

STARTERS

Beef Tatar of Tyrolean highland ox
mustard cream | quail egg | salad

small

€ 23.00

large


€ 29.00

A/C/D/M/L/O

Three kinds of Sashimi of Balfego tuna, kahawai & salmon
celery wasabi salad | yuzu


D/F/L/O

€ 24.00

 Crostini „Stracciatella di bufala”
green asparagus | mini artichoke | chervil-egg vinaigrette


A/G/L/M/O

€ 18.50

 Courgette blossom with couscous
fennel panna cotta | two kinds of chickpeas | pomegranate

A/F/H/L

€ 18.00

 Small mixed salad
balsamic **or** french dressing

A/C/G/L/M/O

€ 12.00

Lamb's lettuce
balsamic dressing | croutons | crispy bacon

A/G/L/M/O

€ 14.50

SOUPS

Beef bouillon
sliced pancake **or** semolina dumpling **or** cheese dumpling

A/C/G/L/O

€ 11.00

Watercress cream soup
Viennese snails | garlic croutons | parmesan foam

A/G/L/M/O/R


€ 14.00

Essence of gourmet fish „à la Bouillabaisse”
premium fish | root vegetables | tomato | sauce rouille

A/B/C/D/L/M/O


€ 16.00

VEGETARIAN

 Tagliolini „Verdure”
green vegetables | lemon | balm | mascarpone

A/C/G/L/O

€ 23.00

 Tyrolean potato „Paunzen“ (similar to gnocchi)
cabbage | fava-beans | morel | “Walchsee” organic alpine cheese

A/C/G/L/O

€ 23.00

FISH MAIN COURSES

Breton monkfish „Petit Bateau“
vegetable cassoulet | poverades | lardo
A/C/D/G/L/O € 38.00

Sole (500g) grilled with *Ligurian* olive oil
pine nut vinaigrette | leaf spinach | parsley potatoes
A/D/G/O € 52.00

Tyrolean char fillet
chard | nut butter foam | berberis | hazelnut
A/C/D/GH/O € 30.00

MEAT MAIN COURSES

Duo of local lamb
wild garlic jus | cabbage turnip | morel | baked semolina dumplings
A/C/G/L/M/O € 40.00

Grilled beef fillet (220g)
Asian BBQ sauce | corn | sesame-broccoli | potato croissant
C/G/L/O € 49.00

Duck breast
herb-honey varnish | leek onions | chervil root |
porcino-shoyu | basmati rice
A/F/G/L/N/O € 35.00

Creamy veal goulash
herb crème fraîche | “Spätzle”
A/C/G/L/O € 26.00

Kitzhof „Beuschel“ innards of local veal
lovage cream | root vegetables | roasted dumplings
A/C/G/L/M/O € 20.00

“Wiener Schnitzel” escalope of veal
parsley potatoes **or** potato-lamb`s lettuce | cranberries
A/C/G/L/M/O € 33.00

Prime boiled beef
cream spinach | roasted potatoes | chive sauce | apple horseradish
A/C/G/L/M/O € 33.00

DESSERT & CHEESE

Homemade Sorbet (<i>daily offer</i>)	
per scoop	€ 3.00
with 0,11 Champagne Laurent Perrier Brut	€ 19.50
O	
Saint-Honoré- Torte de l' <i>Hotel Kitzhof</i>	
puff pastry vanilla cream caramel rhubarb raspberry ice cream	
A/C/G/H/O	€ 13.00
Iced Jerusalem artichoke with blueberry	
chocolate brittle yoghurt	
A/C/G/H/O	€ 12.50
Crispy marzipan sticks	
<i>Kitzbüheler</i> honey pink grapefruit walnut parfait	
A/C/G/H/O	€ 13.00
Caramelized "Kaiserschmarrn" preparation time 15min	
stewed plums or apple sauce	
A/C/G/O	€ 17.00
Affineur cheese variation	
grapes fig mustard baguette	
A/C/G/H/M/O	€ 17.00

A-cereals B-shellfish C-eggs D-fish E-peanut F-soy
G-milk/lactose H-nediblenuts L-celery
M-mustard N-sesame O-sulphite P-lupine R-molluscs