





I want something sweet

 AFFOGATO AL CAFFÉ	7,80
 SORBET vodka	9,80
 COCONUT MILK PANNA COTTA mango // chocolate ice cream // sea salt	12,80
 LORENZ' CRÈME BRÛLÉE	10,80



Weddings & celebrations

Our spaces – your dreams:
weddings & more at Lorenz...

You're getting married,
and so are we (to the idea)
– get in touch with us for
a non-binding offer!

Psst ... our tip!

LORENZ MARIA'S KAISERSCHMARRN* €20.80 - PERFECT FOR SHARING (2 PEOPLE)

Choose your favorite side dish **2,80**
applesauce // stewed plums // vanilla ice cream

* PLEASE ALLOW THE KITCHEN 25 MINUTES.

COFFEE

ESPRESSO	3,20
ESPRESSO DOPPIO	5,80
ESPRESSO MACCHIATO	3,50
ESPRESSO MACCHIATO DOPPIO	6,20
ESPRESSO CORRETTO	6,80
CAPPUCCINO // AMERICANO	4,50
LATTE MACCHIATO	5,30
CUP OF TEA	5,00
CUP OF TEA WITH RUM	6,90
HOT LEMON	4,50
HOT CHOCOLATE	5,00

LIQUEUR

DISARONNO AMARETTO ORIGINALE	4 cl	4,50
CHAMBORD CASSIS	4 cl	4,50
BAILEYS IRISH CREAM	4 cl	4,50
MOLINARI SAMBUCCA	4 cl	4,50

NON-ALCOHOLIC

JUICE SPRITZER ASSORTED RAUCH JUICES	0,4 l	4,80
ICED TEA		
LEMON // PEACH	0,33 l	5,00
ELDERFLOWER SPRITZER	0,4 l	6,80
SOFT DRINKS	0,33 l	5,50
ALMDULDER // SPEZI // COLA		
COLA ZERO // FANTA		
LE TRIBUTE	0,33 l	5,50
TONIC // GINGER ALE // OLIVE // PINK GRAPEFRUIT		
EVENING SKY MOCKTAIL		9,80

EDELBRÄNDE (FRUIT BRANDIES)

HÄMMERLE	2 cl	7,90
APRICOT // WILLIAMS PEAR // RASPBERRY // ELDERFLOWER		
HÄMMERLE VOGELBEER	2 cl	13,50
PSENNER	2 cl	4,50
HAZELNUT // WILLIAMS PEAR // APRICOT // RASPBERRY		
PSENNER HONEY-WILLIAMS	2 cl	4,00

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 VEGETARIAN

 VEGAN

 SAKE SPECIAL

Good Vibes Only

by LORENZ

Aperitifs, cocktails or champagne –
at Lorenz, an exclusive drop is of course a must.
Elias will be happy to advise you!

APERITIFS - TO START WITH

LILLET BUTTERFLY SPRITZ prosecco // yuzu // sparkling water	7,80
WHITE-SOUR SPRITZ white wine // sparkling water	4,80
APEROL SPRITZ prosecco // aperol // sparkling water	7,80
LILLET SPRITZ prosecco // lillet blanc // sparkling water	7,80
LILLET WILD BERRY lillet blanc // schweppes original wild berry	7,80
HUGO prosecco // elderflower syrup // sparkling water	7,80
CAMPARI SPRITZ prosecco // campari // sparkling water	7,80
CAMPARI ORANGE campari // orange juice	7,80
CAMPARI SODA campari // sparkling water	6,50
SANBITTER	4 cl 5,50
SANBITTER ORANGE	7,80
PERNOD	4 cl 4,50
CYNAR	4 cl 5,50
MARTINI WHITE // RED	4 cl 5,50
PORT WINE QUINTA NOVAL	5 cl 5,90
SHERRY LUSTAU DRY // SWEET	5 cl 5,90
GLASS OF PROSECCO WHITE // ROSÉ	0,125 8,80
SEKT ROYAL champagne // cassis	0,125 19,80

COCKTAIL?

Our team will gladly mix your favorite cocktail.
Just ask!

12,80

CHAMPAGNE

CHARLES HEIDSIECK BRUT RÉSERVE	0,375 l	89,00
CHARLES HEIDSIECK BRUT RÉSERVE	0,75 l	125,00
CHARLES HEIDSIECK BRUT RÉSERVE	1,5 l	260,00
CHARLES HEIDSIECK ROSÉ RÉSERVE	0,75 l	155,00
DRAPPIER BRUT CARTE D'OR	0,375 l	44,00
DRAPPIER BRUT CARTE D'OR	0,75 l	88,00
DRAPPIER BRUT CARTE D'OR	1,5 l	176,00

WATER

MONTES WATER STILL // SPARKLING	0,33 l	4,80
MONTES WATER STILL // SPARKLING	0,75 l	6,80
TAP WATER	1 l	3,80

Our Sake Special explained briefly

We are an alpine steakhouse with Asian accents. With our Sake Special, we invite you to elegantly enhance the Asian dimension of your dining experience.

