

# *Welcome at the inn „Gasthof Stangl“!*



We are happy that you have found your way into our restaurant  
and hope you enjoy your time here.

Thankfully, we get to look back at a house full of tradition, history and  
hospitality of 400 years.

Let us treat you with culinary austrian and international specialties,  
prepared by our chef Thomas Ritzer and his team.

For preparing our dishes we mostly use regional and seasonal products  
as well as our own products from our own farm.

*„An Quad'n!“*

Your family Hauser with team

Inclusive of all tax

## *Pre-orders*

*(24 hours in advance)*

### *Roasted farm duck*

*(for 2 persons)*

Caramelized red cabbage, potato dumpling, baked apple, orange sauce

**42 p.p.**

### *Chateaubriand*

*(for 2 persons, approx. 650-700 grams)*

from Tyrolean Black Angus beef  
colorful vegetables, roasted rosemary potatoes,  
Bearnaise sauce

**89 p.p.**

### *Fondue*

*(for 2 persons)*

Choose from rapeseed oil, beef broth, or vegetable stock.  
Fillets of beef, veal, corn-fed poultry, Black Tiger prawns,  
sliced into portions, various vegetables and baked potatoes,  
homemade fondue sauces, garlic bread,  
crisp salads

**68 p.p.**

### *Cheese-Fondue*

*(for 2 persons)*

“A balanced selection of fine Emmental, Tilsiter, Hoam Kas, and our own farm-produced Alpine cheese aged for 12 months.”

Fruit, pickled vegetables, La Ratte potatoes, white bread cubes

**68 p.p.**

## *From our soup pot*

### **Strong beef bouillon**

homemade sliced pancake	8
homemade bacon dumpling	9
homemade liver dumpling	9
homemade cheese dumpling	9
homemade Viennese soup pot	12

### **Savory goulash soup**

9

### **Cream soup of white “coco de paimpol” beans**

16

blood sausage raviolo, black truffle

## *„Stangl-green”*

### **Burrata with Tyrolean bread salad**

24

tomatoes, shallots, basil

### **Lentil salad with roasted quail breast**

28

Hibiscus gel and balsamic pumpernickel

### **Honey-tomato-avocado salad**

20

arugula, balsamic, olive oil

### **Fresh salads of the season**

18

roasted sunflower seeds, cucumber,  
honey tomato, homemade dressing

### **Small romane lettuce hearts**

18

garlic toast, mango-chutney, balsamic-vinaigrette

### **Stangl crispy salad**

16

raw vegetable, wild herbs salad, lime vinaigrette

### **additional with...**

strips of beef filet	16
filet of chicken breast	10
black Tiger Prawns	12
grilled vegetables	8

# *Stangl-delicacy*

*as a starter or main course*

<b>Venison ham with beetroot, chocolate soil</b>	21	
Brussels sprout salad, pomegranate seeds		
<b>Game pâté with duck liver</b>	24	
Waldorf salad, cumberland sauce		
<b>Organic smoked salmon rose</b>	24	
Hash browns, mixed salad, lime-sour cream dip		
<b>Carpaccio of local beef fillet</b>	24	
Sliced parmesan, arugula, pesto, pine nuts		
<b>Tartare of tyrolean black angus</b>	26	34
Quail egg, black garlic mayonnaise, wild herbs		
With 10 grams N 25 caviar	62	70
<b>Spinach ravioli (only partially vegetarian)</b>	18	24
Onion lard, baby spinach, mountain cheese		
<b>Roasted veal sweetbread and scallop</b>		36
Sand carrot mousseline, apple cubes, Madeira reduction		
<b>Conchiglione Pasta</b>		18
Ricotta, Prosciutto Cotto, mushrooms, pine nuts, chicory		
<b>Creamy veal lights (lung and heart stew)</b>		19
Curd cheese-bread dumpling		

