

A warm welcome to Eggerwirt Kitzbühel!

Dear guests,

We are delighted to lead together with our team the **traditional and charming Hotel Restaurant Eggerwirt** into an exciting future. Under the motto **<cooked freshly>**, a fine range of delicacies from the Austrian kitchen awaits you.

Restaurant opening times current:

from 5.30 p.m. from Thursday to Tuesday - small selection of dishes from 3 p.m.
On **weekends and public holidays** we also serve our **large menu for lunch**.
We are closed in the restaurant on Wednesday, except in high season.

Eggerwirt is your ideal location for your **family celebrations, company parties, festivals, events**, etc. Please contact us for an individual offer and program.

We are looking forward to your visit and wish you a wonderful time in our house and in Kitzbühel!

The **entire Eggerwirt team** with chef Raphael, restaurant manager Albano and your host family Heidi and Christian Klackl.

PS: Kitzbühel forever!



With our high-quality equipped and spacious rooms and suites in the popular Country style, the Eggerwirt offers **best living comfort in a central location** of Kitzbühel.

In summer the rate **starts from € 150,- per room for 2 people** incl. breakfast buffet and in **winter between € 180,- and € 450,-**.



Small dishes | Soups | Appetizers

Grandma's spread combo - *often chosen as small starter for 2 people*
herb cream cheese | crackling lard | small salad | bread 7.50

Kesselwurst - mustard | horseradish | bread
large, hearty sausage made from beef and pork 9.90

Marinated salad of boiled beef
beans | onions | peppers | pickles | pumpkin seed oil | bread 13.90

Popular and classic: Tyrolean cheese dumpling 1 piece in beef soup 6.90
2 pieces on mixed salad 15.90

Cream of tomato soup - croûtons 6.90

Hearty beef soup with (unsweetened) pancake slices 5.90
with homemade liver dumpling 6.90

Carpaccio of "Carne Salada" - South tyrolean salted meat
parmesan | vinaigrette | bread 19.50

Beef tartare with Rösti (potato) 19.90
quail egg | lettuce | sour cream or as a main course 26.90

Cheers!

As our regular beer, we chose the popular and traditional
private brewery **Augustiner Bräu** from Munich.



Salads

Small mixed salad 6.90

"Almsalat" - leafy greens with caramelized goat cheese
fruits | walnuts | balsamic vinegar | bread 21.50
or small as an appetizer 16.50

All-inclusive prices in Euro. Please contact us regarding allergens.

Marinated salad plate | bread



11,90

.... with grilled slices of turkey

19.90

or small as an appetizer 16.50

.... with garlic sautéed prawns

26.90



Our wheat beers we get from the very small local brewery called **Pinzga Bräu** in Bruck an der Glocknerstrasse. It's served in swing top bottles.

Main dishes

Dumplings of spinach



brown butter | Parmesan

2 pieces 12,90 | or with small salad 19,80

3 pieces 16,90 | or with small salad 23,80

Our recommendation: "Raphaels" Backfleisch Vienesse

from pork tenderloin | potato salad | lingonberries

25.50

Tagliatelle "spicy" - with Piri Piri garlic cream tomato sauce



15.90

or with Black Tiger prawns 27.90

Wiener Schnitzel

French fries OR potato salad | lingonberries

from pork 17.90

from veal 27.90

Braised beef shoulder - vegetables | polenta

26.50

Entrecôte tagliata on crisp lettuce

herb butter | Parmesan | tomato | lemon

26.90

Steak of saddle of veal

citrus cream sauce | tagliatelle | vegetables

29.90

Fish: Fried fillet of pike perch

lemon butter | mashed potatoes | vegetables

24.90





Wine country Austria - by the glass (1/8l) we have the following:

Grüner Veltliner - Hagn, Mailberg, NÖ	€ 4,90	Zweigelt Selection - Salzl, Illmitz, BL	€ 4,90
Wiener Gemischter Satz - Mayer, Vienna	€ 5,90	Blaufränkisch - Domäne Pöttelsdorf, BL	€ 4,90
Gelber Muskateller - Wohlmuth, Styria	€ 6,50	Lagrein - Klosterkellerei Muri, Südtirol	€ 6,90
Rosé of Cabernet S. - Malat, Furth, NÖ	€ 4,90	Cuvée „Komptur“ Hagn, Mailberg, NÖ	€ 6,90

More wines, bottles, sparklings, warm and non-alcoholic drinks and spirits can be found in our separate wine and beverage menu.



For our young guests, or for "big ones" with a very small appetite

Tagliatelle		with homemade tomato sauce	10.90
Parmesan		or "Bolognese"	11,90
1 dumpling of spinach - brown butter Parmesan			7,90
Small Wiener Schnitzel from breast of turkey		French fries ketchup	13.90
Pirate plate - <i>mutiny at the table, I steal from the others</i>			0,00



TRUMER
PRIVATBRAUEREI

For "Lovers" of a delicious Austrian Pils, we serve **Trumer beer** in the bottle.

Desserts

For the sweet but "small" ending:

Homemade sour cream ice cream OR berry sorbet	1 portion	4.90
Affogato - Vanilla ice cream Espresso		5.90
Lemon sorbet with a shot of Prosecco		8.50
Chocolate cake with homemade sour cream ice cream		9.90
Apple Strudel - whipped cream		6.90
Ice cream Sunday, 3 balls - vanilla chocolate strawberry whipped cream		8.50
<i>The classic:</i> Kaiserschmarrn (shredded pancake) - plum compote		15.50

Empfehlungen / Recommendations

Kürbis-Karotten Cremesuppe - Sahne | Kernöl

Pumpkin carrots cream soup - cream | seed oil

€ 6,90



Kalbsleber gebraten

Apfel | Salbei | Kartoffelpüree | Pfeffersauce

Roasted liver of veal

Apple | sage | mashed potatoes | pepper sauce

€ 28,90



Rosa gebratener Hirschrücken

Apfelrotkraut | Kartoffellaibchen | Rosmarinjus

Medium roasted saddle of deer

red cabbage with apple | potato patties | rosemary jus

€ 33,90



Filetsteak

Pommes Frites | Gemüse | Kräuterbutter

Fillet steak

French fries | vegetables | pepper sauce

ca. 250 gr. € 44,90

Weinempfehlung:

Wine recommendation:

2021 Cuvée „Komptur“ aus Pinot Noir & Merlot - Weingut Hagn – Mailberg, Niederösterreich

Komplexe Komposition, reife Cassis-Noten, weiches Tannin

Complex composition, ripe cassis notes, soft tannins

Glas, 1/8lt € 6.90 0,75l € 40.00