herb butter | cress

Apéros

tapioka with parsley | blue cheese | miso
&
cone | potato | red cabbage

Quail

galantine | black pudding | parmesan
cherries

Crayfish

ristretto | crab bread | creme
- at the 6 course-menue -

Asparagus

„gugelhupf“ | egg yolk | parsley
„hollandaise“ sauce

Sterlet Sturgeon

lardo | caviar | radish | turnip
- at the 6 course-menue -

Deer

red wine | „strudel“ | cabbage
mushrooms

Milk & honey

caramel | yoghurt
curd cheese | honey

Bedtime sweets

rum jellies | almond „senoritas“
chilli-truffles praliné

Alternative courses

You are welcome to substitute dishes individually
if you let us know 24 hours in advance.

Faux Gras

chestnut | macadamia | hazelnut
cocoa

Pork from the Allgäu

pork belly | sweetbread | fried potatoes
cabbage | lemongrass | kaffir-lime | ginger

Quinoa

BBQ | pickled vegetables
mountain cheese | yeast dough

„Uri“ cheese

wild garlic | roasted onion | potato

Rhubarb

tartelette | strawberry | woodruff

We will also be happy to serve you a drinks
accompaniment tailored to your menu.

6 course-menue 169

4 course-menue 129

Price in Euro including VAT.