

Good Summer Vibes Only

by LORENZ

12:00 PM – 9:00 PM

Whether you're joining us after a hike in the Karwendel Mountains, for dinner with family, to celebrate a special occasion, or simply to enjoy a good glass of wine – we're delighted you found your way to us.

APERITIFS - TO START WITH...

LILLET BUTTERFLY SPRITZ 8,80
prosecco // yuzu // sparkling water

WHITE-SOUR SPRITZ 5,80
white wine // sparkling water

APEROL SPRITZ 8,80
prosecco // aperol // sparkling water

LILLET SPRITZ 8,80
prosecco // lillet blanc // sparkling water

LILLET WILD BERRY 8,80
lillet blanc // schweppes original wild berry

HUGO 8,80
prosecco // elderflower syrup // sparkling water

CAMPARI SPRITZ 8,80
prosecco // campari // sparkling water

CAMPARI ORANGE 8,80
campari // orange juice

CAMPARI SODA 6,80
campari // sparkling water

SANBITTER 4 cl 5,50

SANBITTER ORANGE 7,80

PERNOD 4 cl 4,80

CYNAR 4 cl 5,80

MARTINI WHITE // RED 4 cl 5,80

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 0,125 12,80
prosecco // cassis

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

FROM 5:30 PM
OUR
SPECIAL CUTS
& STEAK MENU ARE
AVAILABLE

BEERS 🍺🍻

BENEDIKTINER HELL - DRAFT	0,2 l	3,10
BENEDIKTINER HELL - DRAFT	0,3 l	4,10
BENEDIKTINER HELL	0,5 l	5,20
BENEDIKTINER HELL NON-ALCOHOLIC	0,5 l	4,70
GÖSSER RADLER	0,5 l	4,90
BENEDIKTINER WEISSBIER	0,5 l	5,90
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

NON-ALCOHOLIC 🍷🍹

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

COFFEE ☕

ESPRESSO		3,80
ESPRESSO DOPPIO		6,20
ESPRESSO MACCHIATO		4,10
ESPRESSO MACCHIATO DOPPIO		6,50
ESPRESSO CORRETTO		6,80
CAPPUCCINO		5,20
AMERICANO		4,50
LATTE MACCHIATO		5,50
CUP OF TEA		5,00
CUP OF TEA WITH RUM		6,90
HOT LEMON		4,50
HOT CHOCOLATE		5,20

LIQUEUR 🍸

DISARONNO AMARETTO ORIGINALE	4 cl	4,80
CHAMBORD CASSIS	4 cl	4,80
BAILEYS IRISH CREAM	4 cl	4,80
MOLINARI SAMBUCCA	4 cl	4,80

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

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	4,80
FERNET BRANCA	4 cl	4,80
RAMAZOTTI	4 cl	4,80
CAMPARI	4 cl	4,80

Dear guest! Information about ingredients in our dishes that may cause allergies or intolerances is available upon request from our service staff. Please feel free to ask for our allergen menu.
All prices are listed in EURO and include the statutory value-added tax (VAT). Gratuity is not included.

For a Light Bite

MIXED BREAD BASKET

salted butter // seasonal spreads // pork belly bacon

9,80

SWISS SAUSAGE SALAD WITH PRETZEL

emmental cheese // veal lyoner sausage // red onions // chives

17,80

A MAREND -

TRADITIONAL TYROLEAN SHARING PLATTER

eng alm cheese // speck from speckklause
pickled vegetables // red onion // horseradish

19,80

FLAMMKUCHEN

the classic

14,80



with goat's cheese

18,80

with goat's cheese & king prawns

22,80



BURRATA

mixed cherry tomatoes // pesto // olives // puffed quinoa

18,80

FRENCH FRIES

ketchup

6,80

Lorenz Maria's Pick

TUNA TATAKI

asian mayo // guacamole // crispy sesame // wasabi tobiko

24,80

Soups

TRADITIONAL BEEF BROTH

root vegetables // semolina dumpling // chives

9,80



CHILLED CUCUMBER & GIN SOUP

papaya salad // mango sorbet // crispy sesame

12,80

Salads – Pick Your Favourite Greens



SMALL MIXED GREENS

7,80



LARGE MIXED GREENS

10,80

WITH YOUR FAVOURITE DRESSING



SESAME DRESSING

BALSAMIC TRUFFLE DRESSING

PASSION FRUIT & MANGO DRESSING

PIMP YOUR SALAD

BREADED CHICKEN // PUMPKIN SEED AIOL

9,80

GRILLED KING PRAWNS

3 pieces 10,80

FRESH GOAT'S CHEESE

9,80

GRILLED KÄSEKRAINER

9,80



VEGETARIAN



VEGAN



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



From the Mill Kitchen

LORENZ MARIA'S SCHNITZEL

pork

19,80

veal

33,80

served with your choice of fries or potato & cucumber salad



LORENZ'S SEASONAL SCHLUTZKRAPFEN

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

24,80

ONION ROAST BEEF

sous-vide roast beef // braised onion // sugar snap peas // bacon
mashed potatoes

