

*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

5 course menu

trio of veal
kohlrabi | parmesan



ravioli
truffle | burrata cheese
tyrolean mushrooms



red mullet
zucchini | tomato



lamb variation
potato | artichoke
saffron | fennel | thyme



pawlova
red berries | blackberry sorbet

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.

Alpenrose Cuisine Classics

baked <i>Lindhof</i> - Onsen egg potato spinach truffle	18.00
Hand cutted beef tatar of filet Confit egg yolk <i>Lindhof</i> -vegetables sour cream	22.50
Oxtail essenz sliced pancakes vegetables	9.50
<i>Lindhof</i> - pumpkin cream soup pumpkin strudel	11.50
cappelletti tomato basil parmesan	18.00

Grilled salmon celery fennel saffron	32.00
Our “Wiener Schnitzel” of veal Parsley potatoes	29.50
boeuf bourguignon baby carrots roseval potato mushrooms	34.00
rib eye “dry aged” potato gratin veggies	42.00
beetroot risotto « Topfenockerl »	25.00

Sweet Delights

Moelleux au chocolat tonka bean ice cream strawberry	14.50
Sorbet variation	9.50
pawlova red berries blackberry sorbet	14.50

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