



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 „LOIBNER“

Winery F.X. Pichler



RUNNER DUCK ROSÉ

Winery Vergenoegd



RIESLING FEINHERB

Winery Schloß Frankenberg



CHARDONNAY „LEITHAKALK“

Winery Kollwentz



CUVÉE „DIDO“

Winery Venus la Universal



ESTATE „RESERVE“

Winery Vergenoegd



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



**COLORFUL TOMATO
VARIANTS**



REGIONAL CHAR FISH

Buttermilk & Horseradish



NASTURTIUM FLOWER

Peas, Sour cream & Walnut



HAND DIVED SCALLOPS & VONGOLE

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



LOCAL LAMB „BARIGOUL“

Alternatively

WAGYU A4 FROM GUNMA JAPAN

Surcharge twenty-two euro



WILD BLUEBERRIES

Verjus Ice & Tarragon



Petit fours