Wherever you see
this symbol,



you can add a carefully selected sake pairing to complement your dish.

For pricing information and further details, our service team will be happy to assist you at any time.

Starters & raw dishes nice to SHARE

HOUSE-MADE BREAD

seasonal spreads

8,80

RAW PAR TRIO

#1 tuna tartare // avocado // mango // sesame
#2 ceviche of leutasch salmon trout // coconut milk
#3 crab cocktail // crunchy lettuce // black bread croutons

29,80

LORENZ MARIA'S BEEF TARTARE

wild garlic aioli // egg yolk miso confit // potato slices // capers

24,80



BURRATA

dried colorful cherry tomatoes // wild garlic pesto // olives // puffed quinoa

18,80



SATAY SKEWERS

#1 beef sirloin // teriyaki // peanut sauce PER SKEWER 16,80
#2 pork belly // honey // fermented garlic plum wine PER SKEWER 12,80
#3 corn-fed chicken // ponzu // chimichurri PER SKEWER 10,80

Signature-Dish

PAN-SEARED FOIE GRAS

pickled peach // celery purée // black walnuts // plum wine sauce

29,80

Soup

OX SOUP

root vegetables // semolina dumplings // chives

9,80



WILD GARLIC MISO FOAM SOUP

marinated radishes // pickled ginger // black truffle wonton

12,80

Salads – order your favorite greens



SMALL GREENS

7,80

spring leaf salads // avocado // carrots // cucumber // tomato // raspberries // spring onions // bean sprouts



LARGE GREENS

10,80

CHOOSE YOUR FAVORITE DRESSING



SESAME DRESSING

BALSAMIC TRUFFLE DRESSING

PASSION FRUIT DRESSING

PIMP YOUR SALAD

FRIED CHICKEN // PUMPKIN SEED AIOLI 9,80

GRILLED GIANT PRAWNS 3 PIECES 9,80

FRESH GOAT CHEESE 9,80



Digital wine list

Is your favorite wine missing?

Let us know in advance.

Upon pre-order, we can make quite a few fine wines available.

Tell us what you love

Your favorite dish isn't on the menu? Just let us know in good time – upon pre-order, we'll be happy to create something tailored entirely to your taste.

VEGETARIAN

VEGAN

SAKE SPECIAL

Meadow, River & SEA ...

GRATINATED RACK OF LAMB

asian-marinated lentils // panis // artichoke // radicchio

38,80



BRAISED PORK CHEEKS

wild garlic polenta // chimichurri // paprika // pork popcorn

32,80



WARM CHAR FILLET

shrimps // pak choi // shiitake mushrooms // potato ponzu dumplings // tom yum

36,80



YUZU RISOTTO

buttermilk // blackberry // wild garlic oil // asparagus // parmesan chip

24,80

LINGUINE WITH PAN-FRIED KING PRAWNS

asian coconut milk broth // wasabi tobiko caviar

26,80

Austrian Classics by LORENZ

LORENZ MARIAS WIENER SCHNITZEL (VEAL)

small mixed salad // fried potatoes // cranberries
original lemon garnish

32,80

WIENER SCHNITZEL (PORK)

fries // cranberries // lemon

19,80

BOILED BEEF IN A COPPER PAN

#1 semolina dumpling soup // root vegetables
#2 fried potatoes // creamed spinach // apple horseradish // chive sauce

34,80



ONION ROAST BEEF

sous-vide roast beef // braised onions // green beans // bacon
mashed potatoes

32,80



WILD GARLIC SCHLUTZKRAPFEN

melted cherry tomatoes // brown butter // baby spinach // grana padano

24,80



Give the gift of moments of indulgence

Anticipation is said to be the greatest joy – treat your loved ones with one of our indulgence vouchers!

LORENZ by the glass

For everyone who wants to bring the culinary delights of LORENZ in the Alte Mühle home to their loved ones.

Coming soon



Follow us on social media for Good Vibes Only by LORENZ in the Alte Mühle.

