

*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

Wild salmon "fruit infusion"

Buttermilk | dill



risotto
chanterelles



turbot
caviar | potato



Duet of lamb
Zucchini flower | ratatouille | pistachio



Lemon-tarte
Strawberry | elderflower

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

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 parsley prawn praline	11.00

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 Coffee Frangelico	14.50
Sorbet variation	9.50
Lemon-tarte Strawberry elderflower	14.00

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