



Lärchenstüberl

Gaumenfreud & Augenschmaus | Seefeld 1.200 m



Our little Tyrolean Flammkuchen „Tartes flambées

„Der Klassische“ onions smoked bacon	9 €
„Der Vegetarische“ selected garden vegetables	8 €
„Der Geniale“ prawns tomatoes garlic herbs	11 €

Starters

Lärchenstüberl beef tartar caper-blossoms quail-egg crispy root bread ^{A/C/G/L/M/O}	19 €
Marinated „Heirloom“ Tomatoes buffalo mozzarella basil crispy farmers bread ^{A/G/L/O}	12 €
Marinated yellow fin Tuna avocado lime chili pickled water melon ^{D/G/L/O}	18 €
Beef carpaccio grilled mushrooms parmesan cheese marinated egg arugula ^{G/L/C}	17 €
Roasted foie gras salad caramelized apple slices Tramezzini bread ^{A/G/L/O/M}	23 €

Salads

Small mixed salad ^{G/L/O}	7 €
Mixed greens smoked bacon mushrooms dried flat bread ^{A/C/G/L/O}	13 €
Goats cheese salad couscous parsley pinenuts ^{A/G/L/O}	16 €
Styrian chicken breast breaded in pumpkin seeds salad ^{A/C/G/H/L/O}	16 €

Soups

Beef broth with sliced pancakes	6 €
with liver dumplings	7 €
with boiled beef and vegetables ^{A/C/G/L}	8 €
Light tomato soup basil oil fried prawn ^{G/L/O/B/R}	8 €
Carrot-Ginger-Soup plucked, Leutascher' trout ^{G/L/O/D}	8 €





Pasta

Stuffed Tyrolean spinach raviolis brown butter parmesan cheese ^{A/C/G/L/O}	15 €
Stuffed squid ink raviolis with grilled octopus tomato basil parmesan cheese ^{A/C/G/L/O/R}	19 €
Spaghetti with pesto & prawns basil cherry tomatoes parmesan cheese ^{A/C/G/L/R/B}	18 €
Penne „salciccia“ tomato Italian sausage spinach leaves chili ^{A/C/G/L}	16 €

Main courses

Pan seared pike perch potatoes leeks herb stock ^{G/L/D}	23 €
Grilled salmon trout baby spinach leaves mushrooms potatoes almond-lemon butter ^{G/D/L}	25 €
Stewed, truffled farmers chicken vegetables puff pastry ^{A/C/G/L}	20 €
Lamb chops with rosemary eggplants couscous flat beans ^{A/G/L}	31 €
„Lärchenstüberl Grillerei“	27 €
Beef pork chicken bacon on a spit vegetables french fries herbs butter	
Beef filet traditional fries salad rosemary jus ^{A/G/O}	29 €

Traditional fair

„Wiener Schnitzel“ breaded porc escalope parsley potatoes cranberry jam ^{A/C/G/L}	17 €
„Wiener Schnitzel“ breaded veal escalope parsley potatoes cranberry jam ^{A/C/G/L}	22 €
„Wildererpfand'l“ game stew mushrooms smoked bacon Brussels sprouts ^{A/C/G/L/O}	26 €
„Tafelspitz“ Prime boiled beef creamy spinach sautéed potatoes apple-horseradish sauce ^{A/G/L}	29 €
Suckling pig shoulder cooked „sous-vide“ Sauerkraut bread dumplings caraway jus ^{A/C/G/L}	24 €
Tyrolean Cheese „Spätzle“ crispy onions ^{A/C/G/L}	15 €





For our little ones

Clear beef broth letter noodles vegetables sliced Vienna sausage ^{A/C/G/L}	7 €
Little trout fillet potatoes spinach leaves ^{D/G/L}	8 €
Half a „Wiener Schnitzel“ potato salad or French fries ^{A/C/G/L}	8 €
Tomato „Maccaroni“ with basil ^{A/C/G/L}	7 €

Desserts

Original „Kaiserschmarrn“ stewed plums ^{A/C/G}	16 €
Homemade Tiramisu ^{A/C/G}	8 €
Crispy „Flammkuchen“ with apples pears & cinnamon ^{A/C/G}	7 €
Duo of 2 typical Tyrolean desserts	9 €
Crispy apple doughnuts & fried „Krapfen“ drunken berries vanilla ice cream ^{A/C/G/L}	
Our daily ice cream variation	p. ball 2 €
Vanilla chocolate strawberry caramel yoghurt lemon ^{C/G}	
„Affogato“ vanilla ice cream shot of espresso ^{G/C}	5 €
Coupe „Styria“ vanilla ice cream styrian pumpkin-seed-oil ^{A/C/G}	4 €





Pumpkin time in the Lärchenstüberl

Dishes à la carte

Salad of pickled Muscat Pumpkin ^{A/G/L/O} 14 €

air-dried deerham | farmers bread croutons | garden herbs

Pumpkin-orange soup ^{D/G/L/O} 8 €

seared trout from the neighborhoods | Austrian pumpkin seed oil

Oven roasted saddle of deer ^{A/G/L/O} 31 €

Pumpkin 2 ways | mushrooms | „Speck“ | Brussels sprouts

„Wild“ macaroni ^{A/C/G/L/O} 17 €

macaroni | game stew from our own hunting ground

Apricot dumpling ^{A/C/G/H} 8 €

vanilla ice cream | crumble

