

*From farm to table
from Lindhof to Alpenrose*

Our secret? Produced, created and served with love!

The Alpenrose-Lindhof experience offers produce grown by your host Stephan Mauracher at the family's own organic farm, ingredients supplied by partners who share our passion for regionality, and our superb chef Sven Hellwig who turns locally sourced ingredients into sophisticated culinary delights. Our stylistically confident sommelier Christian Prack conjures up liquid accompaniments from the cellar that are just so – from sparkling start to smooth finish. And then there's our brilliant team who serve the tasty treats with friendliness and humour.

Our genius suppliers

product	It's from...
eggs	our happy <i>Lindhof</i> -chickens
dairy products	Bergbauer Lebensmittel GmbH, Wörgl
ox	our <i>Lindhof</i>
chicken	our <i>Lindhof</i>
pork	Dorfmetzgerei Pfluger, Austria
fruit & vegetables	seasonal – local
char	Putzachhof Familie Bischofer, Schwoich
blueberries	gatherers from the Pinzgau
deer	local hunters

6 course menu

Amuse Bouche
Fines de claire "Szegediner"



Wild salmon "fruit infusion"
Buttermilk | dill



Lindhof- Egg yolk Ravioli
kohlrabi | truffle



turbot
caviar | potato



Duet of lamb
Zucchini flower | ratatouille | pistachio



Frenchtoast
Sweet breads | sea buckthorn | boule de belp



Lindhof-hay
Caramel | chocolate | Kalamansi

6 course menu | € 120.00 per person
wine pairing € 57.00

Alpenrose Cuisine Classics

6 pieces Fines de Claire Chester-bread Melange Noir lemon	27.00
<i>Lindhof</i> - Onsen egg Jerusalem artichoke spinach truffle <i>Lindhof</i> -bacon	17.00
Hand cutted beef tatar of filet Confit egg yolk <i>Lindhof</i> -vegetables sour cream	22.50
Bouillabaisse Rouille-tomato fennel leek crayfish	18.00
Oxtail essenz Oxtail Ravioli vegetables	9.00
Cream soup of parsley Sweetbreads Wantan	11.00

Bischi's Kwell Char Carrot coconut passionfruit	31.00
Our "Wiener Schnitzel" of veal Parsley potatoes	27.00
Rib eye "dry aged" Potato-gratin vegetables of the season	39.00
Duet of our <i>Lindhof</i> beef Pommes Dauphin parsnip tangerine	32.00
Tomato bulbs Stracciatella di burrata basil	23.00

Sweet Delights

Moelleux au chocolat Coffee Frangelico	14.00
Sorbet variation	8.50
<i>Lindhof</i> -hay Chocolate caramel Kalamansi	11.50

We will charge **€3,50 per person** for the place setting.