



## ALPINE 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 one hundred five euro

**2022 GRÜNER VELTLINER „TREU“**

Hirtzberger, Austria



**2021 NEW STAR ROSE**

Olivier Coste, France



**2020 WEISSBURGUNDER**

Hiedler, Austria



**2020 ZIERFANDLER**

Reinisch, Austria



**2012 „SOLARE“**

Capanelle, Tuskany



**TAITTINGER „NOCTURNE“ ROSÉ**

Taittinger, France

**TYROL DINNER MENU IN 6 COURSES**

one hundred and eighty-two euro

Couvert seven euro

Appetizers · Amuse Bouche

**Upgrade**

**IMPERIAL GOLD KAVIAR**

10gram twentyeight euro

50gram onehundretfourty euro



**BREAD & BACON**

Farmers Butter, Horsebresaola & Bacon



**MARINATED GOATCHEESE**

Oxalis & Beet Root



**TIROLEAN CHAR**

Sweet, sour, salty, bitter & umami



**SPÄTZLE „THERMIDOR“**

Langustine & Mint



**KARWENDEL CHAMOIX**

Forest Mushrooms & Foie Gras

**Upgrade instead of Chamoix**

**A4 WAGYU BEEF FROM GUNMA JAPAN**

fifty-four euro



**STRAWBERRIES**

Tahiti Vanilla & Basil



Petit fours