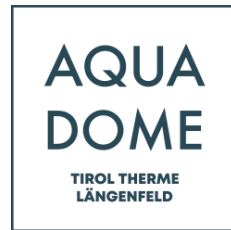


PRESS RELEASE
AQUA DOME - TIROL THERME LÄNGENFELD
CUISINE



01/2025



[The culinary concept at the AQUA DOME: Committed to its origins](#)

A culinary cultural exchange at the AQUA DOME around the Alpine arc

The Alpine arc is considered the heart of Europe. It stretches from the Gulf of Genoa across the French and Swiss Jura to the upper reaches of the Danube. The AQUA DOME – the heart of the Alps – lies right in the centre. We have made a commitment to cultivate a common culinary heritage; the cultures of the different regions have influenced each other via important trade routes. The AQUA DOME is proud of its rural roots and the diversity of Alpine cuisine, often influenced by the harsh climate of the Alps. Our kitchen team adapts traditional recipes and local specialities as well as ingredients and production methods from the Alpine region, giving them a surprising new twist. Creative and varied, but always straightforward and clear – "afoch guat", as the Tyroleans say. This makes eating at the AQUA DOME an inspiring culinary cultural exchange. And it's not only the cuisine in the 4-star superior hotel that is committed to its origins, but also the gastronomic outlets in the sauna world and thermal spa. The new concept runs like a red thread through the entire hotel: regional and local are the trump cards.

Short text: 1,177 characters

Regional cuisine at the AQUA DOME is sourced from all the regions of the Alpine arc that share a cultural and culinary history. Our local produce is sourced directly from local farmers and partners in the Längenfeld area and the Ötztal, including honey from Gries, goat's cheese from Huben and the Ötztal brown trout. The combination of regional cuisine and local produce characterises the culinary concept of Tyrol's largest thermal spa and its 4-star superior hotel. Regionality and sustainability are not just modern buzzwords here, but are practised on a daily basis. Out of respect for the culinary heritage and the natural habitat of the Alpine arc – origin obliges!

Culinary Alpine voyage of discovery: classic or vegan?

Get up and set off on a journey through the Alpine arc; at the AQUA DOME, it all starts at breakfast. Stroll from station to station and enjoy what you can't get at home. Smoked meats from the butcher's shop or the variety of cheeses from the Alps in the cheese dairy – add some alpine butter, a spoonful of homemade jam and the day can begin! In the evening, the AQUA DOME achieves what is otherwise impossible: being in several Alpine countries at once. Encounter old animal breeds, local vegetable and spice varieties and traditional production methods. Look forward to Alpine vitello from the Ötztal, accompanied by salmon trout and baked capers, followed by a Tyrolean bouillabaisse and penne carbonara served with Tyrolean bacon and hay milk cream. Then perhaps the farmer's duck breast with cherry-balsamic jus, sweet potato-maroni strudel and carrot puree or Längenfeld char fillet with herb-vegetable crust, pumpkin risotto and black salsify? For

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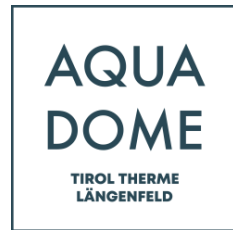
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dessert, there's an eventful 'walk through the Tyrolean mountains' with apple cushion, chestnut and cranberry bomb, walnut brittle and pear coulis, or a honey and walnut slice with Ötztal honey and currants. Of course, the cuisine of the Alpine arc can also be interpreted in an exciting and contemporary vegan way. How about iced Längenfeld birch essence with ice cabbage, focaccia and black lentil cream? And then a Styrian sweet potato and pumpkin tart with lemon balm jam or a Tyrolean Kumpir, combining potatoes, soya and vegetables? For a vegan dessert, try poppy seed strudel lasagne with pickled plums. The Alpenbogen motto runs pleasantly through the entire hotel and impresses with imaginative regional and local ideas, whether it's a light snack between sauna sessions or a meal for the whole family in the spa restaurant. And even if you have allergies or intolerances, you won't have to compromise on great cuisine at the AQUA DOME.

Fine drinks from around the Alpine arc

AQUA DOME spring water comes from Ötztal glaciers and is sustainably filtered in-house for a natural mineral content and crystal-clear flavour. The AQUA DOME also uses it to make lemonades based on local fruits and herbs. The wine list also offers flavours from the Alpine region. The focus here is on an exciting selection of Austrian wines, including three AQUA DOME cuvées, as well as rarities and a range of natural wines. You'll also find fine spirits from the region, various coffee roasts and local herbal teas.

The new mirrored bar has plenty of open space, making a real statement in the lobby. The new look and feel is light, fresh and modern; spacious and structured at the same time. There's a touch of big city flair, making for an exciting contrast in the middle of the Ötztal. The bar is a socialising hotspot all day long – from playing with the kids and chatting with friends to enjoying a gin in the evening (choose from 100 types of gin with matching tonics!), always accompanied by musical events. And there's also a great range of non-alcoholic drinks. And if you prefer a more romantic atmosphere, snuggle up in Italian designer armchairs in the new fireplace room and savour a 'Punsch Spritzer' with Haiminger organic apple juice, orange juice and cinnamon syrup.

Long text: 5,648 characters

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High-resolution images of the AQUA DOME Tirol Therme Längenfeld are available for download on our homepage in the press section. Photo credits required: ©AQUA DOME.

About the VAMED Vitality World

The international healthcare group VAMED has been active in the thermal spa and wellness sector since 1995. Founded in 2006, VAMED Vitality World currently operates six of the most popular resorts in Austria: the AQUA DOME - Tirol Therme Längenfeld, the SPA Resort Geinberg, the Therme Laa - Hotel & Silent Spa, the St. Martins Therme & Lodge in Frauenkirchen, the Therme Wien and the TAUERN SPA Zell am See - Kaprun. This makes VAMED Vitality World the leading operator of thermal spa resorts in Austria.