

A HEARTFELT
welcome
to the culinary destination of delight.



Ralf, Stefan, and our entire team are thrilled to welcome you
to the "Wirtshaus zum Rehkitz"

Regional is not trivial!

We want to tell our customers where
our local products come from.

Fresh and honest!



Fish
Kaiserwinkl
Fish Ponds



Meat
Metzgerei Huber
[butchery
Oberndorf in Tyrol]
Gourmetfein
[Upper Austria]
and local farmers



**Fruits &
Vegetables**
Tyrolean farms
through Sinnesberger
[Kirchdorf in Tyrol],
Maier fruit wholesaler
[Kitzbühel],
farmer Kiener



**Organic Eggs &
Mushrooms**
Biohof Mittern
[organic farm,
Aurach]



Diary products
Diary products
Sennerei Westendorf
and Tirol Milch

FOR THE *first course*

Beef tartare [Tyrolean bull]

toast bread | farmer's butter

[as a starter]

22,50

[as a main course]

28,50



"Teigtascherl"

[vegetable-filled pasta pockets, seasonal Tyrolean-style filling]

16,50

brown butter | parmesan

6 pieces of Tyrolean escargots

from the Kaisergebirge in Ellmau with Asian garlic butter

and sourdough bread

15,90

12 pieces

21,50

Delicate soups

Beef consommé

Frittaten [sliced pancakes] | chives

7,80

Beef consommé

2 "Kaspressknödel" [dumpling made with pressed cheese] | chives

8,00

A healthy option



Green salad

with vinaigrette

6,90



Mixed side salad

with vinaigrette

7,50



"Rehkitz salad"

Mixed salads | lentils | date tomatoes | vinaigrette

17,90

Goat cheese | pear | walnut

24,90

Fried chicken

24,90

Fish fillet "Catch of the day"

29,80

For our little guests

"Spätzle"

[South German pasta dish] and sauce

10,50

Wiener schnitzel

farm-raised pork [escalope] with French fries

15,90

Grilled sausages

with French fries

12,90

We charge 4,50 per person for the place setting in the evening.

All prices are in € and include VAT.

FOR THE *main course*

Breaded fried chicken [the meat is released]
Potato salad | creamy cucumbers | cranberries | lemon 24,90

"Wiener schnitzel" farm-raised pork [escalope]
Potato salad | parsley potatoes or fries | cranberries | lemon 22,90

"Wiener schnitzel" made from veal [escalope]
Potato salad | parsley potatoes or fries | cranberries | lemon 32,50

Roasted suckling pig's trotter
coleslaw | greaves | mustard 29,80

Veal ragout with cream sauce
herb "Spätzle" | vanilla carrots | sour cream 29,80

 **"Teigtascherl"**
vegetable-filled pasta pockets, seasonal Tyrolean-style filling
nut butter | parmesan | side salad 24,50

 **"Kässpätzle"** [cheese spaetzle]
crispy onions | green salad 19,30

"Rekitz Chef's Choice Menu" - 3 courses
A daily-crafted menu that brings together
the finest seasonal ingredients in a creative way. 58,00
Let our kitchen surprise you and enjoy per Person
authentic regional flavors.
Bread & cover charge included.

On request
Cheese fondue [for 2] 55,00
Huber's cured ham & bacon | fresh berries per Person
pickled vegetables | selection of breads
bread & cover charge included

We charge 4,50 per person for the place setting in the evening.
All prices are in € and include VAT.

THE SIN *afterwards!*

"Kaiserschmarrn" [sugared pancake] fresh berries vanilla ice cream applesauce plum compote optionally with rum-soaked raisins plum compote [approx. 20 minutes to wait]	17,90
Oven-fresh chocolate cake [Valrhona Manjari 62%] with berry ragout vanilla ice cream cream	14,90
"Palatschinken" [pancakes] two pieces apricot jam or Nutella	9,20
"Eispalatschinken" [ice-cream pancakes] one piece vanilla ice cream chocolate sauce cream	9,80
Affogato al caffè espresso homemade vanilla ice cream	6,50
Homemade Profiteroles vanilla ice cream chocolate sauce	13,90
Homemade sorbet seasonal selection	4,50 Per scoop

Remember to ask about our ice cream card and
the delicious ice cream from our in-house Gelateria
Cuore di Gelato Italiano.


Cuore di Gelato Italiano
Fabio e Stefan

OUR drinks

For the opening

"Rehkitz spritz"

prosecco | grapefruit | soda

1/4 7,90

Aperol Spritz Veneziano

prosecco | Aperol | soda

1/4 7,90

Sanbittèr Spritz [non-alcoholic]

grape juice | soda

1/4 7,90

Aperol tonic

tonic | Aperol | soda

1/4 7,90

Hugo

prosecco | elderflower | mint | soda

1/4 7,90

Hugo virgin [non-alcoholic]

elderflower | mint | soda

1/4 4,90

White wine | Red wine "Spritzer"

1/4 5,90

Gin Tanqueray No. 10

4 cl Gin | 0,2l Indian Tonic | orange

1/4 12,50

Masottina

Valdobbiadene DOCG

0,1l 6,80

Champagne Gosset

Extra Brut

0,1l 12,00

For the "Unterhopften"

Stiegl-Hell

on tap

0,3l 4,50

0,5l 5,40

Stiegl-Radler

on tap

0,3l 4,50

Franziskaner Weißbier hell

on tap

0,3l 4,60

0,5l 5,80

Stiegl 0,0% Freibier

non-alcoholic

0,33l 4,90

Franziskaner Weißbier

non-alcoholic

0,33l 4,90

OUR drinks

For those with a refined taste

White wine by the glass

Prosecco "Villa Sandi"

6,80

Valdobbiadene Prosecco Superiore D.O.C.G.

