



LAURENTIUS
RESTAURANT

„A guate fuaspais“ (appetizers)

“green and healthy from the salad bar”

various salads, toppings, dressings and oils from Wiberg

12,5

short trip to italy

with selected wild tomatoes, buratta, olive oil and old balsamic vinegar

19

carpaccio from austrian beef

with cherry tomatoes, parmesan, rucola, pine nuts and olive oil

18,5

soup

homemade classic beef soup

herb pancake

9

creamy garlic soup

with garlic chip and green oil

9

if you have any intolerances or allergies, our service
staff will be happy to help you.
reorders of inserts for 6€



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„Fir´n Hungor“ (main course)

austrian cutlet of veal 220g

on roast potatoes, bacon, oven carrots and herb butter

32

„Zwiebelrostbraten“

tenderly cooked roast beef with onions

with bacon beans, spaetzle and fried onions

31

filet of zander

on wild broccoli, La Ratte potatoes, char roe
and champagne velouté

29

“traditional & classic”

„Fürstenhaus“ Kasspatzn

handmade spaetzle with mountain farmer's cheese and fried onions

17

veal escalope souffléed in clarified butter

with cold stirred cranberries and lukewarm potato and cucumber salad

27

cordon bleu „Maximilian“

filled with mozzarella, pesto, tyrolean ham on lukewarm potato - cucumber salad

28,5

zillertal cheese dumplings

on coleslaw, brown butter and chives

18

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a good steak

organic filet of beef from austria

150 gram	28
250 gram	42

organic entrecote from austria

150 gram	26
250 gram	36

sauces

optional:

jus | BBQ sauce | herb butter | pepper sauce

each 2,5

side dishes

optional:

bacon beans | wedges | mixed salad | fries | wild broccoli

each 3,5

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„Siasse´s“(dessert)

homemade tyrolean plum dumplings
with vanilla sauce and cinnamon crumbs

12

caramelized Kaiserschmarrn
roasted plums and apple sauce
optionally with / without rum - raisins

14

“be patient, this dish takes about 25 minutes”

Berg Bauer” regional cheese selection from the buffet
with various chutneys and root baguettes

14

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