



OPENING HOURS

Tuesday to Saturday: 11.00 a.m. - 11.00 p.m.

KITCHEN HOURS

Tuesday to Saturday: 11.30 a.m. - 9.00 p.m.

SUNDAY & MONDAY CLOSED

Friday night – Spareribs Special

Spareribs | baked potato | sour cream | coleslaw

€ 19.50 per person

Please book your spareribs special at least 1 day in advance.

Our staff will be happy to provide you with any information regarding allergens.



Vegetarian



Organic



Sustainability plate

GASTHAUS EICHENHEIM

Eichenheim 8-9 | 6370 Kitzbühel | Österreich

T +43 5356 930 93100 | info@gasthaus-eichenheim.at | www.gasthaus-eichenheim.at

Grand Tirolia Kitzbühel GmbH | Zweigniederlassung: Kitzbühel | Landesgericht Innsbruck | FN 567518 k | UID: ATU77474813

Grand Tirolia Kitzbühel GmbH | Hauptniederlassung: Aachener Straße 1051 | 50858 Köln | Deutschland | Amtsgericht Köln: HRB 107111
jeweils unter Geschäftsführung: Jörg T. Böckeler, Bettina Schütt

SPARKLING WINE BY THE GLASS

Crémant de Loire AOC Brut Cuvée Excellence Bouvet-Ladubay	0,1l	€ 5.70
Mionetto MO Sergio Spumante „extra dry“	0,1l	€ 4.80
Crémant de Loire AOC Rosé Bouvet-Ladubay	0,1l	€ 6.40

WINE BY THE GLASS

Grüner Veltliner DAC “Leopold” Winery Josef Schmid Kremstal	1/8	€ 4.60
Grüner Veltliner “Grand Tirolia” Carnuntum DAC Winery Artner Carnuntum	1/8	€ 6
Weißburgunder DAC Winery Wohlmuth Süd-Steiermark	1/8	€ 5.70
Sauvignon Blanc “Sunki” Winery Hannes Sabathi Süd-Steiermark	1/8	€ 5.10
Chardonnay Winery Wieninger Wien	1/8	€ 5.70
Villa Antinori Bianco Toscana IGT Marchesi Antinori Toscana	1/8	€ 5.30
Rosé – Cabernet Sauvignon Winery Malat Kremstal	1/8	€ 5.50
Zweigelt DAC Winery Salzl Neusiedlersee	1/8	€ 4.30
Cuvée “Heideboden” Winery Hans und Anita Nittnaus Neusiedlersee	1/8	€ 6.50
Blaufränkisch Winery Kerschbaum Mittelburgenland	1/8	€ 5.80
Villa Antinori Rosso Toscana IGT Marchesi Antinori Toscana	1/8	€ 7.70
Cuvée Spätlese Winery Kracher Neusiedlersee	1/8	€ 5.60

STARTERS

Classic Beef Tatar | hashed brown potatoes | truffle mayonnaise € 19.50
Quail fried egg | onion | capers | anchovies



Caramelized goat cheese | pumpkin-apple chutney € 18.90
Black walnut | wild herb salad | hazelnut-cherry vinaigrette

Tatar from smoked trout | stained salmon | stripes of creamy cucumber € 19.50
Homemade brioche dough | Yuzu mayonnaise

SOUPS

Beef broth | semolina dumpling or sliced pancakes | vegetables € 6.50

Cream of Hokkaido pumpkin soup | duck spring roll € 7.50

Ramen soup | crispy pork belly € 9.50
Vegetables | quail egg | cilantro

SALADS



Small | big mixed leaf salad € 5.50 | € 7.50
House dressing

Lamb's lettuce salad with sautéed bacon from the local butchery "Huber" € 12.80
Croutons | house dressing

Caesar Salad | parmesan cheese | anchovies | bacon | bread croutons € 12.80
With grilled chicken breast € 18.80
With 5 grilled prawns € 22.80

