



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: 3 forks, 90 points

A la Carte Guide: 4 stars



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

2022 GRÜNER VELTLINER „FEDERSPIEL“

Jamek-Wachau



2021 ROSE “RUNNER DUCK”

Vergenoegd-South Afrika



2020 RIESLING “SPÄTLESE”

Castle Frankenberg-Germany



2018 CUVEÈ „NELIN“

Clos Mogador-Spain



2019 PINOT BLANC “MAXIMUM”

Hiedler-Kamptal



2013 BARBARESCO “BASARIN”

Adriano-Italy



2017 SÄMLING BEERENAUSLESE

Tschida-Burgenland

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



MARINATED GOATCHEESE

Clover & Grape



DUCKLIVER TART

Brioche & Elderberries gelee



TYROLEAN BACON DUMPLING

Perigord Truffle & Imperial Caviar
Alternative

HOMEMADE TRUFFLEPASTA



WILDCAUGHT LA LOTTE DE MER

Sweet, sour, salty, bitter & umami



VEAL FILET

Mashed potatoes & roasted onion sauce



WHITE ZOTTER CHOCOLATE

Milk ice cream & pickled Buddhas Hand



Petit fours