

Gasthaus EICHENHEIM



OPENING HOURS

Monday to Sunday: 9.00 a.m. - 11.00 p.m.

KITCHEN HOURS

Monday to Sunday: 11.30 a.m. - 9.00 p.m.

Friday night – Spareribs Special

Spareribs | baked potato | sour cream | coleslaw

€ 22.50 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



Gluten free



GASTHAUS EICHENHEIM

Eichenheim 8-9 | 6370 Kitzbühel | Österreich

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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

Mionetto MO Sergio Spumante „extra dry“	0,1l	€ 4.90
Crémant de Loire AOC Rosé Bouvet-Ladubay	0,1l	€ 6.90
Mionetto MO Sergio Spumante Rosé	0,1l	€ 4.90

WINE BY THE GLASS

Grüner Veltliner DAC “Leopold” Winery Josef Schmid Kremstal	1/8	€ 4.90
Gelber Muskateller “Young & Fresh” Winery Leth Wagram	1/8	€ 5.10
Weißburgunder DAC Winery Wohlmuth Süd-Steiermark	1/8	€ 6.40
Sauvignon Blanc “Sunki” Winery Hannes Sabathi Süd-Steiermark	1/8	€ 5.80
Chardonnay Winery Wieninger Wien	1/8	€ 6.40
Villa Antinori Bianco Toscana IGT Marchesi Antinori Toscana	1/8	€ 5.60
Rosé – Pinot Noir Winery Schup Thermenregion	1/8	€ 7.60
Zweigelt DAC Winery Salzl Neusiedlersee	1/8	€ 4.60
Cuvée “Heideboden” Winery Hans und Anita Nittnaus Neusiedlersee	1/8	€ 6.90
Blaufränkisch Winery Kerschbaum Mittelburgenland	1/8	€ 5.80
Villa Antinori Rosso Toscana IGT Marchesi Antinori Toscana	1/8	€ 7.70
Cuvée Spätlese – Sweet wine Winery Kracher Neusiedlersee	1/8	€ 5.90

STARTERS

Classic Beef Tatar | hash brown potatoes | truffle mayonnaise € 19.50

Quail fried egg | onion | capers | anchovies



Burrata | tomato | arugula € 18.90

Basil pesto | balsamic dressing | roasted pine nuts

Marinated crayfish cocktail | avocado | mango € 22.50

Frisée salad | celery | cocktail sauce

Vitello tonnato | tuna cream | arugula € 18.90

Fried caper berries | confit cherry tomatoes

SOUPS

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

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

SALADS



Small | big mixed leaf salad € 6.50 | € 8.50

House dressing

Lamb's lettuce salad with sautéed bacon from the local butchery "Huber" € 13.80

Croutons | house dressing

Caesar Salad | parmesan cheese | anchovies | bacon | bread croutons € 13.80

With grilled chicken breast € 19.80

With 5 grilled prawns € 25.80

BREAD & SPREAD



Bread basket € 4



Gluten free bread € 3.10



Garlic baguette € 5.50



Salted butter € 1.90



Spicy cream cheese-pepper spread € 2.50



Guacamole € 2.50

Seasonal spread € 2.50

Cover charge for dinner (breadbasket and 3 kinds of spread)

€ 5 per person

EICHENHEIM CLASSICS

“Eichenheim” Burger | 150g beef patty | BBQ Sauce € 21.50
French fries | mountain cheese | bacon | tomato | cucumber | chili shallots
With parmesan cheese-garlic fries € 28.60
With truffle fries € 29

Rissoles of veal | truffled mashed potatoes € 19.90
Wild broccoli | Calvados jus | roasted onions | fresh summer truffle

Fried chicken marinated in butter milk | potato-lamb’s lettuce salad € 21.90
Lingonberries | lemon

MAIN COURSES MEAT

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

Medium roasted rack of lamb | balsamic-apple cabbage | fried potatoes € 34.50
Garlic-honey jus


Beef steak “Katsu” | wasabi-coleslaw | roasted soy-potatoes € 32.90
Japanese Yuzu mayonnaise | Sriracha




MAIN COURSES FISH

Prawns grilled in a pan | dried tomatoes | lime-chili oil € 28.50
Fleur de Sel | parsley | garlic bread

Grilled sea bass fillet | Orecchiette pasta | lobster-butter sauce € 25.50
Stewed artichoke-olive vegetables

PASTA | VEGETARIAN DISHES

 Homemade tagliatelle pasta | creamy truffle sauce € 19.50
Fresh summer truffle | parmesan cheese
With 5 grilled prawns € 31.50

   Spinach dumplings | brown butter | cherry tomatoes € 19.50
Mountain cheese from Kitzbühel

 Spaghetti aglio e olio pepperoncini | parmesan cheese € 12.50
With 5 grilled prawns € 24.50

HOT STONE DISHES

200g Dry aged fillet of beef € 43.50

300g Grainfed saddle of beef € 42

Surf 'n Turf | 150g Dry aged fillet of beef | 5 prawns € 44

Side dishes are:

French fries | small Ceasar salad | BBQ Sauce | guacamole

SNACKS



“Frankfurter” or “St. Johanner” sausages | homemade mustard € 7.80
horseradish | bread

Ham and cheese toast | small leaf salad € 9.50
Ketchup


“Knackwurst” salad | onion | bell pepper | cheese € 12.50
Pumpkin seed oil | bread




DESSERT

 Lemon sorbet mixed with Vodka € 8.50


  Crème Brûlée served in a small pan | green apple sorbet € 12.50

Homemade lemon tarte | raspberry-tarragon sorbet | Fleur de sel-thyme crumble € 13.50

 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

 1 scoop of vanilla ice cream with “Lucano Cordial Caffé” liqueur € 8.40

 Sorbet variation € 9
Lemon | green apple | raspberry-tarragon

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