Cover charge for dinner (bread and spread)
€ 4 per person

EICHENHEIM CLASSICS

Stewed veal cheeks | truffled polenta € 28.90
Wild broccoli | gremolata

½ farmers duck served in a pan € 26.50
Red cabbage | orange sauce | bread dumpling

Fried chicken marinated in butter milk | potato-lamb's lettuce salad € 19.90
Lingonberries | lemon

MAIN COURSES MEAT

Classic escalope of veal "Viennese style" € 29.50
Parsley potatoes | lingonberries | lemon

Medium roasted rack of lamb | ratatouille vegetables € 32.50
Fried potato cubes | garlic-honey jus


Roasted beef with onion gravy | beans with bacon € 29.90
Potato grissini | roasted onions

MAIN COURSES FISH

Prawns grilled in a pan | dried tomatoes | lime-chili oil € 27.50
Fleur de Sel | parsley | garlic bread

Grilled trout fillets | mashed potatoes with bacon € 24.50
Creamy leek-mustard sauce

PASTA | VEGETARIAN DISHES

 Homemade tagliatelle pasta | creamy truffle sauce € 19.50
Fresh truffle | parmesan cheese
With 5 grilled prawns € 29.50



Spinach dumplings | brown butter | cherry tomatoes € 16.50
Mountain cheese from Kitzbühel

HOT STONE DISHES

200g Dry aged fillet of beef € 42.50

300g Grainfed saddle of veal € 42

Surf 'n Turf | 150g Dry aged fillet of beef | 5 prawns € 42

Side dishes are:

French fries | small Ceasar salad | BBQ Sauce | truffle-mustard sauce

FONDUE SPECIALS FOR AT LEAST 2 PERSONS

Cheese Fondue

Starter: bread and spread

Served with cheese and cherry brandy

Insert: bread | fruits | vegetables | local sausage

€ 47 per person

Fondue Chinoise

Starter: bread and spread

Insert: Saddle of veal | beef filet | chicken breast

Served with different side dishes | salads | sauces

€ 58 per person

Please book your Fondue Special at least 1 day in advance.

DESSERT



Lemon sorbet mixed with Vodka € 8.50



Crème Brûlée served in a small pan | baked apple ice cream € 12.50

Chestnut-pear mousse tartlet | blackberry-lavender sorbet € 13.50



Homemade "Kaiserschmarrn" with three kinds of compote € 14.50



Detti's homemade cakes € 4.50

A portion of whipped cream € 0.50



Affogato € 5.90

A scoop of vanilla ice cream with organic espresso

SUPPLIERS LIST

Free-range eggs

Eurogast Sinnesberger | Kirchdorf in Tyrol

Meat products

Butchery Huber | Oberndorf, Tyrol

Danklmaier Betriebs GmbH | Schladming, Styria

R&S Gourmets GmbH | Wals-Siezenheim, Salzburg

Fish products

Danklmaier Betriebs GmbH | Schladming, Styria

R&S Gourmets GmbH | Wals-Siezenheim, Salzburg

Deutsche See GmbH | Bremerhaven, Germany

Cheese- and milk products

Tirol Milch | Wörgl, Tyrol

Schärdinger | Wels, Upper Austria

Vegetables & Fruits

Früchte Maier | Kitzbühel, Tyrol

Variety of groceries

Eurogast Sinnesberger | Kirchdorf in Tyrol

Beer

Hofbräu München | Munich, Bavaria-Germay

Wines | Beverages

Kaspar Fuchs GmbH | Wörgl, Tyrol

Morandell International GmbH | Wörgl, Tyrol

Gottardi GmbH & Co Kg | Innsbruck, Tyrol

Wein Wolf | Salzburg

Kate & Kon Wolf | Steinbach am Attersee, Upper Austria

Schnapps & Fine spirits

Distillery Erber | Brixen im Tale, Tyrol

Distillery Aggstein | St. Johann in Tyrol

Distillery Freihof | Lustenau, Vorarlberg

Organic Coffee & Tea

Caffé Vero (Roast house in Vicenza) via Eurogast Sinnesberger

Pure Tea, Althaus | Lunenburg, Germany