

*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

Octopus Carpaccio
Beluga lentils | Couscous
Tomato | Leek | Parmesan



Lindhof Moussaka
Lamb
Potato | Eggplant
Mornay Sauce | Parmesan



Turbot
Carrot



Flank Steak
Pommes Dauphine
Cabbage vegetables
Red wine jus



Mandarin
Touile | Curd cheese

3- course- menu | € 69.00 per person
4- course- menu | € 85.00 per person
5- course- menu | € 104.00 per person
Wine pairing € 49.00

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

We kindly inform you that **a cover charge of €4.00 per person applies.**
(This applies to both the set menu and à la carte.)

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> pumpkin cream soup	10.50

Maincourses

our "Wiener Schnitzel" of veal parsley potatoes	33.20
salmon quinoa cauliflower broccoli	33.00
entrecôte potato gratin veggies	46.00
lindhof lamb cutlets thyme potatoes green beans with bacon	44.00

Sweet delights

moelleux au chocolate tonka bean ice cream	14.50
sorbet variation	9.50
mandarin touile Curd cheese	15.50