# Stanglwirt Classics

<b>Oven-fresh pork and crust roast</b>	22	
Sauerkraut, bread dumpling, roast gravy		
<b>Escalope of veal “viennese style”</b>	38	
parsley potatoes, cranberries, lemon		
<b>Boiled tafelspitz of imperial veal</b>	38	
creamy spinach, roasted potatoes, apple horseradish, chive sauce		
<b>Grilled roast of local beef and onions in gravy</b>	38	
butter spaetzle, green beans wrapped in bacon		
<b>Filet of black angus beef</b>	280g	68
<b>For ladies</b>	180g	56
potato gratin, baby carrots, rosemary jus		
<b>Deep fried organic chicken</b>	28	
potato and field salad, cranberries, lemon		
<b>Roasted veal patties</b>	34	
Potato-leek ragout, veal glaze		
<b>Supreme of challans duck</b>	48	
Tropea onion chutney, Brussels sprout leaves, blood orange, semolina slice		
<b>Braised beef roulade</b>	34	
Caramelized red cabbage, truffled mashed potatoes		
<b>Pan-seared venison loin tournedos with duck liver “rossini”</b>	54	
Port wine-cranberrysauce, gnocchi, black truffle		
<b>Pink roasted lamb chop “gremolata”</b>	48	
“Stanglwirt’s Ratatouille” vegetables, parmesan polenta		
<b>Braised veal cheeks</b>	38	
Roasted root vegetables, truffled mashed potatoes		

Prices are in euros and inclusive of all tax

## *From the river & lake*

<b>Trout Müllerin style</b>	<b>36</b>
Potatoes, lemon-parsley butter, green salad	
<b>“Pot au Feu” of freshwater fish</b>	<b>38</b>
Bouillon potatoes, fresh horseradish, mojo rojo	
<b>Crispy roasted pike-perch fillet</b>	<b>38</b>
Beluga lentils, diced potatoes, bacon foam	
<b>Winter cod fillet confit in caper butter</b>	<b>48</b>
Sugar snap peas, olive & tomato risotto, Amalfi lemon	
<b>½ Atlantic lobster with bottarga</b>	<b>78</b>
Parsnips, artichokes, crustacean-ice wine sauce	

*Gift tip*  
*to take home for Dahcam*

**Stanglwirt organic alpine cheese (approx. 250 g) 9.90**

**Organic Emmental (approx. 250 g) 8.90**

**Stanglwirt organic Tilsiter (approx. 250 g) 6.90**

# *Vegan & vegetarian*

<b>Tyrolean cheese spaetzle</b> (partially vegetarian)	22
homemade organic cheese, fried onions, small leaf salad	
<b>Chili sin carne</b> (vegan)	28
Soy chunks, kidney beans, corn	
<b>Lasagna of ratatouille vegetables</b> (vegetarian)	28
Stracciatella cheese, pine nuts, wild herb salad	
<b>Oven-roasted cauliflower</b> (vegetarian)	28
Smoked cauliflower cream, chimichurri	
<b>Beetroot and spinach dumplings</b> (vegetarian)	28
Breadcrumbs in butter, shaved mountain cheese, roasted onions	
<b>Pumpkin quiche</b> (vegetarian)	28
Semi-dried tomatoes, small mixed salad, sour cream dip	
<b>Crispy Silken Tofu</b> (vegan)	32
Miso, sugar snap peas, vegan dashi broth	
<b>Roasted herb king oyster mushroom</b> (vegan)	28
Ice barley, vegan curry “beurre blanc”	

## *Allergen information*

Our trained staff will be happy to provide you with information about allergens in our dishes.

Despite the greatest possible care in the production and preparation of our dishes, traces of allergenic substances cannot be ruled out.

We accept no liability whatsoever.

# *Stangl Snack*

*From 11.30 am to 5 pm*

<b>Three kinds of spreads</b>	7	
Pretzel		
<b>Smoked trout fillet</b>	19	
horseradish and toast		
<b>Homemade emmental cheese</b>	12	
brown bread, salted butter, chives		
<b>Homemade pressed sack</b>	16	
pretzel, onion, vinegar, oil		
<b>Sausage salad with tyrolean mountain cheese</b>	19	
homemade sausage, Stangl organic mountain cheese		
<b>Stangl cold cuts platter</b>	22	
Organic mountain cheese, smoked sausage, Tyrolean bacon, horseradish, radishes		
<b>Home-smoked bacon</b>	19	
Horseradish, pickled vegetables, butter, farmhouse bread		
<b>3 Holnburger white sausages</b>	14	
pretzel, Händlmaier mustard		
<b>Frankfurter or Sankt Johanner sausages</b>	9	
farmhouse bread, mustard, horseradish or goulash juice		
<b>Tyrolean beef goulash</b>	19	24
homemade bread dumpling		
<b>Ham and cheese toast</b>		14
Cole Slow Salat, Chips, Cocktailsauce		



