

“Servus” at the Eggerwirt Kitzbühel

Dear guests,

a warm welcome in our traditional Hotel-Restaurant Eggerwirt.

Freshly cooked, a fine range of delicacies from the Austrian cuisine awaits you.

Opening hours during Christmas & New Year's:

From Dec 25th until Jan 7th, our Restaurant will be open with no day off.

Restaurant starts at 12 noon, evening menu from 5.30 p.m. (last order 9 p.m.)

On Sundays and public holidays you can choose also at noon from our large.

On Christmas Eve, Dec 24th our restaurant will be closed.

On Dec 31st and Jan 1st we serve a separate a la carte menu.

The Eggerwirt as your ideal event location in Kitzbühel:

For your family celebrations, company and customer events, business lunches, parties, church visits etc., we will be happy to arrange an individual offer and program with you.

The **entire Eggerwirt team** wishes you bon appétit as well as a nice time in our house and in Kitzbühel.

PS: Kitzbühel forever!



With high-quality furnished and spacious rooms in the popular Austrian country house style, the Eggerwirt offers best living comfort in a very central, but quiet location of Kitzbühel.


In summer, prices starts at € 155 for 2 people including breakfast buffet and in winter between € 180 and € 500 per room.



START

- Bread & Butter**  4
Salted butter | Herbal Oil | Cress
- Hummus "Styrian style"**  5
Runner beans cream
Onions | Pumpkin seed oil
- Small Cold cut** 6
Tyrolean bacon | Pepperoni | Horseradish
- or everything to try
Combination of all starters 9

SOUPS

- Cream soup of potato and leek**  7
Croûtons
- Beef soup**
... with (unsweetened) pancake slices 6
... or with 1 Tyrolean cheese dumpling 7
... or with 2 pieces of dumplings 10
- Goulash soup** 9
Bread

SMALL DISHES

- Small mixed salad**  6
- St. Johanner sausage** 8
Bread | Mustard | Horseradish
- Kesselwurst** (15 min. waiting time) 12
large hearty sausage made from beef and pork
Sourkraut | Mustard | Horseradish | Bread
- Goat's milk cream cheese**  16
Beetroot | Fig | Radicchio | Nuts
- Risotto of pearl barley**  19
Chard | Braised tomato | Mozzarella
- Beef Tartare homemade** 19
Quail Egg | Anchovies | Salad bouquet
toasted sourdough bread
- Caesar Salad Eggerwirt** 13
Bacon | Mountain Cheese | Croûtons
- Caesar Salad optionally:**
with 1 Tyrolean cheese dumpling 17
with 2 pieces of dumplings 20
with fried chicken fillet 20



Cheers

Brewing tradition since 1328!

Freshly tapped from the barrel,
enjoy the popular beer of the
traditional private brewery
Augustiner Bräu from Munich.



Our wheat beers ...

... we get from the small brewery
Pinzga Bräu of the Hochstaffl family
in Bruck an der Glocknerstraße
and is served in swing-top bottles.

MAIN COURSES

"Kas-Spatzl" Cheese Spätzle 18

Very small pasta with Tyrolean Cheese
Fried onions | Leaf lettuce salad

2 Spinach dumplings 19

Brown Butter | Cheese | Lettuce salad

or just 1 piece with lettuce salad 14

Vegan Chickpea Stew 19

Braised tomato | Sweet potato | Rice

Tagliatelle pasta parmesan cheese 16

Bolognese OR Pomodoro 

Truffled pasta 22

Porcini mushrooms | Peas | Parmesan

Coachman's beef goulash 23

Spätzle (small pasta)

Pickles | Fried Egg | Sausage

Medium grilled slice of sirloin 36

300 gr.

Creamy polenta | Vegetables | Veal jus

Filet of fried Salmon Trout 27

 Pearl barley | Tomato | Veloute

for KIDS

Pasta with parmesan cheese 10

Bolognese OR tomato sauce 

Grilled small sausages 10

French fries | Ketchup

Small Wiener Schnitzel of pork 13

French fries | Ketchup

CLASSICS

from the butter pan

Wiener Schnitzel of pork 19

or classic from the saddle of veal 29

Parsley Potatoes | Cranberries

Cordon bleu of pork 25

(like Wiener Schnitzel, stuffed with ham and cheese)

French fries | Cranberries

Old Viennese Baked Meat 27

of the beef shoulder

Potato salad with fine lettuce | Tartar sauce



TRUMER

PRIVATBRAUEREI

For lovers of a well-groomed

Austrian Pils, we serve

Trumer beer in the bottle.



Weekdays from 12 noon to 5.30 pm:

Culinary hit of the week

at a friendship price.

Spatzl with sauce 8

(small pasta with gravy)

1 spinach dumpling 9

Brown Butter | Tyrolean cheese

Pirate Plate 0

Mutiny at the table, I'm stealing from the others

Mixed ice cream - 3 scoops 8

Vanilla | Chocolate | Strawberry | Cream

DESSERTS

Kaiserschmarrn (15 min. waiting time) **16**
Plum stews | Apple sauce

Tyrol-Amisu **10**
Hay milk | Hazelnut

Little "Hot Love" **7**
Vanilla ice cream | Raspberries | Cream

Affogato **6**
Espresso | Vanilla

Sorbet Surprise **5**
with Shot of Prosecco **9**

Apple strudel **7**
Whipped cream

Coupe Danmark **9**
Vanilla ice cream | Chocolate sauce | Cream

Cheese selection **10**
Bread | Grapes | Nuts



Wine Country Austria

by the glass 1/8l we have the following offer

Grüner Veltliner - Hagn, Mailberg, NÖ **5.50**

Wiener Gemischter Satz dac - Mayer **6.50**

Chardonnay Felsenstein - Braunstein **6.50**

Rosé Fancy - Michael Auer, Höflein, **5.90**

Zweigelt Selection - Salzl, Illmitz, BL **5.50**

Blaufränkisch - Goldenits, Tadtten, BL **5.50**

Cuvée "Komptur" - Hagn, Mailberg **7**

Dessertwein (noble sweet) – Kracher 1/16l **7**

Aperitifs, bottled wines, sparkling beverages as well as hot and non-alcoholic beverages or spirits can be found in our **separate wine and beverage menu**.



We kindly ask that you refrain from making any changes to the menu if possible. Thank you.

All prices are in Euro, including VAT and all taxes. Tipping is not included.

Please contact us for allergen information.

Happy?

We like and live hospitality and good service - our team is only happy when you are.

How happy are you according to our Happy Scale?

0% Tip = not happy at all

5% Tip = yes, happy

7,5% Tip = feeling super happy

10% Tip = happy to the moon and back

50% Tip and more = I will name my firstborn after your name

We love it fair – the tip is divided among the entire team.

Of course, tipping is not a must but common in Austria, an appreciation as well as a thank you for a good service and pleasant stay.