



... THE REGIONAL GOURMET RESTAURANT ON LAKE ACHENSEE

"Creativity, honesty and attention to detail in the preparation of our regional products are what set our kitchen team apart and make us unique.

The subsequent presentation of the various flavour components by our dedicated service team rounds off your evening and makes it a special experience."

~The „Vier Jahreszeiten“ Team

OUR SUPPLIERS

Here we introduce some of our *trusted suppliers* who stand for *sustainability, top quality* and *personal advice*.

The *butcher Maier* from Achenkirch, Tyrol offers the best quality and first-class meat.

Fresh and seasonal vegetables are supplied by *the Kofler brothers* from Zams, Tyrol.

The Klausenhof farm in Pertisau, Tyrol supplies us with fresh milk and dairy products.

The Wieser family from Natters, Tyrol supplies us with top-quality potatoes, which are essential for our delicious dishes.

Our Italian products are sourced from the homeland of the Condotta family.

We are proud to work with you and support the regional economy.

STARTERS

Tyrolean tomato

Organic feta cheese | Basil | Focaccia 16,00€

Beef tartare prepared at your table

Summer vegetables | Chives | Pumpernickel 28,00€

Aperol Spritz salmon

Yoghurt | Mini orange | Coriander 18,00€

INTERMEDIATE COURSE

Foam soup of wild mushrooms

Confit pheasant | Parsley | Apple balsam |
Summer truffle (vegetarian option without pheasant) 14,00€

Homemade tagliolini

Summer truffle | matured Parmesan |
Thyme from the garden 29,00€

Marinated langoustine

Fennel | Gooseberry | Lemon verbena from the garden 26,00€

MAIN COURSES

Medium lamb saddle

Lavender jus | young broccoli |
apricot | almond | Tyrolean potatoes 39,00€

Tyrolean mushroom ravioli

Tyrolean mushrooms | parsley | mountain cheese 24,00€

Dry-aged fillet of Tyrolean beef

Seasonal vegetables | Organic potatoes 49,00€

Dry-aged T-bone steak of Tyrolean beef

Seasonal vegetables | Organic potatoes 10,00€
..... per 100g

Whole sea bass (350 g)

Young courgettes | Tomatoes | Tarragon | Sauce vierge 32,00€

DESSERT

Apricot sorbet

Coffee | Thyme 9,00€

Dumplings made with Farmer quark

Organic blackberries | Tyrolean rye | Swiss pine 14,00€

Tiramisu finished at the table

A selection of Alpine and Italian flavours 12,00€

 ~ vegetarian

Information about allergens is available
from our service staff.

Upon request and with advance notice,
we also offer a 3-, 4-, or 5-course surprise menu.