



WELCOME TO H'UGO'S KITZBÜHEL

UGO CROCAMO,
WHO TOOK OVER THE FORMER BASTIAN'S IN KITZBÜHEL I
IN MARCH 2022, IS NOW LAUNCHING THE H'UGO'S CONCEPT.

WE ARE DELIGHTED TO OFFER THE FINEST CUISINE, EXQUISITE DRINKS,
AND SELECTED WINES — EVERY SINGLE DAY.

„WELCOME TO MY WORLD: IT IS TRADITIONAL, SOMETIMES BOLD,
FILLED WITH WONDERFUL AROMAS, COLORFUL BUT NEVER LOUD,
OCCASIONALLY A BIT WILD, ALWAYS WARM AND FAMILIAR, HEARTY AND SWEET,
REFINED YET NEVER BORING — FULL OF INCREDIBLE FLAVORS.
ONE THING'S FOR SURE: IT'S SPECIAL. AND EVERY SINGLE DAY,
I'M GRATEFUL THAT IT IS EXACTLY THE WAY IT IS!“

WHERE LOVE SETS THE TABLE, THE FOOD
TASTES BEST.

PLEASE NOTE THAT WE ONLY ACCEPT THE FOLLOWING PAYMENT METHODS:
CASH | EC-/GIRO-/MAESTROCARD | MASTERCARD | VISACARD



Selezione di insalata

INSALATA DI POMODORINI CON BURRATA ^{M IA} HERILOOM-TOMATOES BURRATA	18.90
INSALATA DI RUCOLA CON POMODORINI E PARMIGIANO ^{M IA} ROCKET SALAD CHERRY TOMATOES PARMESAN	18.90
INSALATA CAESAR CON TACCHINO ^{A c e g M IA} SALAD WITH HOMEMADE CROÛTONS GRILLED TURKEY STRIPS PARMESAN SHAVINGS	21.90
CARPACCIO DI BARBABIETOLA ROSSA CON FORMAGGIO DI CAPRA ^{A M IA G} BEEETROT CARPACCIO GOAT CHEESE WALNUT HONEY ORANGE	21.90
INSALATA CAESAR CON GAMBERONI ^{A B c D E G M IA} SALAD WITH HOMEMADE CROÛTON SHRIMPS PARMESAN SHAVINGS	26.90

Selezione di antipasti

TRIPO DELLA CASA ^{c D G K 3 15} VITELLO TONNATO TOMATO WITH MOZZARELLA SALMON TARTARE ON BEETROOT CARPACCIO	19.90
PARMIGIANA DI MELANZANE GRATINATE AL FORNO CON MOZZARELLA ^{c G} BAKED EGGPLANT MOZZARELLA CHEESE AU GRATIN	19.90
TONNO CRUDO ^{D F 15} TUNA SASHIMI PONZU VINAIGRETTE PICKLED SHALLOTS	21.90
TARTAR DI SALMONE E AVOCADO CON CREMA DI RAFANO ^{D 15} SALMON AND AVOCADO TARTARE LEMON AND DILL MARINADE HORSERADISH CREAM	21.90
CARPACCIO DI MANZO, RUCOLA E GRANA BEEF CARPACCIO ROCKET PARMESAN ^{A G K 15} CON TARTUFO NERO WITH BLACK TRUFFLE	20.90 + 11.90
TARTAR DI FILETTO DI MANZO ^{c D K 17} BEEF TENDERLOIN TARTARE CON TARTUFO NERO WITH BLACK TRUFFLE	25.90 + 11.90
VITELLO TONNATO ROSÉ CON CAPPERI, FRISÉE E GRISSINI ^{c D K 15} ROSÉ VEAL TUNA SAUCE CAPERS FRISÉE GRISSINI	20.90

HOUSE BREAD AND COVER CHARGE IN THE EVENING (FROM 6 PM) PER PERSON € 3.00

PLEASE REFER TO OUR DETAILED ALLERGEN INFORMATION AT THE END OF THE MENU!



