



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 **maître sommelier Patrick Fuchs** look forward

to host you further with the best wines from Austria
and all over the world.



Our Maître Sommelier Patrick recommends for the menu
the wine pairing for ninety two euro

GRÜNER VELTLINER „KÄFERBERG“

Winery Heinisch



RIBOLLA GIALLA „VINNAE“

Winery Jermann



CHABLIS „FOURCHAUME“

Winery Domaine du Colombier



SYLVANER „RESERVE“

Winery Schloß Frankenberg



SAUVIGNON BLANC „DON'T CRY“

Winery Zweytick



CABERHEI

Winery Panta Rhei



ROTER TRAMINER „AUSLESE“

Winery Schloß Frankenberg

TYROL DINNER MENU IN 7 COURSES

one hundred and sixty-eight euro

Couvert six euro

Appetizers · Amuse Bouche



HOMEMADE SOUR DOUGH BREAD

Vridolin, Focaccia, Crispbread

Kitzbühel Mountain Herbs Butter & Berggericht Bacon



HAND DIVED SCALLOPS

Buttermilk & Horseradish



CHAMOIS & PUMPKIN

Butcher Huber Kitzbühel



ALPIN CHAWANMUSHI

Porcini & BBQ Eel



LOCAL RIVER CHAR FISH

Whey „sweet, sour, salty, bitter & umami“



LOCAL LAMB „BARIGOULE“

Alternatively

WAGYU A4 FROM GUNMA JAPAN

Surcharge twenty-two euro



WILD BLUEBERRIES

Verjus Ice & Tarragon



Petit fours