



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 one hundred ten euro

2020 GRÜNER VELTLINER „KÄFERBERG“

Winery Heinisch



2020 RIESLING „MAXIMUM“

Winery Hiedler



2009 WINZERSEKT

Winery Castle Halbthurn



2020 SAUVIGNON BLANC “EDELSCHUH”

Winery Wohlmuth



2018 VIOGNIER “V”

Winery Graf Hardegg



2019 CHARDONNAY “TIGLAT”

Winery Castle Velich



2017 TRAMINER

Winery Kracher

FROM LAKE AND SEA IN 7 COURSES

one hundred and eighty eight euro

Couvert six euro

Appetizers · Amuse Bouche



HOMEMADE SOURDOUGH BREAD „VRIDOLIN“

Swordfish & Dashi butter



TIROLEAN CHAR

Sweet, sour, salty, bitter, umami



IMPERIAL GOLD KAVIAR

Buttermilk, ginger, wasabi



HANDDIVED SCALLOP & CALAMARI

Kombu seaweed & Safrani



PIKEPERCH

Sorrel & Fava beans



LOBSTER “THERMIDOR”



MILKICECREAM & VANILLA

& Buddhas Hand



Petit fours