

“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	6.90
	or with 2 pieces	9.90
Cream of tomato soup - croûtons		6.90

Small dishes | starters

"Kesselwurst" - mustard horseradish bread		
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
Entrecôte tagliata on crisp lettuce		
herb butter Parmesan tomato lemon		27.90



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.


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 | or with a small salad 19.80
brown butter melted | Parmesan cheese 3 pieces 16.90 | or with a small salad 23.80

Our recommendation: "Raphaels" Viennese Backfleisch
from pork fillet | potato salad | cranberries 25.90

Tagliatelle Bolognese - 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

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

Braised beef shoulder - vegetables | polenta 26.50

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  24.90
lemon butter | mashed potatoes | vegetables

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 contact us regarding allergens.



Please ask for our daily culinary special!

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

Tagliatelle		with homemade tomato sauce	10.90
Parmesan cheese		or "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	€ 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.



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 (shredded pancake)	-	plum compote		15.50