



LAURENTIUS
RESTAURANT

A guate fuaspais (starters)

„winter - vegetables garden“

variation of pumpkin, parsnip, radish, cress, radish and sweet potato

12,5

smoked duck breast

with pumpkin, sea buckthorn, green oil and cress

16,5

beef carpaccio

with cherry tomatoes, parmesan, pine nuts and olive oil

18,5

green and healthy from the salad bar

with different toppings and dressings

12

Supp'n (soups)

beef bouillon

with chive fries

9

pumpkin cream soup

with orange, ginger and pumpkin seed oil

9

If you have any intolerances or allergies,
our service staff will help you



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Fir'n Hungor (main course)

baised wild boar

on dumplings, Brussels sprouts, braised sauce and cranberry pear

31

cutlet of organic veal from austria 220g

with leek - carrot vegetables, rosemary potatoes and herb butter

24,5

„Zwiebelrostbraten“

with bacon beans, „Spätzle“ and fried onions

31

filet of zander

on savoy cabbage, apple, bacon and beur-blanc

29

trout fried in butter

with boiled potatoes and small mixed salad

28

angolotti with porcini mushrooms

with ricotta, sage and butter

16,5

our „Fürstenhaus“ classics

„Kasspatzn“

handmade noodles with mountain farmer's cheese and roasted onions

17

„Wiener Schnitzel“ souffled in clarified butter

with cold-stirred cranberries and warm potato – cucumber salad

27

tyrolean spinach dumplings

with mushroom cream sauce and parmesan cheese

17

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A guats Steak

organic beef filet from asutria

150 grams	28
250 grams	42

organic entrecote from asutria

150 grams	26
250 grams	36

sauces

optional:

jus | BBQ sauce | herb butter | pepper sauce

each 1,5

supplements

optional:

bacon beans | wedges | mixed salad | chips | green asparagus

each 2,5

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Siasse's (Dessert)

apple and cinnamon tiramisu
with chocolate and vanilla

10

chocolate pecan brownie
with strawberry ice cream and nut crunch

10

caramelized „Kaiserschmarrn“
plum roaster and applesauce,
optionally with or without rum - raisins

14

“Have a little patience, this dish takes about 25 minutes ”

„Berg Bauer“ regional cheese selection from the buffet
variations of chutney and root baguette

14

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regional focus!

quality is very important to us and we decided years ago to place more emphasis on regionality and seasonality. Regionality and seasonable cuisine offers many advantages, whether qualitative, social, economical or ecological. We buy our groceries from local retailers, most of whom we already have known personally.

product origin:

eggs – Kinzachhof | Thaur

milkproduct – Eishendl | Chefs Culinar

cheese – Eurogast

sausage – Metzgerei Maier | Achenkirch / Eurogast

pork – austria

honey – Eurogast

yoghurt – Eishendl | Chefs Culinar

fruityoghurt - in house production

jams - in house production

bread – Bäckerei Adler | Achenkirch / Haubis

fruit and vegetables – Kinzachhof | Thaur

fish – R & S Gourmet Express – Süßwasserfische aus Österreich

cereals – Eurogast