



Fine Dining in historical walls

At Restaurant Berggericht, located in the heart of Kitzbühel, the philosophy of Alpine Fine Dining is lived to the fullest by

chef de cuisine Marco Gatterer and his engaged kitchen brigade.

Top quality products – such as dry-aged fish, chamois and rare vegetable varieties from the region, as well as Tirolean char – play the leading roles. Gatterer learned his craft at the best restaurants in this country and abroad under the guidance of award-winning chefs such as Heinz Reitbauer, Hubert Wallner and Silvio Nickol. The warm-hearted and professionally dedicated team alongside **qualified sommelier Patrick Fuchs** look forward to host you further with the best wines from

Austria

and all over the world.

AWARDS

Gault & Millau: 4 toques, 17 points

Falstaff: 3 forks, 90 points

A la Carte Guide: 4 stars



Our qualified sommelier Patrick Fuchs recommends for the menu the wine pairing for ninety eight euro

2020 GRÜNER VELTLINER „KÄFERBERG“

Winery Heinisch



2019 CHARDONNAY „TIGLAT“

Winery Velich



2021 ROSÉ „RUNNER DUCK“

Winery Vergenoegd



2020 SAUVIGNON BLANC „EDELSCHUH“

Winery Wohlmuth



2018 VIOGNIER „V“

Winery Graf Hardegg



2009 ST. LAURENT

Winery Castle Halbtorn



2020 RIESLING SPÄTELESE „HÖLLE“

Winery Castle Frankenberg

TYROL DINNER MENU IN 7 COURSES

one hundred and eighty two euro

Couvert six euro

Appetizers · Amuse Bouche



HOMEMADE SOURDOUGH BREAD „VRIDOLIN“

Bacon & Bone marrow butter



DUCK LIVER CRÈME BRULEE

Plum & Verjus



MARINATED GOAT CHEESE

Oxalis & Grape



TYROLEAN BACON DUMPLINGS

Perigord Truffle & Imperial Kaviar
Alternative

HOMEMADE TRUFFLEPASTA



LANGUSTINE

Fava Beans & Ginger



VEAL FILET

Mashed potatoes & roasted onion sauce



WHITE ZOTTER CHOCOLATE

Milk ice cream & pickled Buddhas Hand



Petit fours