



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

**GRÜNER VELTLINER „LOIBNER“**

Winery F.X. Pichler



**SANCERRE „A.S.C.“**

Winery Maison Lispaul



**BLAUER SYLVANER „LOISENBERG“**

Winery Schloß Frankenberg



**CHARDONNAY „VINTNERS RESERVE“**

Winery Kendall-Jackson



**WEISSBURGUNDER „MAXIMUM“**

Winery Hiedler



**BARBARESCO „BASARIN“**

Winery Adriano



**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 & Bergericht Bacon



**LANGUSTINE**

Rhubarbdashi & Sancho oil



**NASTURTIUM FLOWER**

Peas, Sour cream & Walnut



**GRATED PASTA „ALBUFEIRA“**

Gardener Lakonig



**BRETON TURBOT**

Pecan & Currant oil



**WAGYU A4 FROM GUNMA JAPAN**

Beeftea & Mashed Potatoes



**WILD BLUEBERRIES**

Verjus Ice & Tarragon



Petit fours



## 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.