Primi Piatti

Delizie di mare

OSTRICHE °		PER PIECE	6.50
OYSTERS - GILLARDEAU N°2			
CAVIAR ° °	DAILY SPECIAL	30 GRAMM	99.90
CAVIAR ° °	DAILY SPECIAL	50 GRAMM	189.90

Selezione di pasta

SPAGHETTI AGLIO, OLIO E PEPERONCINO ^		16.90
SPAGHETTI WITH GARLIC, OLIVE OIL, CALABRIAN PEPERONCINO, CHERRY TOMATOES, AND PARSLEY		
PENNE ALL'ARRABBIATA ^		16.90
PENNE WITH A SPICY SAUCE MADE FROM CILENTO TOMATOES		
SPAGHETTI CARBONARA		19.90
SPAGHETTI EGG YOLK GUANCIALE ^ °		
STROZZAPRETI FATTA IN CASA AL RAGOUT SALSICCIA		20.90
HANDMADE STROZZAPRETI SALSICCIA RAGOUT ^ ° °		
FETTUCCINE CON GAMBERI, POMODORI		21.90
HANDMADE FETTUCCINE SHRIMP CHERRY TOMATOES ^ ° ° ° °		
TAGLIOLINI AL TARTUFO NERO SU SALSA AL TARTUFO BIANCO		26.90
HANDMADE TAGLIOLINI BLACK TRUFFLE WHITE TRUFFEL SAUCE ^ ° °		
LINGUINE CON ARAGOSTA		36.90
HANDMADE LINGUINE HALF LOBSTER CHERRY TOMATOES LOBSTER BISQUE ^ ° ° ° °		



Secondi Piatti

Pesce

Specialità di mare

IMPEPATA DI COZZE	32.90
MUSSELS IN GARLIC TOMATOES AND EXTRA VIRGIN OLIVE OIL, REFINED WITH PARSLEY ^{A O}	
PESCE MISTO ALLA GRIGLIA CON VERDURA	32.90
MIXED GRILLED FISH PLATTER SEASONAL VEGETABLES ^{D M A I5}	
BISTECCA DI TONNO CON SALSA VERDE	36.90
TUNA STEAK SALSA VERDE ZUCCHINI ^{A D F L}	
FILETTO DI BRANZINO ALLA GRIGLIA VERDURE ALLA MEDITERRANEA	37.90
SEARED SEA BASS ACCOMPANIED BY SEASONAL VEGETABLES ^{D I5}	
1KG GAMBERI ARROSTITI IN AGLIO E OLIO D'OLIVA EXTRA VERGINE	78.90
1 KG SHRIMP ROASTED IN GARLIC AND EXTRA VIRGIN OLIVE OIL ^B	

Selezione di carne

COTOLETTA DI VITELLO CON PURÈ DI PATATE / E CON TARTUFO	38.90
BREADED VEAL CUTLET MASHED POTATOES ^G	
CON TARTUFO NERO WITH BLACK TRUFFLE	+ 11.90
ENTRECÔTE ALLA GRIGLIA CON PATATA AL ROSMARINO	40.90
ENTRECÔTE ROSEMARY POTATOES	
FILETTO DI MANZO ALLA GRIGLIA CON PATATA AL ROSMARINO	44.90
BEEF TENDERLOIN ROSEMARY POTATOES	
FILETTO DI MANZO ALLA ROSSINI CON SALSA AL TARTUFO E FOIE GRAS	52.90
BEEF TENDERLOIN TRUFFLE SAUCE GOOSE LIVER MASHED POTATOES ^G	

