



# LAURENTIUS

RESTAURANT

## A guate fuaspais (starters)

<b>marinated spring vegetables</b>	15
variation of carrot, parship, cauliflower, pickled leek with herb cream an vegetable chip	
<b>pickled salmon trout from Tyrolean waters</b>	15
with avocado, mango, cucumber and yuzu	
<b>beef carpaccio</b>	14
on olive oil, cherry tomatoes, parmesan and pine nuts	
<b>green and healthy from the salad bar</b>	12
with different toppings and dressings	

## Supp´n (soups)

<b>beef bouillon</b>	9
with chive fries	
<b>herb foam cream soup with green pesto</b>	9
and herbs from the region	

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



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## Fir'n Hungor (main course)

### Fürstenhaus Signature - Dish

**pink roasted saddle of vension from local hunting** 38  
on smoked black salsify, dumplings, mushrooms, pear and jus

**filet of organic veal from austria** 32  
with parsley root, cabbage sprouts, beet and potato

**„Zwiebelrostbraten“** 31  
with bacon beans, „Spätzle“ and fried onions

### „austria meets Italy“

**filet of zander** 25  
with wild broccoli, young potatoes and lemon – butter sauce

**poached cod** 28  
with beluga lentils, balsamic vinegar, hollandaise and chorizo - crunch

**creamy risotto** 14  
with local mushrooms and parmesan

## our „Fürstenhaus“ classics

**„Kasspatzn“** 17  
handmade noodles with mountain farmer's cheese and roasted onions

**„Wiener Schnitzel“ souffled in clarified butter** 27  
with cold-stirred cranberries and warm potato – cucumber salad

**dumpling trio** 17  
with cabbage, brown butter and parmesan

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## A guats Steak

organic premium sirloin steak from austria

150 grams	25
250 grams	34

organic beef filet from asutria

150 grams	28
250 grams	42

organic entrecote from asutria

150 grams	26
250 grams	36

**sauces** each 1,5

optional:  
jus | BBQ sauce | herb butter | pepper sauce

**supplements** each 2,5

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

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**Siasse´s (Dessert)**

**Valhrona chocolate brownie** 12  
with matcha, vanilla and currants

**carrot cake** 12  
with cream cheese and duet of lime and orange

**caramelized „Kaiserschmarrn“** 16  
plum roaster and applesauce,  
optionally with or without rum - raisins

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

**„Berg Bauer“ regional cheese selection from the buffet** 14  
variations of chutney and root baguette

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## RESTAURANT

## 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 know personally.

### product origin:

**eggs** – Freilandeier Familie Schweiger | Kolsass

**milkproduct** – Salzburg Milch / Bergbauern

**cheese** – from area Galtür und Vorarlberg

**sausage** – Metzgerei Maier | Achenkirch

**pork** – Austria

**honey** – Honig Hof Zillertal

**yoghurt** – Klausenhof Pertisau

**fruityoghurt** - in house production

**jams** - in house production

**bread** – Bäckerei Adler | Achenkirch

**fruit and vegetables** – Kofler Frischdienst | Landeck

**fish** – Deutsche See und R & S Gourmet Express – Süßwasserfische aus Österreich

**cereals** – Verival | Langkampfen