# *Sweet Stangl temptations*

<b>Homemade “Kaiserschmarrn”</b>	<b>22</b>
plum compote, vanilla ice cream (“Good things take some time!” around 20 minutes waiting time)	
<b>Homemade apple strudel with whipped cream</b>	<b>9</b>
vanilla ice cream or sauce, whipped cream	<b>11</b>
<b>Homemade curd cheese strudel with whipped cream</b>	<b>9</b>
vanilla ice cream or sauce, whipped cream	<b>11</b>
<b>3 curd cheese dumplings</b>	<b>15</b>
sweet crumbs, apricot compote	
<b>Trilogy of chocolate mousse</b>	<b>15</b>
berries	
<b>Sorbet variation</b>	<b>12</b>
fresh fruits	
<b>3 Pieces of buchteln</b>	<b>15</b>
With rose-apricot jam and vanilla sauce	
<b>Apricot pancakes per piece</b>	<b>6</b>
with vanilla ice cream	<b>8</b>
<b>Speculoos parfait with hazelnut brownie</b>	<b>15</b>
Sour cherry in mulled wine	
<b>Vegan Banana financier</b>	<b>18</b>
Chocolate sorbet, caramelized pecans	
<b>Small cheese platter</b>	<b>19</b>
<b>Big cheese platter</b>	<b>28</b>
walnut bread, fig mustard, butter	
<b>Matured soft cheese out of the oven, from the Stanglwirt cheese dairy</b>	<b>54</b>
modelled on Vacherin Mont d'Or, flavoured with sweet wine, La Ratte potatoes, walnut bread, cornichons, for 2 - 4 people	

70% of our annual milk volume  
is used for the **organic mountain cheese, Taleggio, farmers cheese  
and the semi-hard cheese "Hoam Kas"**.

The homemade, with gold awarded organic mountain cheese does not contain any flavour enhancers or unnecessary additives and is stored for two months on the Stangl-Alm before it is brought down into the rock cellar, which is located right next to the Stanglwirt.

## *Stangl - Confectionery*

<b>Chocolate cake, house specialty</b>	7
<b>Lactose free cheesecake</b>	7
<b>Baked apple crumble cake</b>	6
<b>Esterházy slice</b>	7
<b>Malakoff cake</b>	7
<b>Mozart cake</b>	7

## *Stangl - Ice cream*

<b>Mixed ice cream</b>	6	<b>Coupe denmark</b>	11
Vanilla, strawberry and chocolate ice cream with whipped cream	7	Vanilla ice cream, chocolate sauce Whipped cream	
<b>Banana sundae</b>	11	<b>Coupe amarena</b>	12
Vanilla ice cream, banana, almonds Chocolate sauce, whipped cream		Cherry sorbet, vanilla ice cream Amarena cherries, whipped cream	
<b>Hot love</b>	11	<b>Sorbet-cup</b>	10
Vanilla ice cream, warm raspberries Whipped cream		Sorbet cherry, lemon, mango Fruit salad, berries	
<b>Iced coffee</b>	9	<b>Nut dream</b>	11
Vanilla ice cream, coffee Whipped cream		Caramel, hazelnut brittle Walnut ice cream, honey nuts Caramel sauce, whipped cream	
<b>Iced coffee stirred</b>	11	<b>Blueberry cup</b>	11
Vanilla ice cream, coffee stirred Whipped cream		Vanilla ice cream, warm blueberries, whipped cream	
<b>Stanglwirt-cup</b>	12	<b>Colourful children's sundae</b>	6
Vanilla, chocolate, strawberry ice cream Fruit salad, whipped cream Fruits		Strawberry, chocolate ice cream colourful chocolate lentils, wafers	

## Beer

Huber Special on tap	0,3l	4,90
	0,5l	5,90
Tegernseer	0,5l	5,90
Gösser alcohol-free	0,3l	4,80
Radler	0,3l	4,90
	0,5l	5,90
Erdinger wheat beer clear	0,5l	5,90
Erdinger beer clear	0,3l	4,90
Erdinger wheat beer	0,3l	4,90
alcohol-free	0,5l	5,90
„Schneider Weisse“		
Dark wheat beer	0,5l	5,90

## Coffee & Tea

Espresso		3,80
Espresso Macchiato		4,40
Espresso Doppio		4,90
American coffee		4,70
Cappuccino		5,20
Latte Macchiato		5,20
Iced coffee		9,00
Sonnentor - ORGANIC Tea		4,90
(different flavors)		

## Alcohol-free drinks

Stanglwirt-Kaiserquelle	1,5l	3,80
Vöslauer mineral water	0,33l	4,60
natural/sparkling	0,75l	7,40
Coca Cola		
Coca Cola Zero		
Fanta		
Sprite		
Spezi		
Almdudler	0,33l	4,80

### ORGANICS by Red Bull:

Fizzy Peach		
Bitter Lemon/ Tonic Water		
Ginger Ale	0,25 l	4,60

### „Kohl Gourmet Bergapfel“ juice

apple Sunlight		
pear		
currant		
apricot	0,2l	5,90

### Organic juices with soda

apple		
currant		
rhubarb		
passion fruit	0,33l	4,90

For our fresh food preparation and the use of regional products  
we were awarded with the "AMA-Gastrosiegel"!