Selezione di contorni

SMALL SALAD	7.90
POTATOE PUREE ^G	7.90
LEAF SPINACH	7.90
WILD BROCCOLI	7.90
FRIES SWEET POTATOE FRIES	7.90

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La nostra famosa pizza

MARGHERITA A G 15	10.90
TOMATO SAUCE, MOZZARELLA, EXTRA VIRGIN OLIVE OIL	
SALAME A G 15	16.90
TOMATO SAUCE, MOZZARELLA, MILDLY SPICY ITALIAN SALAMI, EXTRA VIRGIN OLIVE OIL	
MATTEO ARROSTO A G 15	17.90
TOMATO SAUCE, MOZZARELLA, COOKED HAM, EXTRA VIRGIN OLIVE OIL	
VEGETARIA A G M 1A 15	18.90
TOMATO SAUCE, MOZZARELLA, EGGPLANT, BELL PEPPERS, ZUCCHINI, ARTICHOKEs, MINT, GARLIC, EXTRA VIRGIN OLIVE OIL	
MELLA PIZZA A G 2A 3 15	18.90
TOMATO SAUCE, MOZZARELLA, TYROLEAN BACON, RED ONIONS, EXTRA VIRGIN OLIVE OIL	
PARMA RUCOLA A G M 1A 15	19.90
TOMATO SAUCE, MOZZARELLA, ROCKET, PARMA HAM, BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL	
SALMONE RUCOLA A D G M 1A 15	19.90
TOMATO SAUCE, MOZZARELLA, ROCKET, SMOKED SALMON, BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL	
TONNO SASHIMI I G D M 1A 15	21.90
TOMATO SAUCE, MOZZARELLA, FRESH TUNA (SASHIMI) MARINATED IN LEMON DRESSING, ROCKET, SPRING ONIONS, BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL	
TONNO SASHIMI II G D 15	21.90
TOMATO SAUCE, MOZZARELLA, ROCKET, FRESH TUNA (SASHIMI) MARINATED IN DELICATE SOY SAUCE, FRESH CORIANDER, EXTRA VIRGIN OLIVE OIL	
GAMBE E AGLIO A B G 15	21.90
TOMATO SAUCE, MOZZARELLA, PRAWNS, GARLIC, PARSLEY, EXTRA VIRGIN OLIVE OIL	
TARTUFO G 15	26.90
TOMATO SAUCE, MOZZARELLA, SEASONAL TRUFFLE	
H'UGO'S SPECIALE A B G 15	27.90
TOMATO SAUCE MOZZARELLA PRAWNS GARLIC PARSLEY MILDLY SPICY ITALIAN SALAMI GRILLED ZUCCHINI GRATINATED WITH PARMESAN	



Selezione di dolci

SORBETTO DI LIMONE FATTO IN CASA	6.90
HOMEMADE LEMON SORBET (1 SCOOP)	
MOUSSE AL CIOCCOLATO FATTA IN CASA ^{c g h 18}	8.90
HOMEMADE CHOCOLATE MOUSSE	
CRÉME BRULEE FATTA IN CASA ^{c g}	9.90
HOMEMADE CRÈME BRÛLÉE	
PROFITEROLE ^{a c f g h 8 10a 16 17}	11.90
FILLED WITH CHOCOLATE CREAM AND COATED WITH WHITE CHOCOLATE	
TIRAMISU MODERNO ^{a c g}	11.90
HOMEMADE TIRAMISU RISTRETTO	
SOUFFLÉ AL CIOCCOLATO ^{a c g 11 18}	11.90
CHOCOLATE SOUFFLÉ WITH A MOLTEN CENTER	
DESSERTVARIATION BELLO DI TUTTI ^{a c f g h 8 9a 10a 11 16 17}	FROM 2 PERSONS P.P. 10.50



ALLERGENES

A GLUTEN-CONTAINING CEREALS AND PRODUCTS THEREOF – E.G.: GLUTEN-CONTAINING CEREALS, WHEAT, RYE, BARLEY, OATS (OR HYBRID STRAINS THEREOF), SPELT, KAMUT, KHORASAN WHEAT, EMMER, EINKORN, GREEN SPELT

