

*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

Fois gras | duck
pumpkin | kohlrabi | apple



wagyu asada taco
onion | salsa ahumada



turbot
parsley root | fennel



flank steak
eggplant | potato
bell pepper



Pistachio nougat
variation

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
asparagus cream soup	10.50

Maincourses

our "Wiener Schnitzel" of veal parsley potatos	32.50
salmon quinoa cauliflower broccoli	33.00
asparagus- potato - gnocchi fresh garlic	24.00
entrecôte potato gratin veggies	46.00
pink roasted rump of lamb ratatouille polenta	36.00
asparagus potato sauce hollandaise and bozner sauce	27.00
with Wiener Schnitzel	33.50
with Salmon	34.00

Sweet delights

moelleux au chocolat tonka bean ice cream	14.50
sorbet variation	9.50
pistachio – nougat variation	15.50

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