

# HERZLICH *Willkommen* *am Genussplatzl*



Ralf, Stefan, and the rest of our 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**

from the "Quellfisch" manufactory (Schwendt)



#### **Meat**

from the Metzgerei (butchery) Huber (Oberndorf in Tyrol), Gourmetfein (Upper Austria) and local farmer



#### **Fruits and Vegetables**

from Tyrolean farms through Sinnesberger (Kirchdorf in Tyrol), Maier fruit wholesaler (Kitzbühel), farmer Kiener



#### **Bio-Eggs & Bio-Mushrooms**

from Biohof (organic farm) Mittern (Aurach)



#### **Diary products**

from the Sennerei (dairy) Westendorf and alp cheese from Koasamand'l (Kirchdorf/Gasteig), Tirol Milch

# FOR THE *first course*

## **Beef tartare from the Tyrolean bull**

toast bread | farmer's butter

(as a starter) € 22,50  
(as a main course) € 27,50



## **Schlutzkrapfen**

**(vegetable-filled pasta pockets Tyrolean style)**

seasonal filling | brown butter | parmesan

€ 15,50

## **6 pieces of Tyrolean escargots**

from the Kaisergebirge in Ellmau with Asian garlic butter

and sourdough bread

or 12 pieces

€ 14,90

€ 19,90

## *A healthy option*



## **Green salad**

with vinaigrette

€ 6,90



## **Mixed side salad**

with vinaigrette

€ 7,30



## **"Rehkitz" salad**

winter salads | pickled vegetables

lentil beans | vinaigrette

€ 17,90

optional:

fried Schwendter fish fillet

€ 29,80

fried chicken (plain)

€ 23,50

goat cheese | pear | walnut

€ 24,90

## *Delicate soups*

## **Beef consommé**

Fritatten (sliced pancakes) | chives

€ 7,60

## **Beef consommé**

2 Kaspessknödel (dumpling made with pressed cheese)

chives

€ 8,00

## *For our little guests*

## **Spätzle**

(south German pasta dish) and sauce

€ 9,90

## **Wiener schnitzel**

farm-raised pork (escalope) with french fries

€ 14,90

## **Grilled sausages**

with french fries

€ 11,90

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

# FOR THE *main course*

## **Breaded fried chicken (the meat is released)**

potato salad with lamb's lettuce | cranberries | lemon € 23,90

## **Wiener schnitzel made from farm-raised pork (escalope)**

parsley potatoes or french fries | cranberries | lemon € 19,90

## **Wiener schnitzel made from veal (escalope)**

parsley potatoes or french fries | cranberries | lemon € 33,00

## **Roasted suckling pig's trotter**

coleslaw | greaves | mustard € 26,90

## **Veal ragout with cream sauce**

herb "Spätzle" | vanilla carrots | sour cream € 28,90

## **Schlutzkrapfen**

**(vegetable-filled pasta pockets Tyrolean style)**

nut butter | parmesan | side salad € 24,00

## **Kässpätzle (cheese spaetzle)**

crispy onions | green salad € 18,90

Available by reservation 2 day before!

## **Freshly roasted pork roast (for four people)**

bread dumplings | sauerkraut | beer sauce | place setting €37,00  
per Person

## **Soup fondue (for four people)**

beef fillet | veal fillet | chicken fillet | green salad €  
65,00  
sourdough bread | rosemary potatoes | various sauces per Person  
dessert variation | place setting

## **Schwendter fish fillet (for two people)**

lake trout | golden trout | salmon trout | char € 42,00  
cooking method: in salt crust | Müllerin style per Person

# THE SIN *afterwards!*

## **Kaiserschmarrn (sugared pancake)**

optionally with rum-soaked raisins | applesauce  
plum compote (approx. 20 minutes to wait)

