



Gasthaus
EICHENHEIM

Opening hours

from 11.30 a.m. until 10.00 p.m.

Kitchen hours

from noon until 09.00 p.m.

For questions regarding allergens, our staff will be happy to provide you with information

GRAND TIROLIA KITZBÜHEL

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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 von: Jörg T. Böckeler, Bettina Schütt



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SPARKLING WINE BY THE GLASS

Leopolds Perle Weinhof Waldschütz	0,1l	€ 4.60
Mionetto MO Sergio Spumante „extra dry“	0,1l	€ 3.90
Crémant Flamme Rosé Gratien & Meyer	0,1l	6,50 €

WINES BY THE GLASS

Grüner Veltliner DAC “Leopold” Weingut Josef Schmid Kremstal	1/8	€ 4
Grüner Veltliner Federspiel “Stein am Rain” Weingut Gritsch Wachau	1/8	€ 5.80
Riesling Smaragd “Edition-Leopold” Domäne Wachau Wachau	1/8	€ 4.60
Gelber Muskateller Weinhof Waldschütz Wagram	1/8	€ 5.70
Sauvignon Blanc DAC “Kalk & Kreide” Bio Weingut Tement Süd-Steiermark	1/8	€ 5.60
Chardonnay Weingut Wieninger Wien	1/8	€ 4.60
Rosé Domaine Triennes Nans les Pins Provence	1/8	€ 5.90
Zweigelt Reserve Weingut Salzl Neusiedlersee	1/8	€ 4.30
Cuvée “Heideboden” Weingut Hans und Anita Nittnaus Neusiedlersee	1/8	€ 6
Blaufränkisch Ried Golser Edelgrund Weingut Paul Achs Neusiedlersee	1/8	€ 6.90
Chianti Superiore DOCG Santa Cristina, Antinori Toskana	1/8	€ 5.10
Cuvée Spätlese Weingut Kracher Neusiedlersee	1/8	€ 5.50

STARTERS

Classic Beef Tatar | hash browned potatoes € 19.50

Quail fried egg | onion | capers

Vitello Tonnato | tuna cream € 16.50

Melted cherry tomatoes | fried capers

Two kinds of calf's head € 17.50

Carpaccio and fried | lamb's lettuce | bacon-onion vinaigrette

With honey and thyme fried goat cheese € 17.50

Black walnut | pomegranate | tomato jam

SOUPS

Beef broth | semolina dumpling or sliced pancakes | vegetables € 6

French onion soup | cheese croutons € 6.50

Tom Yum Gung | grilled prawns | wok vegetables € 7.50

SALADS

Small / big mixed leaf salad € 5.50 | € 7.50

House dressing

Cesar Salad | parmesan cheese | anchovies | bacon | bread croutons € 12.80

With grilled chicken breast € 18.80

With 5 grilled prawns € 21.80

With 80g beef filet € 29.50

Cover charge for dinner (bread and spread)

€ 3,50 per person

PASTA

Ravioli "Tyrolean style" stuffed with spinach € 14.50

Brown butter | chives | tomato

Homemade tagliatelle pasta | creamy truffle sauce € 19.50

Fresh winter truffle | parmesan cheese | pink pepper

With 5 grilled prawns € 28.50

Spaghetti aglio e olio pepperoncini | parmesan cheese € 12.50

With 5 grilled prawns € 21.50

EICHENHEIM CLASSICS

Cheeks of veal stewed with port wine € 25.50

Truffled mashed potatoes | wild broccoli | gremolata

Cheese spaetzle „Tyrolean style“ | cabbage salad € 16.50

Roasted onions | chives

Fried chicken marinated with butter milk | potato-lamb's lettuce salad € 18.90

Lemon | lingonberries

MAIN COURSES MEAT

Pink roasted rack of lamb | ratatouille vegetables | potato gratin € 28.50

Rosemary-honey jus

Fillet of pork wrapped in bacon | stewed beer vegetables € 23.50

Fried potato pastry | beer-caraway jus

Classic escalope of veal "Viennese style" € 27.50

Parsley potatoes | lingonberries | lemon

Roasted sirloin of beef with onions in gravy | sautéed bacon beans € 29.50

Roasted potatoes | onion-port wine sauce | roasted onions

MAIN COURSES FISH

Prawns grilled in a pan | dried tomatoes | lime-chili oil € 25.50
Fleur de Sel | parsley | garlic bread

Whole roasted trout | parsley potatoes € 19.90
Lemon butter | small mixed leaf salad

HOT STONE DISHES

200g Dry aged fillet of beef € 39.00

300g Grainfed saddle of veal € 42.00

Surf'n Turf / 150g Dry aged fillet of beef / 5 prawns € 39.00

Side dishes are:

French fries / small Cesar salad / BBQ Sauce / truffle-mustard sauce

DESSERT

„Detti's Kaiserschmarrn“ flambéed with rum € 12.50
Plum compote (waiting time 20 minutes)

Lemon sorbet mixed with Vodka € 8.50

Creme Brûlée served in a small pan € 11.50
Green apple sorbet

Homemade Gin Tonic Sorbet € 8.50
Ginger beer