

“Servus” at Eggerwirt Kitzbühel!

Dear guests,

a warm welcome to the traditional and charming Hotel-Restaurant Eggerwirt. Under the motto <freshly cooked>, a fine range of delicacies from the Austrian kitchen awaits you.

Current Restaurant opening times:

Wednesday to Monday from 12.00 a.m. to 9.00 p.m.

Evening menu starts at 5.30 p.m. - during the day with a small selection of dishes.

On weekends and public holidays you can choose from our **large menu for lunch.**

Restaurant is closed on Tuesday.

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 Austrian 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,-.**



Soups

Beef soup	with (unsweetened) pancake slices	5.90
with 1 piece of tyrolean cheese dumpling	or with 2 pieces	6.90
Cream of tomato soup - croûtons		6.90



Small dishes | starters

Small starter - ham of deer spread bread	per person	5.90
"Kesselwurst" - mustard horseradish bread (15 min. waiting time)		
large, tasty sausage made from beef and pork by our local butcher		9.90
Modern "Gröstl" of blood pudding sausage		
potato leek small salad		14.90
Beef tartare		19.90
quail egg lettuce onions toasted bread	or as a main course	26.90
Smoked fillet of trout - lettuce radish horseradish bread		16.90



Salads

<i>Popular and classic:</i> 2 pieces of Tyrolean cheese dumpling on mixed salad		19.90
	or small with 1 piece of dumpling	14.50
Small mixed salad		6.90
"Almsalat" - leafy greens with caramelized goat cheese		
fruits walnuts balsamic vinegar bread		21.50
	or small as a starter	16.50
Marinated salad plate with grilled slices of turkey		22.50
	or small as an starter	17.50



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.


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



Main dishes



Vegan lentil curry - carrots | tomatoes 14,90

Spinach dumplings  2 pieces 12.90 | with a small salad 19.80
brown butter melted | Parmesan cheese 3 pieces 16.90 | with a small salad 23.80

Recommendation: "Raphaels" Backfleisch Vienesse

from pork fillet | potato salad | cranberries (with mustard and horseradish) 25.90

Tagliatelle Bolognese OR Pomodoro (tomato sauce) - Parmesan 15.90


Wiener Schnitzel from saddle of PORK or breast of TURKEY 18.90
French fries OR potato salad | cranberries from saddle of VEAL 28.90

Entrecôte tagliata on crisp lettuce
herb butter | Parmesan | tomato | lemon 26.90

Eggerwirt Grill plate - with Entrecôte, turkey and fillet of pork
French fries | herb butter | small mixed salad 29.90

Specialty: Roasted liver of veal
apple | sage | mashed potatoes | pepper sauce 28.90

300 gr. Steak of Entrecôte
Potato croquettes | vegetables | jus 35.90

Fish: Fried pike perch fillet 
lemon butter | mashed potatoes | vegetables 24.90



Wine recommendation:

2021 **Cuvée „Komptur“ of Pinot Noir & Merlot**
Vinery **Hagn – Mailberg**, near Vienna
Complex composition, ripe cassis notes, soft tannins
glass, 1/8lt € 6.90 0,75l € 40.00



Please ask for our daily culinary special!

Kids dishes - for our young guests

Tagliatelle with homemade tomato sauce		10.90
Parmesan cheese		or as "Bolognese" 11,90
1 spinach dumpling - melted 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



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

Grüner Veltliner - Hagn, Mailberg, NÖ	€ 5,50	Blaufränkisch - Goldenits, Tadten, BL	€ 5,50
Chardonnay - Markus Iro, Gols, BL	€ 5,90	Zweigelt Selection - Salzl, Illmitz, BL	€ 5,90
Wiener Gemischter Satz - Mayer, Vienna	€ 6,50	Cuvée „Komptur“ - Hagn, Mailberg, NÖ	€ 6,90
Fancy Rosé - Michael Auer, Höflein, NÖ	€ 5,90		

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



Desserts

Homemade - for the sweet but "small" ending:

Sour cream ice cream OR Lemon sorbet 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
Coupe Danmark - Vanilla chocolate sauce whipped cream		9.50
<i>The classic:</i> Kaiserschmarrn (15 min. waiting time) - plum compote		15.50

Please contact us regarding allergens.