

Wine recommendation of the day

White wine

2020 RIESLING FRITZ HAAG

Weingut Fritz Haag, Brauneberg – Weinbaugebiet Mosel

GERMANY

€ 42,00

Red wine

2017 SANKT LAURENT Bio

Weingut Gernot Heinrich, Gols –Leithaberg - Neusiedlersee

AUSTRIA

€ 51,00

As an alternative to our main courses we can offer you
a pork escalope Viennese with French fries. ACGHNO

Substances or products, which trigger allergies or intolerances:

| | | |
|-----------------|--------------------|--------------|
| A – gluten | F – soy | N – sesame |
| B – crustaceans | G – milk / lactose | O – sulphite |
| C – egg | H – edible nuts | P – lupine |
| D – fish | L – celery | R – molluscs |
| E – peanut | M – mustard | |

Despite careful preparation of our dishes, they may contain traces of other ingredients in addition to the labelled substances, which are used in the production process in the kitchen.

Kitzbühel, December 2022

Enjoy your dinner!

Your team from the hotel Schweizerhof

Menu

Selection of fish specialties

from the buffet

ABCDFGHLMO

Selection of salads

from the buffet

Pumpkin soup

smoked bacon | pumpkin seed oil

ACFGHLMO

Menu I

Roastet haunch of deer saddle from the local hunter

glacé of port wine and malt | red cabbage with apple | mushrooms

chestnuts | potato pastry

ACGHLMO

Menu II

Grilled gilthead

(saltwater fish)

colorful tomatoes | chard | chorizo | roasted semolina

ACFGHLMO

Menu III

Spinach dumplings

Gorgonzola | edible wild herbs

ACEFGHLMO

Bavarian cream

pear | poppy stones | oat

ACGHO

Cheese selection from the buffet

GO