

The Berggericht in Kitzbühel

Culinary highlights as part of the 27th Restaurant Week

The 27th Restaurant Week, which will take place across Austria from 4 to 10 September 2023, offers a unique opportunity to enjoy culinary sensations. Participating establishments invite you to experience fine dining at special prices. In total, over 111 restaurants are participating in this event, including the Berggericht in Kitzbühel. This is an excellent opportunity to explore the first-class cuisine of this 4-Hauben restaurant and be tempted by the culinary delights.

The Berggericht in Kitzbühel, a jewel of authentic high-end gastronomy, offers its guests an incomparable culinary experience. The restaurant is located in the heart of the town in a historic building that once housed the Berggericht and tax office. Since 2015, it has been part of Prof. Dr. Dr. Peter Löw's European Heritage Project and has been extensively restored and restored to its original detail by 2020.

Under the motto "Alpine Fine Dining", the talented Chef de Cuisine, Marco Gatterer, presents his modern and creative culinary skills. His exceptional dishes, which put classic haute cuisine in the shade, are particularly characterised by the influences of his home Tyrol. This is reflected in every dish and creates an unforgettable culinary experience where the food takes centre stage.

The Berggericht places great emphasis on using the finest regional products, prepared in an unadulterated way. The kitchen style focuses on the maximum taste experience and the result is dishes that amaze the senses and enchant the palate.

Further information and the possibility to register can be found at dierestaurantwoche.at

You can find all information about the destination Kitzbühel under kitzbuehel.com

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