33,80

LINGUINE WITH PAN-FRIED KING PRAWNS

lobster bisque – tom yam // wasabi tobiko caviar

26,80



CHEESE SPAETZLE

mountain cheese from Eng Alm // fried onions // chives

18,80

ORIGINAL SWABIAN GSCHMÄLTZTE MAULDÄSCHLE

available while supplies last

16,90



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.

For a Sweet Craving



ICED COFFEE

with whipped cream

9,80



APPLE STRUDEL

with whipped cream

6,80

with vanilla sauce

7,80

with vanilla ice cream

7,80

8,80

LORENZ MARIA'S CRÈME BRÛLÉE

10,80

Psst ... our tip!



LORENZ MARIA'S KAISERSCHMARRN*

€22.80

- PERFECT FOR SHARING (2 PEOPLE)

Choose your favorite side dish

2,80

applesauce // stewed plums //
vanilla ice cream

* PLEASE ALLOW THE
KITCHEN 25 MINUTES.

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



Tyrol in our hearts, the world on our minds.

We are an alpine dining space with Asian influences, our own meat ageing, and a kitchen that brings together tradition and a modern, open-minded approach.

Regionality, sustainability and the finest ingredients are our top priorities. Game from the Karwendel, lamb from Mittenwald, local fish and salt from the Halltal meet carefully balanced Asian flavours – honest, handcrafted and with great attention to detail.

Shaped by experience working with Johann Lafer, Hans Haas and Otto Koch, as well as five years as Head Chef in Singapore, Lorenz has created a cuisine that brings together the best of two worlds.

**“Tradition doesn’t lose its identity
by staying curious.”**

We’re delighted to have you here – we wish you a wonderful culinary experience!

STEAKS & MORE



Fresh from the grill and prepared just for you –
for larger cuts, we kindly ask
for a little patience of around 30 minutes.

Together with our team, discover your
“Special Cut” – also available by pre-order.

Special Cuts (upon request)

BEEF TENDERLOIN	21,80
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RIBEYE	20,80
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Prices are per 100 grams.

Sides

TRUFFLE FRIES	14,80
parmesan // black pepper // chives // truffle aioli	

ASIAN STIR-FRIED VEGETABLES	6,80
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Sauces

LORENZ BBQ SAUCE	3,80
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GREEN PEPPER CREAM SAUCE	3,80
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HERB BUTTER	3,80
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Add-ons

FOIE GRAS	15,80
50 grams	

3 GRILLED KING PRAWNS	10,80
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Let us surprise you –
ask about our exclusive Omakase Menu!

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. Second price for wine pairing / sake special.



EXCLUSIVELY
BY PRE-ORDER
&
FOR THE
WHOLE TABLE

A heartfelt project becomes a cookbook.

Lorenz's first cookbook will be published soon.



A heartfelt project we are
especially proud of.

Fine Food & Classic Cars
is Lorenz Maria Grießer's
first cookbook – a unique
combination of fine dining
and some of the most
beautiful classic cars in
automotive history.

35 exceptional classics meet
35 specially created signature
dishes. Each car has its
own story, complemented
by carefully selected
wine recommendations,
technical details and
stunning photography.

The book was created
in collaboration with the
Nationales Automuseum
– The Loh Collection
and will be published by
Motorbuch Verlag.

Curious to learn more?
**Our service team will be
happy to take your pre-order.**

**Official Publication
at the
Frankfurt Book Fair
in Autumn
2026.**

The Kids' Menu

by LORENZ

The Kids' Menu

1 Glass of raspberry juice
(rasperry syrup with tap water)
1 Main Course of Choice
1 scoop of Mampfi-Mix ice cream
of your choice
(chocolate, vanilla or strawberry)
12,80

ISAR EXPEDITION

crispy fish sticks // mashed potatoes

KARWENDEL ADVENTURE

schnitzel // french fries

SUSI AND STROLCHI

pasta // tomato sauce or bolognese