BEERS 🍺🍻

BENEDIKTINER HELL - DRAFT	0,2 l	2,90
BENEDIKTINER HELL - DRAFT	0,3 l	3,80
BENEDIKTINER HELL	0,5 l	4,80
BENEDIKTINER HELL NON-ALCOHOLIC	0,5 l	4,70
GÖSSER RADLER	0,5 l	4,80
BENEDIKTINER WEISSBIER	0,5 l	5,80
BENEDIKTINER WEISSBIER NON-ALCOHOLIC	0,5 l	5,60
BITBURGER PILS	0,33 l	4,50
BITBURGER PILS NON-ALCOHOLIC	0,33 l	4,50

SPIRITS

GANSLOSER BLACK RUM	4 cl	7,90
GANSLOSER BLACK RUM DC	4 cl	12,90
GANSLOSER BLACK GIN	4 cl	6,90
GANSLOSER BLACK GIN DC	4 cl	11,90
GANSLOSER GIN 1905 NON-ALCOHOLIC	4 cl	5,50
GANSLOSER GIN 1905 DC NON-ALCOHOLIC	4 cl	8,50
GANSLOSER VODKA	4 cl	6,90
GANSLOSER HASELNUSS	2 cl	6,90
ABSOLUT VODKA	4 cl	4,80
NONINO GRAPPA IL MOSCATO	2 cl	4,90
POLI GRAPPA SARPA ORO	2 cl	4,90
ELIGO DELL'ORNELLAIA GRAPPA RISERVA	2 cl	7,50
REMY MARTIN VSOP	4 cl	12,00
REMY MARTIN XO	4 cl	39,00
MARKER'S MARK BOURBON WHISKY	4 cl	8,00
DALWHINNIE 15 YEARS SCOTCH SINGLE MALT WHISKY	4 cl	11,00
LAGAVULIN ISLAY 16 YEARS SINGLE MALT SCOTCH WHISKY	4 cl	19,00
CAOL ILA ISLAY 12 YEARS	4 cl	12,50

BITTERS

AVERNA	4 cl	4,60
FERNET BRANCA	4 cl	4,60
RAMAZOTTI	4 cl	4,60
CAMPARI	4 cl	4,60



We're glad you found
your way to "Lorenz."

We are an alpine steakhouse with Asian
accents, combining tradition with a mo-
dern, cosmopolitan cuisine.

Sustainability, regionality, and attention to detail are our top priorities. Whether it's game from the Karwendel, lamb from the lush alpine meadows around Mittenwald, fresh local fish from the crystal-clear rivers and lakes of the region, or salt from the Halltal – here, the finest Alpine quality meets finely tuned Asian flavors.

After my years of training and traveling in top-level and Michelin-starred gastronomy – including with Johann Lafer at Stromburg, Hans Haas at Tantris in Munich, and Otto Koch at Restaurant 181 – I eventually moved to Asia, specifically Singapore. There, I ran the fine-dining restaurant "TRUE ALPS" for five years.

Back in my homeland, my wife May and I finally fulfilled our dream of opening our own restaurant.

Look forward to Alpine crossover cuisine with a touch of contemporary rebellion – and more...

Omakase – Menu by Lorenz

Omakase is an ancient Japanese dining tradition and translates to: “I leave it up to you.”

From the Japanese makaseru 任せる “to entrust.” In dining, this means that Lorenz decides what to serve. Our signature menu at a gourmet level.

LET YOURSELF BE SURPRISED

6-COURSE MENU	108,80 45,80
5-COURSE MENU	98,80 35,80
4-COURSE MENU	88,80 32,80
3-COURSE MENU	78,80 26,80

This menu is only available for the entire table. The second price applies for wine pairing.

„Lorenz“ – Sake Experience

Lorenz is not only the head of the house, he is also a wine lover & sake sommelier! Under the theme Sake Experience, Lorenz will introduce you to the world of the “purest fermented alcoholic beverage.” Each dish is accompanied by a small, exquisite sake tasting. 🍷

SAKE

SAKE KATSUYAMA LEI	128,80 14,80
HANATOMOE - NATURE & NATURE	122,80 20,80
AZUMA RIKISHI YUZU PREMIUM	94,80 15,80
FUKUJU - AWASAKI SPARKLING SAKE	60,80 300ml
BOTTLE ONLY	
URAKASUMI TAUTROPFEN	48,80 12,80
NINKI - GOLD LABEL	96,80 16,80

Bottle prices // Glass price 80 ml

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Cuts from the Robatayaki grill

BEEF FILLET	19,80
RIBEYE	17,80
VEAL CUTLET	16,80

Prices are per 100 grams

You can find our SPECIAL CUTS in the aging cabinet and in the meat showroom.

Just ask our team – together we'll find your “special cut.”

WE ARE HAPPY TO PREPARE ALL SPECIALTIES FROM THE GRILL EXACTLY TO YOUR LIKING. FOR LARGER CUTS, PLEASE ALLOW US 30 MINUTES.

