

*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*

Corn tortilla  
Red shrimp | herb salad  
Mole negro | Romesco sauce



Parmesan tortellini  
Basil | tomato coulis



Confit char  
Baby spinach | radish  
Parsnip | shiitake  
Dijon foam



Lindhof lamb  
Braised & roasted  
Polenta | ratatouille  
jus



poached pear “ Belle Hélène”

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

### Maincourses

|                                                                 |       |
|-----------------------------------------------------------------|-------|
| our "Wiener Schnitzel" of veal<br>parsley potatos               | 32.50 |
| salmon<br>quinoa   cauliflower   broccoli                       | 33.00 |
| entrecôte<br>potato gratin   veggies                            | 46.00 |
| lindhof lamb cutlets<br>thyme potatoes   green beans with bacon | 38.00 |

### Sweet delights

|                                              |       |
|----------------------------------------------|-------|
| moelleux au chocolat<br>tonka bean ice cream | 14.50 |
| sorbet variation                             | 9.50  |
| Poached Pear "Belle Hélène"                  | 15.50 |