

STARTERS

Radiccio Tardivo / gratinated / balsamic vinegar / Tyrolean Caprino cheese / black truffle	€ 14,50
Beef Carpaccio / rucola / parmesan / olive oil	€ 18,00
King fish / marinated / borage / cucumber / water melon / mountain pepper	€ 18,50
Baked king crab legs / sesame tempura / avocado / mango / yuzu cream	€ 19,50
Mixed garden salad / pumpkin seeds / croutons	small / regular € 7,00 / 9,00

SOUPS

Beef consommé / pancake slices / or semolina dumplings / or pressed cheese dumplings	€ 6,50
Water cress froth soup / Carinthian lake trout caviar / horseradish sour cream	€ 8,20
Curry-coconut-cream soup / shrimps	€ 8,50

ENTRÉ

Sautéed calamaretti / gnocchi / tomato compote / olives	€ 19,80
Rosemary risotto / fried quail breast / lardo / black truffle	€ 20,50

Prices include service and VAT
Cover per head € 3,00

MAIN DISHES

Pike-perch / fried / river crayfish in own jus / kohlrabi vegetables / buttered rice	€ 27,50
Fillet of wild-catch sea bass / bouillabaisse stock / lukewarm fennel salad / baked potatoes	€ 31,00
Whole sole / almond butter / leaf spinach / parsley potatoes	€ 38,00
Braised veal cheek / Zweigelt sauce / carrots / celery purée	€ 20,50
Burgenländer rack of piglet / mustard seed sauce / green beans / pear / bacon / napkin dumpling	€ 23,50
Variation of rabbit / lime oil emulsion / filled courgette blossom / creamy polenta / dried apricot	€ 24,50
Grilled fillet of beef / Parisian pepper sauce / fresh vegetables from the market / potato gratin	€33,00
Goulash of beef / bread dumplings / herb crème fraîche	€ 15,90
Boned half fried chicken / potato-corn salad / pumpkin seed oil	€ 19,80
„Wiener Schnitzel“ / breaded escalope of veal / parsley potatoes / cranberries	€ 21,50
„Tafelspitz“ / prime boiled Tyrolean beef / roasted potatoes / creamy spinach / apple-horseradish / chive sauce	€ 22,00

HOME MADE SWEETS

Crème Brûlée / a duo of sorbets / marinated wild berries	€ 13,00
Semolina flummery with strudel batter / blue berries / elderberry jelly / cassis sorbet	€ 13,00
Variation of Valrhona chocolate / baked / iced / creamy / marinated Thai-mango	€ 13,50
“Austrian delicacy plate” poppy seed yeast dumplings with vanilla sauce / pancake with curd filling / iced cake “Esterhazy” style / small chocolate pudding (Preparation time 20 min.)	€ 14,00
“Kaiserschmarrn” / sliced pancakes / plum compote	€ 12,50
Apple strudel / vanilla sauce or vanilla ice cream or whipped cream	€ 7,20
Cheese selection	small/regular € 10,00/14,00

Enjoy your meal!
A truly delightful culinary experience and a enjoyable stay in Kitzbühel!

Jürgen Bartl
Executive Chef

Benjamin Becker
Maitre d' Hotel

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