



LAURENTIUS

RESTAURANT

A guate fuaspais (starters)

marinated autumn vegetables	15
variation of carrot, parship, celery, pickled pumpkin with herb cream an vegetable chip	
tatar of salmon trout from Tyrolean waters	15
with yoghurt from „Klausenhof“, dill and salmonkaviar	
smoked corn – duck breast	18
on pickled pumkin and plum	
green and healthy from the salad bar	12
with different toppings and dressings	

Supp´n (soups)

beef bouillon	9
with chive fries	
pumpkin- cream soup	9
and fried red cabbage	
garlic cream soup	9
with homemade chip	



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Fir'n Hungor (main course)

Fürstenhaus Signature - Dish

pink roasted saddle of vension from local hunting 36
on roasted cauliflower, almonds and blackberries

filet of organic veal from austria 32
with two kinds of carrot, hazelnut and potato macaire

braised leg of wild boar 28
with smoked celery and potato

„austria meets Italy“

lake trout from „Aschau“ 29
with date tomato, young leek, gnocchi and parmesan

saltimbocca of austria sturgeon filet 35
with morchelrisotto and tarragon

roasted Pumpkin 18
with Jerusalem artichoke and port wine onion

„Laugen“ Soufflé 17
with mushroom ragout

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



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A guats Steak

organic premium rump Steak from austria

150 grams	25
250 grams	34

organic beef Rip Eye dry age from austria

200 grams	39
300 grams	54

beef filet from asutria

150 grams	28
250 grams	42

belgium Entrecote dry age

150 grams	39
250 grams	59

special for 2 people

(also possible for one person)

Beef T-Bonesteak dry Aged from austria (deboned)

Approx. 750 grams 110

For all steaks we serve:

Pan-fried vegetables – mashed potato – herb butter

And our homemade BBQ sauce



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Siasse´s (Dessert)

plumtarte 10
with yoghurt, thyme and lemon

Variation from Zillertaler Honey 11
with brittle pumpkin seeds and green tea

Hokkaido - Pumpkin - Cheesecake 11
with salted caramel and hazelnutt

caramelized „Kaiserschmarrn“ 14
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 buffet 14
variations of chutney and root baguette



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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 know personally.

product origin:

eggs – Freilandeier Familie Schweiger | Kolsass

milkproduct – Salzburg Milch / Bergbauern

cheese – from area Galtür und Vorarlberg

sausage– Metzgerei Maier | Achenkirch

pork –Österreich

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