

*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

Bischi's char
ceviche



variation of our *lindhof* zucchini



bouillabaisse
tempura prawns



guinea fowl suprême
arancini | *lindhof* swiss char
lindhof kohlrabi | chanterelle mushroom



pavlova
berries

3- course- menu | € 73.00 per person

4- course- menu | € 89.00 per person

5- course- menu | € 109.00 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

Starters & Soups

raviolo <i>lindhof</i> -egg jerusalem artichoke truffle	18.00
hand cutted beef tatar of filet confit egg yolk <i>lindhof</i> -vegetables sour cream	22.50
salad "Alpenrose"	7.50
consommé from our lindhof- "ox" sliced pancakes vegetables	9.50
<i>lindhof</i> leek cream soup	10.50

Maincourses

our "Wiener Schnitzel" of veal parsley potatos	32.50
salmon quinoa cauliflower broccoli	33.00
chanterelle mushroom- gnocchi	25.00
entrecôte potato gratin veggies	46.00
pink roasted rump of lamb ratatouille polenta	36.00

Sweet delights

moelleux au chocolat tonka bean ice cream	14.50
sorbet variation	9.50
pavlova berries	15.50

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