

*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



grouper  
zucchini | eggplant  
tomato



pink roasted rump steak  
shallots | beluga lentils  
potato



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

### 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.