

A HEARTFELT
welcome
to the culinary destination of delight.



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 delight-enjoyers 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
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) € 28,50



Schlutzkrapfen

(vegetable-filled pasta pockets Tyrolean style)

seasonal filling | brown butter | parmesan

€ 16,50

6 pieces of Tyrolean escargots

from the Kaisergebirge in Ellmau with Asian garlic butter

and sourdough bread

€ 15,90

or 12 pieces

€ 21,50

A healthy option



Green salad

with vinaigrette

€ 6,90



Mixed side salad

with vinaigrette

€ 7,50



"Rehkitz" salad

according to the season

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

€ 7,80

Beef consommé

2 Kaspressknödel (dumpling made with pressed cheese)

chives

€ 8,00

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 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 € 24,50

Wiener schnitzel made from farm-raised pork (escalope)
parsley potatoes or french fries | cranberries | lemon € 21,90

Wiener schnitzel made from veal (escalope)
parsley potatoes or french fries | cranberries | lemon € 32,50

Roasted suckling pig's trotter
coleslaw | greaves | mustard € 29,50

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 € 24,50

 **Kässpätzle (cheese spaetzle)**
crispy onions | green salad € 18,90

By pre-order 2 days ahead!

Freshly roasted pork roast (for four people)
bread dumplings | sauerkraut | beer sauce | place setting € 37,00
per Person

Fondue menu (for four people)
beef fillet | veal fillet | chicken fillet | green salad € 65,00
sourdough bread | rosemary potatoes | various sauces
dessert variation | place setting 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

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

Homemade profiteroles

chocolate sauce | ornament according to the season

€ 12,90

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
Since 1980



OUR drinks

For the opening

„Rehkitz spritz“

prosecco | grapefruit | soda

1/4 € 8,50

Aperol Spritz Venziano

prosecco | Aperol | soda

1/4 € 8,50

Sanbitter Spitz (non-alcoholic)

grape juice | soda

1/4 € 7,90

Aperol tonic

tonic | Aperol | soda

1/4 € 8,20

Hugo

prosecco | elderflower | mint | soda

1/4 € 8,50

Hugo virgin

elderflower | mint | soda

1/4 € 5,50

White wine | Red wine spritzer

1/4 € 5,90

Gin Tanqueray No. 10

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

1/4 € 13,90

Masottina

Valdobbiadene DOCG

0,1l € 6,80

Champagner Gosset

Extra Brut

0,1l € 12,00

For the "Unterhopften"

Stiegl-Hell

on tap

0,3l € 4,80

0,5l € 5,90

Stiegl-Radler

on tap

0,3l € 4,80

Franziskaner Weißbier hell

on tap

0,3l € 5,60

0,5l € 6,20

Stiegl 0,0% Freibier

non-alcoholic

0,33l € 4,90

Franziskaner Weißbier

non-alcoholic

0,33l € 5,20

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 (Likör)	2 cl	€ 4,90
Rochelt Wachauer Marille (apricot)	2 cl	€ 18,50
Rochelt Waldhimbeere (wild raspberry)	2 cl	€ 26,50
Rochelt Wilde Vogelbeere (rowanberry)	2 cl	€ 26,50
Rochelt Gravensteiner	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
Wodka Wellness		
vodka soda lemon	4 cl	€ 12,90
Wodka Red Bull		
vodka Red Bull	4 cl	€ 13,90

OUR drinks

Something non-alcoholic...

Montes mineral water

from Tyrol (Brixlegg)

still | sparkling

0,33l € 4,20

0,75l € 7,80

carafe of tap water | soda water

€ 3,50

Hallstein water

natural

0,75l € 14,90

Lemonades

Coca-Cola | Almdudler | Spezi

0,33l € 4,60

Pure juices

cloudy apple juice | currant

apricot | orange juice

pure 0,25l € 3,90

spritzend 0,25l € 4,60

pure 0,5l € 6,30

spritzend 0,5l € 5,90

Elderberry juice spritzed

0,25l € 3,60

0,5l € 4,90

Soda with lemon

0,25l € 4,10

0,5l € 5,20

...that warms you from the inside.

(caffè) americano

€ 3,90

Cappuccino

€ 4,60

Espresso

€ 3,60

Espresso Macchiato

€ 3,80

Doppelter Espresso

€ 4,80

Pot of tea

€ 4,60

various varieties "Five Cup"





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