- Chicken:** Alexander Schaber, Obsteig/Tyrol
- Fish:** Eisvogel, Molln/Upper Austria  
Simon Hechenberger fish farm, Schwendt/Tyrol
- Pork:** Meat trade, Dornauer, Schörfling/Attersee  
Family Kammerlander, Unterwindau/Tyrol  
Zotter Fleisch, Buch-St. Magdalena / Styria
- Beef:** from Simmentaler or organic beef  
organic butcher Horngacher, Fieberbrunn/Tyrol
- Milk and dairy products:**  
from our own farm and Austrian companies  
which were awarded with the AMA-Gütesiegel,  
Company Bergbauer Wörgl/Tyrol
- Eggs (free-range farming)**  
Organic farm Hasenhof from family Told,  
Baumkirchen/Tirol
- Vegetables:** Johann Posch, Thaur/Tirol  
Niederwieser fruit & vegetables, Innsbruck/Tyrol
- Honey:** Organic beekeeping Foidl, Reit/Tyrol
- Brown trout:** Fisch farm Simon Hechenberger, Schwendt/Tyrol
- Edible fats:** Walde. Innsbruck/Tirol

### **Our very own butcher shop**

In our Stangl butcher shop are not only products from our own organic farming,  
but also fresh meat products from regional farmers. Our butcher Robert dedicates  
with passion to this traditional craft and pays attention to the best quality  
for your culinary Stangl experience.

# *This does not fit on a cow skin*

## **Interesting facts about our cows at Stanglwirt**

You have probably already made the acquaintance of our four-legged ruminants, which you can observe through the cowshed window. In order to clear up any possible misunderstandings about the way they are kept, please read the following lines. You will learn interesting things that I can guarantee you definitely did not know about cows until now.

## **At the Stanglwirt it has been mooing for a long time**

The traditional farm at Stanglwirt has been around for over 400 years, more precisely since 1609. Our dairy cows, of which are all Simmental Fleckvieh, are milked by us every morning and evening, and all the milk is used to process Stanglwirt products. So if you happen to be enjoying some cheese, curd, yogurt or milk, you now know who put in the hard work to make it.

## **Ox on the mountain in the green meadow**

In spring and fall, our cows go out to pasture in a day-long excursion. In the summer, the Fleckvieh grazes for around 90 days on the high pastures of the Wilden Kaiser. Even in the cold months, our cows are in great shape and are fed 100% organic concentrated feed and organic minerals as well as our own Stanglwirt organic hay.

## **Air and love**

Likewise, in winter, exercise is not neglected and our cows are let out into the yard for several hours every day, where, in addition to plenty of fresh air, they also enjoy a cow massage. Afterwards - it's hard to believe - every cow really wants to go back to its place of origin. After all, cows are only human.



### **Speaking of people**

Our cows are accustomed to people not only through the cowshed window, but especially through the constant physical contact in the barn. Cow attacks have therefore never occurred with us. A humane and benevolent treatment is very important to us for all animals at the Stanglwirt. We therefore do not see our cows as purely high-performance animals, but place great value on the health and biological originality in our cows.

### **Our stable order or why we do not take our cows on the horns**

Since we enable our cows at the Stanglwirt a lot of exercise and above all the agony of cutting off and burning out their horns. we have deliberately decided not to keep our cows in loose housing and instead tie them up in the barn. And we do this with a flexible rope, which allows the cows to move naturally. This also has the advantage that each cow is allowed to remain exactly as she is. For hygienic reasons, the tail of each cow is also tied.

Our happy cows thank us with the best organic quality, which you can enjoy here at the Gasthof "Stangl" directly on the tongue. For example in the form of a delicious cappuccino, which of course is also made prepared with the finest foamed "Stangl cow's milk".

*In this sense we wish you  
a good appetite!*

### *Allergenic information*

Our trained staff will be happy to provide you with information about allergens in the dishes.

Despite the greatest possible care during the production and preparation of our dishes, traces of allergic substances cannot be excluded.

We do not assume any liability.