

"Servus" at the 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 cuisine awaits you.

Current Restaurant opening times:

Thursday to Tuesday from 12 noon to 8.30 p.m. - evening menu starts from 5.30 p.m.
On weekends (Sat + Sun) as well as on public holidays also at noon with our large menu.
On Wednesday the restaurant is closed.

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 discuss an individual offer and program with you.

We wish you bon appétit and a nice time in our house and in Kitzbühel!

The **entire Eggerwirt team** around head chef Dominik, restaurant manager Albano as well as your host family Heidi and Christian Klackl.

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 start at € 150 for 2 people including breakfast buffet and in winter between € 180 and € 450.



BEFORE & very small

Sourdough bread & butter	3
Hummus "Styrian style" 	6
Runner beans Onions Pumpkin seed oil	
Cold cut	8
Tyrolean bacon Pepperoni Horseradish	




SOUPS

Pumpkin cream soup 	7
Curry Coconut Pomegranate	
Beef soup	
with (unsweetened) pancake slices	6
or with Tyrolean cheese dumpling	7
with 2 dumplings	10
Goulash soup	8
Bread	

CLASSICS

Wiener Schnitzel of pork	19
or from the saddle of veal	29
Parsley Potatoes Cranberries	
Old Viennese Baked Meat (beef)	27
Potato salad with fine lettuce Cranberries	
Cordon bleu of pork	24
(like Wiener Schnitzel, but filled with ham and cheese)	
French fries Cranberries	

BETWEEN & small

St. Johanner sausage	8
Bread Mustard Horseradish	
Kesselwurst "by Fewa"	12
large hearty sausage made from beef and pork (15 min. waiting time)	
Cabbage Mustard Horseradish Bread	
Beef tartare Classic	19
Quail Egg Anchovies Toast Salad bouquet	
Smoked trout	19
Buttermilk Apple Cucumber Trout caviar	
Mixed salad Eggerwirt	
with 1 Tyrolean cheese dumpling 	15
or with 2 dumplings	18
or with fried chicken fillet	19
Risotto of pearl barley 	19
Chard Braised tomato Mozzarella	
Goat's cream cheese 	22
Marinated leaf salads Pumpkin Nuts	

From Sunday noon "until it's finished":

(while stocks lasts)

Roast of pork

Dumplings | Sauerkraut (fermented Cabbage)

17



Cheers - brewing tradition since 1328!

Freshly tapped from the barrel, you can enjoy the popular beer from the traditional private brewery from Munich.



MAIN

Vegan Chickpea Stew	18
Braised tomato Sweet potato	
Spinach dumplings 🌿	19
Brown Butter Mountain Cheese Lettuce or only 1 piece with lettuce salad	
	14
Truffled pasta 🌿	22
Porcini mushrooms Peas Parmesan	
Tagliatelle pasta	17
Bolognese or Pomodoro 🌿	
Fried Salmon Trout fillet	25
🐟 Pearl barley Tomato Veloute	
Coachman's Beef goulash	22
Dumplings Pickles Sausage Fried egg	
Medium roasted slice of sirloin	35
(300 gr. Entrecôte) Mashed potatoes Vegetables Veal jus	

SIDE DISHES extra

Leaf lettuce salad	5
Mixed salad small	6
Potato salad with fine lettuce	6
Vegetables	6
Mashed potatoes	6
Baby potatoes with rosemary	6
French fries	6



From Monday to Friday
at noon and until 5.30 p.m.:
Culinary hit of the week
at a friendship price.

KIDS

Pasta with parmesan cheese	10	Small Wiener Schnitzel of pork	12
Bolognese or tomato sauce 🌿		French fries Ketchup	
Grilled small sausages	9	Dumplings with gravy	8
French fries Ketchup		Pirate Plate	0
1 spinach dumpling 🌿	8	Mutiny at the table, I'm stealing from the others	
Brown Butter Tyrolean cheese		Mixed Ice Cream	8
		Vanilla Chocolate Strawberry Cream	

Our Wheat Beers

we get from the very small Pinzga Bräu of the Hochstaffl family in Bruck an der Glocknerstraße (near Zell am See) and is served in swing-top bottles.





Wine Country Austria

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

Grüner Veltliner - Hagn, Mailberg	5.50	Blaufränkisch - Goldenits, Tadten	5.50
Chardonnay - Markus Iro, Gols	6	Zweigelt Selection - Salzl, Illmitz	6
Gemischter Satz Vienna - Mayer	6.50	Cuvée Komptur - Hagn, Mailberg	7
Fancy Rosé - Michael Auer, Höflein	6		

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

AFTERWARDS

Kaiserschmarrn (15 min. waiting time) Plum stews Apple sauce	16	Cheese Bread Grapes Nuts	12
Tyrol-Amisu Hay milk Hazelnut	10	Sorbet Surprise with shot of Prosecco	5 9
Vanilla ice cream with fruits	6	Apple Strudel Whipped cream	7
Affogato Vanilla Espresso	6	Coupe Danmark Vanilla Chocolate sauce Whipped cream	8



Change of dishes please only if absolutely necessary - we want to keep our business feasible.

All prices are in Euro, including VAT and all other 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, quite 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 this place	

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

Of course, tipping is not a must, but it is an appreciation and a thanks for a good service and pleasant stay.