

*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 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

## *5 course menu*

*Lindhof*- brussels sprouts  
zucchini | yuzu | macha



Variation of *Lindhof*-pumpkin



turbot  
potato | melon | dashi



beef rib  
yeast dumpling | greaves | onion



avocado  
blueberry | fennel | coriander

5 course menu | € 108.00 per person  
wine pairing € 54.00

## Alpenrose Cuisine Classics

<i>Lindhof</i> - Onsen egg Jerusalem artichoke   spinach   truffle   <i>Lindhof</i> -bacon	18.00
Hand cutted beef tatar of filet Confit egg yolk   <i>Lindhof</i> -vegetables   sour cream	22.50
Oxtail essenz sliced pancakes   vegetables	9.50
Cream soup of <i>Lindhof</i> -pumpkin prawn praline	11.00
Lobster Lasagne Crustacean foam	39.00

Bischi's Kwell Char celeriac   Granny Smith Apple	32.00
Our "Wiener Schnitzel" of veal Parsley potatoes	28.00
Rib eye "dry aged" Potato-gratin   vegetables of the season	42.00
Tomato bulbs Stracciatella di burrata   basil	24.00

### Sweet Delights

Moelleux au chocolat <i>Lindhof</i> -hay   maracuja	14.50
Sorbet variation	9.50
avocado blueberry   fennel   coriander	14.50

We will charge **€4,00 per person** for the place setting.