

*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

Gourmet menu

Kwell char aguachile
Cucumber | red radish
Bell pepper



Variation of chanterelle



grouper
zucchini | eggplant
tomato



pink roasted rump steak
shallots | beluga lentils
potato



blueberry
cake | sorbet
"moosbeernockn"

3- course- menu | € 63.00 per person

4- course- menu | € 79.00 per person

5- course- menu | € 99.00 per person

Wine pairing € 49.00

All courses can be served individually
For single prices please don't hesitate to contact our service staff.

Alpenrose cuisine classics

ravioli <i>lindhof</i> -egg jerusalem artichocke truffle	18.00
hand cutted beef tatar of filet confit egg yolk <i>lindhof</i> -vegetables sour cream	22.50
consommé from our lindhof- "ox" sliced pancakes vegetables	9.50
chanterelle- parsnip cream soup	12.00

our "Wiener Schnitzel" of veal parsley potatoes	32.50
salmon quinoa cauliflower broccoli	33.00
Entrecôte potato gratin veggies	46.00
Chanterelle mushroom goulash dumpling	23.50

Sweet delights

moelleux au chocolat tonka bean ice cream pear	14.50
sorbet variation	9.50
blueberry cake sorbet "Moosbeernockn"	15.50

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