B CRUSTACEANS AND PRODUCTS THEREOF – E.G.: CRABS, SHRIMPS, PRAWNS, LOBSTERS, LANGOUSTINES, SCAMPI

C EGGS AND PRODUCTS THEREOF – E.G.: EGGS FROM POULTRY

D FISH AND PRODUCTS THEREOF – E.G.: ALL TYPES OF FISH, CAVIAR

E PEANUTS AND PRODUCTS THEREOF – E.G.: ALL TYPES OF PEANUTS

F SOY AND PRODUCTS THEREOF – E.G.: ALL TYPES OF SOYBEANS

G MILK OR LACTOSE AND PRODUCTS THEREOF – E.G.: MILK FROM MAMMALS SUCH AS COW, SHEEP, GOAT, HORSE, DONKEY

H TREE NUTS AND PRODUCTS THEREOF – E.G.: TREE NUTS SUCH AS ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS, BRAZIL NUTS, PECANS, MACADAMIA NUTS, QUEENSLAND NUTS, CASHEW NUTS

I CELERY AND PRODUCTS THEREOF – E.G.: CELERY STALKS, CELERIAC, CELERY ROOT

K MUSTARD AND PRODUCTS THEREOF

L SESAME SEEDS AND PRODUCTS THEREOF

M SULFUR DIOXIDE AND SULFITES AND PRODUCTS THEREOF **E 220 – E 228** – SULFITES IN A CONCENTRATION OF MORE THAN **10 MG/KG**

N LUPIN AND PRODUCTS THEREOF

O MOLLUSCS AND PRODUCTS THEREOF – E.G.: SNAILS, ABALONE, OCTOPUS, SQUID, CALAMARI, ALL MUSSELS, OYSTERS

P CONTAINS A SOURCE OF PHENYLALANINE

ADDITIVES

1A COLORANTS

1B MAY AFFECT ACTIVITY AND ATTENTION IN CHILDREN

2A PRESERVATIVES

2B NITRITE CURING SALT

3 ANTIOXIDANTS

4 FLAVOR ENHANCERS

5 SULFUR DIOXIDE / SULFITES

6 BLACKENED / CARBONATED

7 WAXED

8 PHOSPHATES

9A SWEETENERS

9B SWEETENER SACCHARIN

9C SWEETENER CYCLAMATE

9D SWEETENER ASPARTAME

9F SWEETENER ACESULFAME

10A MILK PROTEIN

10B STARCH

10C EGG WHITE

10D LIQUID EGG WHITE

10E SOY PROTEIN

11 CONTAINS CAFFEINE

12 CONTAINS QUININE

13 CONTAINS TAURINE

14 GENETICALLY MODIFIED

15 ACIDULANTS

16 STABILIZERS

17 FLAVORS

18 NATURAL FLAVORS



Events im H'ugo's

BEI UNS FEIERT MAN DIE FESTE WIE SIE FALLEN,
EGAL OB ES IHR GEBURTSTAG IST, EIN DINNER FÜR ZWEI SEIN SOLL
ODER SIE EINFACH NUR EINEN UNVERGESSLICHEN ABEND
MIT IHREN LIEBSTEN BEI UNS VERBRINGEN MÖCHTEN.

SIE SUCHEN EINEN GEEIGNETEN ORT FÜR IHREN BESONDEREN ANLASS?
FÜR 2, 10, 20, 50, 100 ODER SOGAR BIS ZU 180 GÄSTE?

DANN FREUEN WIR UNS AUF SIE!

UNSERE EVENT ABTEILUNG BIETET IHNEN EINEN FULL-SERVICE
MIT EINEM FESTEN ANSPRECHPARTNER, DER SICH EXKLUSIV
UM ALLE IHRE FRAGEN UND WÜNSCHE KÜMMERT.

VOM SPEISEN- UND GETRÄNKEKONZEPT, ÜBER DIE MUSIKALISCHE DARBIETUNG
AM ABEND, BIS HIN ZUR ORGANISATION DER ÜBERNACHTUNG
FÜR IHRE GÄSTE, ÜBERNEHMEN WIR GERNE
IHRE GESAMTE PLANUNG UND DURCHFÜHRUNG.

EGAL, WELCHES ANLIEGEN ODER WELCHEN WUNSCH SIE HABEN,
WIR FREUEN UNS ÜBER IHRE KONTAKTAUFNAHME.

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