SIDES

LORENZ TRUFFLE FRIES	12,80
parmesan // black pepper // chives // truffle aioli	
MARINATED ASPARAGUS SALAD	8,80
passion fruit hollandaise // Asian herb salad // puffed quinoa	
WILD GARLIC POLENTA	6,80
caramelized fresh goat cheese	
PIMIENTOS DE PADRON	6,80
asian mayo // kimchi sesame	

SAUCES

FERMENTED GARLIC PLUM WINE	3,80
PEANUT SAUCE	3,80
CHIMMICHURRI	3,80
GREEN PEPPER CREAM SAUCE	3,80
CAFÉ DE PARIS BUTTER	3,80

ADD ON

FOIE GRAS	50 GRAMS 15,80
3 PAN-SEARED GIANT PRAWNS	9,80

The Kids' Menu

by LORENZ

The Kids' Menu

1 Glass of raspberry juice
(Raspberry Syrup with Tap Water)
1 Main Course of Choice
1 Mampfi-Mix Ice Cream Sunda
12,80

ISAR EXPEDITION

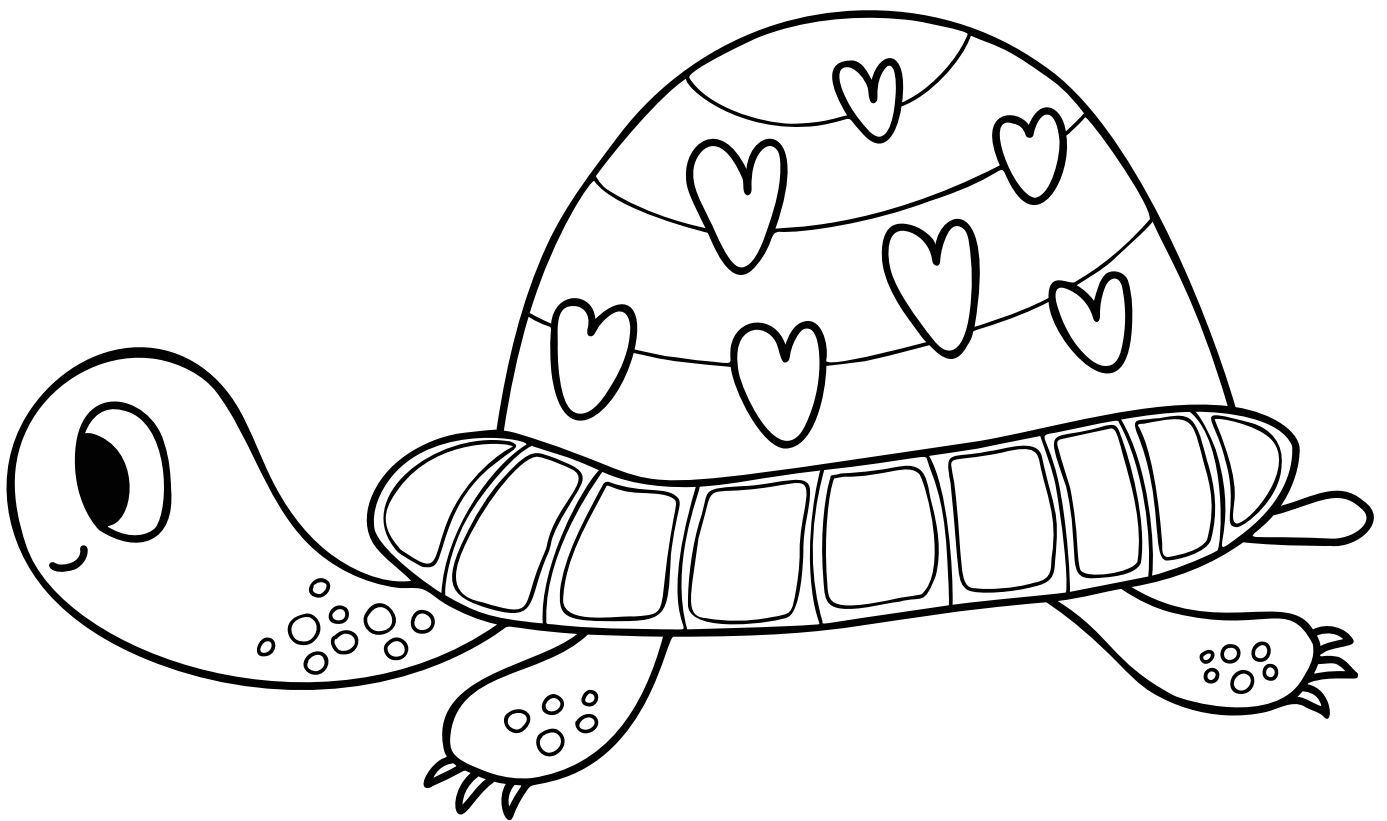
crispy fish sticks // mashed potatoes

KARWENDEL ADVENTURE

schnitzel // french fries

SUSI AND STROLCHI

pasta // tomato sauce or bolognese



COLOR AND RECEIVE A SURPRISE

Everyone who colors neatly will receive a small surprise from us!
Get your colored pencils ready, go => Have fun!