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AMBACH PROJECT

Lorenz in der Alten Mühle

Project: Lorenz in der Alten Mühle
Category: Restaurant
Where: Scharnitz - Tyrol
Line: System 700
Partner: LA-Grossküchenservice

At Lorenz in der Alten Mühle, Tyrolean classics meet Asian inspiration. The upscale restaurant, with 100 seats, opened its doors in February 2025 after a change of ownership and extensive renovations. Lorenz Maria Grießer, a true professional with years of international Michelin-star and culinary experience, is at the helm in the kitchen. The Tyrolean native has trained with Johann Lafer, at the Michelin-starred restaurant Tantris in Munich, and at 181 First in the Olympic Tower in Munich, among others. He has also worked at Hieronymus in Unterammergau and is currently serving as Chef de Cuisine at Kracherlemoos in Seefeld, Tyrol.
The dining concept at Grießer's new restaurant is alpine steakhouse with an Asian twist. The menu features traditional Austrian dishes such as Wiener Schnitzel, Tafelspitz, and Kaiserschmarrn – his signature dish – as well as Omasakase menus, where guests leave it to the chef to decide what will be served. Grießer has installed a Dry Ager in front of the open kitchen, with a display cabinet from which guests can choose their own piece of meat. At his Chef's Table, located in the middle of the kitchen, Grießer invites up to six guests on a gourmet journey through the world of Michelin-starred cuisine.

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The requirement

- The cooking island must be capable of grilling and cooking both meat and fish, which is characteristic of Asian cuisine, as well as preparing traditional Austrian dishes and Asian dishes in their specific preparation methods.
- The equipment of the cooking block must meet the requirements of an upscale à la carte kitchen.
- The kitchen should also be capable of handling catering for events and conferences.
- At the request of the head chef, an open kitchen with a Chef's Table in the middle of the kitchen was planned. This means that the design must be aesthetically pleasing, and hygiene standards must be of the highest level.

The solution

- For the perfect preparation of meat, a steplessly height-adjustable electric lava stone grill was installed. After searing, the meat can be placed at a higher position on the second grill zone to rest. A built-in oven is used for cooking larger cuts of meat.
- The grill is extremely easy to clean: the water-filled tray directly under the grill catches any dripping fat.

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- An electric grill stove is used for searing fish.
- The cooking island is also equipped with induction ranges, a deep fryer, and a pasta cooker.
- The cooking island of the System 700 series features a one-piece stainless steel work-top and hygiene-compliant H3 substructures. It was delivered in one piece and lifted into the kitchen with a crane.

www.lorenz-restaurant.com
www.la-gks.de