€ 17,90

## **Oven-fresh chocolate cake**

€ 13,90

## **Honey mountain hay parfait**

€ 13,90

## **Palatschinken (pancakes)**

two pieces | apricot jam or Nutella

€ 9,20

## **Eispalatschinken (Ice-cream pancakes)**

one piece | vanilla ice cream | chocolate sauce | cream

€ 9,50

## **Affogato al caffè**

espresso | homemade vanilla ice cream

€ 6,90

## **Homemade sorbet**

according to the season

€ 4,50

Check out our daily menu to indulge in our scrumptious  
cake selection and other tempting sins ;-)

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

  
Cuore di Gelato Italiano  
Fatti e Sinfatti



# OUR drinks

## *For the opening*

### **„Rehkitz spritz“**

prosecco | grapefruit | soda

1/4 € 7,90

### **Aperol Spritz Veneziano**

prosecco | Aperol | soda

1/4 € 7,90

### **Sanbitter Spitz (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**

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 € 12,90

### **Masottina**

Valdobbiadene DOCG

0,1l € 6,80

### **Champagner Gosset**

Extra Brut

0,1l € 12,00

## *Für die "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**

### **Grüner Veltliner**

Ried Wechselberg  
„Genuss-Edition“ | Weingut Johann Topf

1/8 € 7,80

### **Pinot Grigio**

Italien

1/8 € 6,90

### **Sauvignon Blanc „Reserve“**

Schloss Maruševec

1/8 € 8,00

### **Weissburgunder**

Schloss Maruševec

1/8 € 6,50

## **Rosé wine by the glass**

### **Rosé**

Schloss Maruševec

1/8 € 7,20

## **Red wine by the glass**

### **W1 Reserve Cuvée**

Niederösterreich

1/8 € 7,80

### **Zweigelt**

Burgenland

1/8 € 7,90



# OUR drinks

## *Something to promote digestion...*

<b>Aggstein Williams</b>	2 cl	€ 4,90
<b>Aggstein Marille</b> (apricot)	2 cl	€ 4,90
<b>Aggstein Haselnuss</b> (hazelnut)	2 cl	€ 4,90
<b>Aggstein Schoko-Chili</b> (Likör)	2 cl	€ 4,90
<b>Rochelt Wachauer Marille</b> (apricot)	2 cl	€ 18,50
<b>Rochelt Waldhimbeere</b> (wild raspberry)	2 cl	€ 26,50
<b>Rochelt Wilde Vogelbeere</b> (rowanberry)	2 cl	€ 26,50
<b>Rochelt Gravensteiner</b>	2 cl	€ 22,00
<b>Rochelt black elderberry</b>	2 cl	€ 28,00

## *...but please no schnapps!*

<b>Averna</b>	4 cl	€ 6,50
<b>Averna Sour</b> Averna   lemon juice   ice cubes	4 cl	€ 6,50
<b>Frapin Cognac</b> VIP XO	4 cl	€ 23,50
<b>Zacapa Rum</b> XO Gran Reserva 25 y	4 cl	€ 23,50
<b>Baileys</b>	4 cl	€ 5,20
<b>Wodka Wellness</b> vodka   soda   lemon	4 cl	€ 11,90
<b>Wodka Red Bull</b> 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

## **Lemonades**

Coca-Cola | Almdudler | Spezi

0,33l € 4,40

## **Pure juices**

cloudy apple juice | currant  
apricot | orange juice

pure 0,25l € 3,90  
spritzend 0,25l € 3,80  
pure 0,5l € 6,30  
spritzend 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

## **Doppelter Espresso**

€ 4,80

## **Pot of tea**

various varieties "Five Cup"

€ 4,60







WIRTSHAUS  
**ZUM REHKITZ**  
*Der Genussplatz!*



*Willkommen*

[www.rehkitz.tirol](http://www.rehkitz.tirol)



*Cuore di Gelato Italiano*  
Fabio e Stefan

*in der*



**AUWIRT**  
RESTAURANT + ROOMS + EVENTS

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[www.auwirt.at](http://www.auwirt.at)



