











Wednesday, 27<sup>th</sup> of August 2025

<b>Beetroot</b> 		€ 19,80
arugula, truffle pecorino		
		
<b>Smoked trout mousse</b>		€ 20,80
white radish, horseradish		
	small	€ 18,80
<b>Air-dried venison ham</b>		€ 21,20
celery-apple salad, walnuts		
	small	€ 19,20
<b>Bouillon with semolina dumpling</b>		€ 8,60
<b>Potato cream soup</b> 		€ 9,90
<b>Vegetable bouillon with semolina dumpling</b> 		€ 8,60
		
<b>Salad from the buffet</b> 		€ 12,80
		
<b>Fresh trout from our Bichlhof fish pond</b> 		€ 28,00
"Müllerin style", buttered potatoes		
<b>Fried salmon trout fillet</b>		€ 36,00
carrot vegetables, pea cream		



FROM OUR 'BICHLHOF HAUSGART'L' OR HOME-MADE SPECIALITIES

VEGETARIAN DISHES

**Cover charge & Amuse-Gueule € 3,80**

The place setting is served automatically, but can be cancelled. Only possible by the table.

All dishes can also be ordered as small portions. Deduction € 2,00



Wednesday, 27th of August 2025

<b>Medium roasted saddle of lamb</b> onion-leek quiche, ratatouille, thyme jus		€ 42,00
<b>Medium roasted veal loin</b> creamy chantarelle, almond balls, romanesco		€ 48,00
<b>Fillet steak from the alpine ox</b> potato pastry, mixed vegetables, pepper cream sauce		€ 48,00
<b>Veal escalope „Viennese Style“</b> parsley potatoes, cranberries		€ 32,00
	small	€ 29,00
<b>Fried chicken „Viennese Style“</b> potato & lettuce salad		€ 26,00
<b>Spaghetti aglio e olio</b> arugula, parmesan		€ 23,20
<b>Chocolate tart</b> pumpkin seed-pistachio ice cream		€ 11,80
<b>Apricot sorbet</b>		€ 10,80
<b>Sorbet of your choice / per scoop</b>		€ 5,90
<b>Lemon sorbet with vodka</b>		€ 11,80
<b>Affogato</b>		€ 6,80
<b>Kitzbühels best Kaiserschmarrn</b> with or without raisins, cranberries, apple sauce, plum compote		€ 22,40

DEAR GUEST!

PLEASE INFORM US OF ANY ALLERGIES WHEN ORDERING OR IN ADVANCE.  
WE WILL BE HAPPY TO TAKE YOUR WISHES INTO ACCOUNT IF POSSIBLE!