

*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

Tunatartar
Avocado | nori



Variation of beetroot



turbot
parsley root | fennel



deer
chives | potato
red cabbage
celery



blueberry
cake | sorbet
"moosbeernockn"

3- course- menu | € 63.00 per person

4- course- menu | € 79.00 per person

5- course- menu | € 99.00 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

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

our "Wiener Schnitzel" of veal parsley potatoes	32.50
salmon quinoa cauliflower broccoli	33.00
pumpkin gnocchi gorgonzola	24.00
Entrecôte potato gratin veggies	46.00
braised cheeks of beef red wine shallots mashed potato broccoli	36.00

Sweet delights

moelleux au chocolat tonka bean ice cream pear	14.50
sorbet variation	9.50
blueberry cake sorbet "Moosbeernockn"	15.50

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