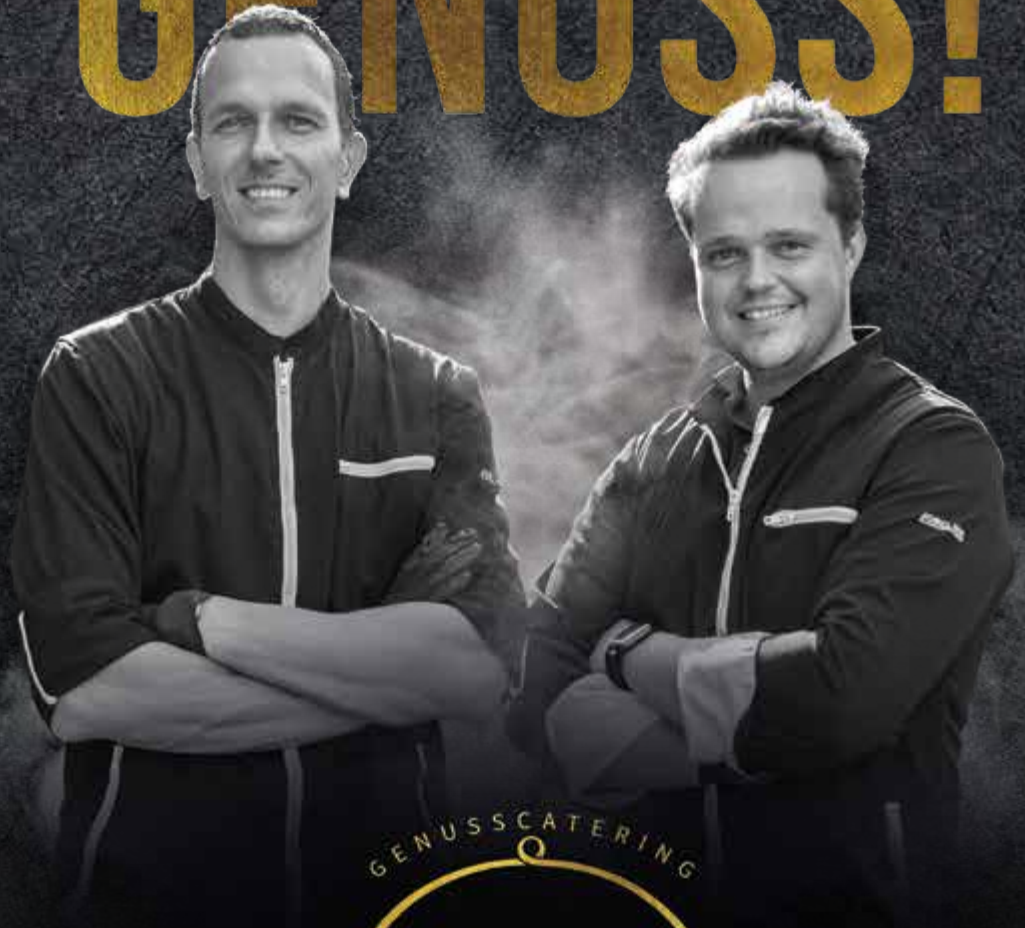
GENUSSCATERING  
*Ralf & Stefan*  
BERNER & MONITZER



*von Ralf & Stefan!*

[www.genuss-catering.net](http://www.genuss-catering.net)

*Ein Hoch auf den*  
**GENUSS!**



## OUR DELICIOUS CATERING FOR ALL OCCASIONS.

Whether it's a barbecue or Christmas party, birthday celebrations, weddings, or corporate events of a multi-day conference, we serve finger food on trays, cold platters, refined canapés, or offer a rich buffet. We are also happy to organize a multi-course menu with all the trimmings for your event, just as you wish, regardless of a private or formal celebration. Everything is perfectly decorated and arranged, from the appetizer to the main course to the dessert.

BERNER & MONITZER CATERING OG / 6370 KITZBÜHEL

WWW.GENUSS-CATERING.TIROL /  