



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

diploma 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: 4 forks, 95 points

A la Carte Guide: 4 stars



Our diploma sommelier Patrick Fuchs recommends for the menu
the wine pairing for onehundertfive euro

2022 GRÜNER VELTLINER „TREU“

Hirtzberger, Austria



2020 BORDEAUX BLANC

Chateau Guiraud, France



2018 TRAMINER „AUSLESE“

Kracher, Austria



2019 GRAUBURGUNDER „HOCHSTRANDL“

Krispel, Austria



2012 „SOLARE“

Capanelle, Tuskany



TAITTINGER „NOCTURNE“ ROSE

Taittinger, France

TYROL DINNER MENU IN 6 COURSES

one hundred and eighty two euro

Couvert seven euro

Appetizers · Amuse Bouche



BREAD & BACON

Farmers Butter, Horsebresaola & Bacon



TIROLEAN CHAR

Consomme & Pepperleaf



GERMKNÖDEL

Duckliver & Brioche



PEAS „THERMIDOR“

Langustine & Tomatos



KARWENDEL CHAMOIX

Forest Mushrooms & Foie Gras



STRAWBERRIES

Tahiti Vanilla & Basil



Petit fours