

LORENZ

RESTAURANT

FONDUE NIGHT




every
Tuesday &
Wednesday

Starters

DUMPLING SOUP

with Tyrolean cheese dumpling | Truffle oil 

LENTIL SOUP

with coconut cream | Pumpkin seeds 

ROAST BEEF

with glass noodle salad | Grapefruit | Edamame

SMOKED SALMON

Salmon Roe | Blini | Wasabi Mayo 


SWEET POTATO DIP

with Feta | Chickpea | bread from Arlberger Backhaus  

BEEF CHEEK

with truffle polenta | Brussel sprouts | Cranberry jus

LAMB SHANK

with Spätzle | Mint oil | Horseradish 

Entrée


MISO CHICKEN RAMEN

with Udon noodles | Pak Choi

RAINBOW TROUT FILLET

with curried potatoes | Coconut cream | Peas

KÄSESPÄTZLE

with cheese from "Die Sennerei" St. Anton | Roasted Onions 

BAKED APPLE

with vanilla ice cream | Cinnamon | Oats 

BLACK FOREST BOWL

with chocolate | Sour cherries  

Dessert



-vegan



-contains gluten

LORENZ

RESTAURANT




vegan
Starters

WINTER BROTH

with roasted chestnuts | Truffle oil 


LENTIL SOUP

with coconut cream | Pumpkin seeds 

SMOKED TOFU

with glass noodle salad | Grapefruit | Edamame 

MARINATED CARROTS

with blini | Wasabi Mayo  

SWEET POTATO DIP

with vegan feta | Chickpea | Bread from Arlberger Backhaus  

MARINATED PORTOBELLO

with truffle polenta | Brussel sprouts | Cranberry jus 

PULLED JACKFRUIT GOULASH

with roast potatoes | Mint oil | Horseradish 

Entrée

MISO TOFU RAMEN



with Udon noodles | Pak Choi 

GRILLED SMOKEY COURGETTE


with curried potatoes | Coconut cream | Peas 

KÄSESPÄTZLE



with cheese from "Die Sennerei" St. Anton | Roasted Onions  

BAKED APPLE

with vanilla ice cream | Cinnamon | Oats 

BLACK FOREST BOWL

with chocolate | Sour cherries  

vegan
Dessert



-vegetarian