Winzersekt Rosé Reserve

8,90

Weingut Topf

Champagne from the house of Gosset

12,00

"Extra Brut"

Wine moments

White wines by the glass

Grüner Veltliner "Genuss-Edition"

1/8 7,80

Chardonnay

1/8 7,90

Sauvignon Blanc

1/8 6,50

Weissburgunder (Pinot blanc)

1/8 6,50

Rosé wines by the glass

Rosé

1/8 7,20

Red wines by the glass

Cuvée "Genuss-Edition"

1/8 7,80

from "Cabernet Sauvignon Merlot"

Zweigelt

1/8 7,20



OUR drinks

Something to promote digestion...

Aggstein Williams	2 cl	4,90
Aggstein Marille [apricot]	2 cl	4,90
Aggstein Haselnuss [hazelnut]	2 cl	4,90
Aggstein Schoko-Chili [liqueur]	2 cl	4,90
Rochelt Wachauer Marille [apricot]	2 cl	18,50
Rochelt Waldhimbeere [wild raspberry]	2 cl	26,50
Rochelt Wilde Vogelbeere [wild rowanberry]	2 cl	26,50
Rochelt Gravensteiner [premium apple]	2 cl	22,00
Rochelt black elderberry	2 cl	28,00

...but please no schnapps!

Averna	4 cl	6,50
Averna Sour Averna lemon juice ice cubes	4 cl	6,50
Frapin Cognac VIP XO	4 cl	23,50
Zacapa Rum XO Gran Reserva 25 y	4 cl	23,50
Baileys	4 cl	5,20
"Vodka Wellness" vodka soda lemon	4 cl	11,90
"Vodka Red Bull" vodka Red Bull	4 cl	12,90

OUR drinks

Something non-alcoholic...

Montes mineral water

from Tyrol (Brixlegg)
still | sparkling

0,33l	3,60
0,75l	7,50

carafe of tap water | soda water

3,50

Hallstein water

natural

0,75l	14,90
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Lemonades

Coca-Cola | Almdudler | Spezi

0,33l	4,40
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Pure juices

cloudy apple juice | currant
apricot | orange juice

pure 0,25l	3,90
spritzed 0,25l	3,80
pure 0,5l	6,30
spritzed 0,5l	5,80

Elderberry juice spritzed

0,25l	3,60
0,5l	4,90

Soda with lemon

0,25l	3,60
0,5l	4,90

...that warms you from the inside.

[caffè] americano

3,80

Cappuccino

4,20

Espresso

3,30

Espresso Macchiato

3,50

Double Espresso

4,80

Pot of tea

assorted "Five Cup" varieties

4,60



The culinary world of **RALF & STEFAN**



Design: www.werbeagenturkirchner.at



WIRTSHAUS ZUM REHKITZ
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GENUSS CATERING
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GASTHOF AUWIRT
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Our current opening hours can be found on our websites.

UPCOMING EVENTS 2026 AT



Friday, 16.01.26
from 18:30

• OTT •

Wine & Dine „Ein Winzer, ein Tisch“ at Auwirt

with **Weingut Ott** | € 140,- per person

Exclusive wine tasting incl. degustation dinner
[water & coffee included].

Limited number of participants.

Early reservation recommended!

Saturday 14.02.26
from 18:00

Valentine's Day at Wirtshaus zum Rehkitz

A small but fine steak menu featuring Tyrolean beef.

Saturday, 14.02.26
from 17:00



Carnival Ball at Auwirt | Free Admission

with live music by "Die Tiroler Lausbuam"

An evening full of nostalgia, dancing & great atmosphere.

Prize for the best costume.

Reservation appreciated!

Wednesday, 18.02.26
from 18:00



„Heringsschmaus“ at Auwirt with live music

€ 99,- per person | children up to 12 years: € 35,-

Traditional herring feast with fine fish dishes,
creative starters and classic specialties.

Beer, wine & sparkling wine tasting [water included].

„Spring Awakening“
throughout March 2026

**Spring Highlights Menu at
Wirtshaus zum Rehkitz**

We serve fresh seasonal and regional dishes -
light, colourful and full of flavour.

Sunday, 05.04.2026
10:00 - 14:00

Easter Brunch at Auwirt with live music

€ 65,- per person | children up to 12 years: € 35,-

Large breakfast buffet with additional hot & cold dishes,
incl. hot drinks, sparkling wine & spring water.

Visit from the Easter Bunny + a small surprise!

Sunday, 10.05.2026
10:30 - 15:00

Mother's Day Brunch at Rehkitz with live music

€ 68,- per person | children up to 12 years: € 35,-

Small breakfast buffet followed by BBQ & dessert buffet.

Every lady is welcomed with a glass of sparkling rosé.



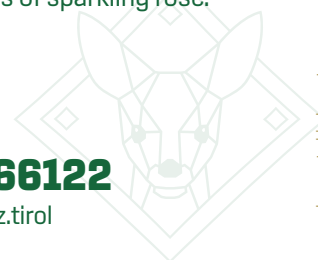
Reserve now!

+43 664 12 87 763

www.auwirt.at

+43 5356 66122

www.rehkitz.tirol





WIRTSHAUS
ZUM REHKITZ
Der Genussplatz!

Welcome to

www.rehkitz.tirol



Cuore di Gelato Italiano
Fabio e Stefan

the world of



AUWIRT
RESTAURANT + ROOMS + EVENTS

culinary delights

www.auwirt.at



GENUSSCATERING

Ralf & Stefan
BERNER & MONITZER

from Ralf & Stefan!

www.genuss-catering.tirol