



... 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.

CLASSICS:

STARTER

Beef Tartare, prepared at your table

Pickled vegetables | Truffle | Garden cress 28,00€

SOUP

White asparagus foam soup

Pumpernickel | Pine nuts | Wild garlic 12,00€

FISH

Pan-fried brook trout

Kohlrabi | Elderflower | Herrb semolina dumpling | Pear 26,00€

MEAT

Tyrolean beef roulade

Cured bacon | Wild garlic | Asparagus | Organic potatoes 30,00€

DESSERT

Homemade quark dumplings

Bourbon vanilla | Apricots | Thyme | Crumbs of your choice 12,00€

ITALIAN:

STARTER

Aperol Spritz salmon

Yogurt | Mini orange | Coriander 18,00€

PASTA

Homemade wild garlic ravioli

Radishes | Picandou cheese | Pecan nuts 22,00€

Homemade blueberry tagliolini

Shallots | Saffron | Pistachios 20,00€

FISH

Whole sea bass (350 g)

Organic potatoes | Asparagus | Spinach |
Orange | Coriander seeds 32,00€

DESSERT

Classic tiramisu 

Prepared to your taste directly at the table 12,00€

GOURMET:

STARTER

Spring tart meets herb garden 

Tyrolean Kohlrabi | Blueberry | Lime | Buttermilk 16,00€

SOUP

Wild poultry consommé with Madeira

Pheasant | Semolina | Parsley | Walnuts 14,00€

INTERMEDIATE COURSE

Strawberry sorbet from Bucher strawberries

Homemade fresh cheese | Vanilla-pepper 6,00€

MEAT

Dry-aged fillet of Tyrolean beef

Chimichurri | Port wine sauce | Asparagus | Organic potatoes..... 49,00€

Dry-aged T-bone steak of Tyrolean beef

Chimichurri | Port wine sauce | Asparagus | Organic potatoes..... 10,00€

.....per 100g

DESSERT

Textures of Tyrolean rhubarb 

Yogurt from Klausenhof | Almond | Tarragon from the garden 14,00€

 ~ veggy

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.