

# *Welcome at „Hotelrestaurant“!*



We are happy that you have chosen our restaurant  
and we hope you enjoy your time here.  
Our restaurant has been open for more than 400 years, so  
it offers a lot of tradition and history.

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  
from our own farm.

*„An Quad'n!“*

Your family Hauser with team

# *Pre-orders*

*(24 hours before)*

## *Fondue*

optional with rapeseed oil, beef broth or vegetable fond.  
sliced filet of beef, veal, poultry,  
Black Tiger prawns,  
different kind of vegetables and oven potato,  
homemade sauces, garlic bread,  
fresh seasonal salad.

60 p. p.

### **Vegetarian fondue**

Different kind of vegetables with a duet of Chinese tofu,  
basil-curd cheese dumpling, oven potato, mushrooms,  
rice, fresh seasonal salad.

50 p. p.

## *Farmers duck*

*(for 2 people)*

red cabbage, potato dumplings and baked apple

32 p. p.

## *Chateaubriand*

*(for 2 people about 650-700 Gramm)*

from Tyrolean Black Angus beef  
vegetables, rosemary potatoes  
and Sauce Bearnaise

64 p. P.

## *From our soup pot*

### **Strong beef broth**

homemade sliced pancake	7
homemade bacon dumpling	9
homemade liver dumpling	9
homemade cheese dumpling	9

### **Savoury goulash soup**

9

## *„Stangl-green“*

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

21

tomato, shallots, basil

### **Caramelized chicory salad**

21

figs, cashew-nuts, roasted goat cheese

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

19

arugula, balsamic, olives oil

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

18

roasted sunflower seeds, cucumber,  
honey tomato, homemade dressing

### **Small Romanic lettuce hearts**

18

garlic toast, mango-chutney, balsamic-vinaigrette

### **Stangl crispy salad**

18

raw vegetables, wild herbs, lime-vinaigrette

### **in order with...**

Beef filet strips	22
Filet of chicken breast	16
Black Tiger Prawn	18

# *Stangl-delicacy*

<b>Tatar of Tyrolean Black Angus</b> quail egg, pepper, malt bread, wild herbs	24	32
<b>Carpaccio from native filet of beef</b> planed parmesan, pine nuts		21
<b>Sausage-salad with Tyrolean mountain cheese</b> homemade sausage, organic Stangl mountain cheese, onions	14	19
<b>Stangl - starter plate</b> organic mountain cheese, sausage, bacon, horseradish, radish		22
<b>Smoked brook trout fillet</b> cucumber, wasabi mayonnaise, char caviar		21
<b>Homemade smoked wild salmon with potato pancakes</b> sour cream, horseradish, salad, tarragon-lemon vinaigrette	21	28
<b>Ravioli „Austrian style“</b> melted butter, arugula, self-made organic mountain cheese	16	21
<b>House-smoked carree bacon</b> Horseradish, pickled vegetables, butter bread		19
<b>3 Holnburger veal sausages</b> pretzel, sweet mustard		14

# *Stanglwirt Classics*

<b>Crispy roast of pork fresh from the oven</b>	<b>22</b>	
bread dumpling, sauerkraut, gravy		
<b>Escalope of veal Viennese style</b>	<b>38</b>	
parsley potatoes, cranberries, lemon		
<b>Boiled beef</b>	<b>38</b>	
creamy spinach, roasted potatoes, apple horseradish, chive sauce		
<b>Roasted sirloin steak of beef with onion sauce,</b>	<b>38</b>	
butter spaetzle, green beans wrapped in bacon		
<b>Filet of Black Angus beef</b>	<b>280g</b>	<b>62</b>
<b>for girls</b>	<b>150g</b>	<b>46</b>
potato gratin, baby carrots, rosemary jus		
<b>Deep fried organic chicken</b>	<b>26</b>	
potato-lambs lettuce salad, cranberries, lemon		
<b>Veal meat loaf</b>	<b>26</b>	
mashed potatoes, gravy, radishes, horseradish salad		
<b>Tyrolean goulash of native beef</b>	<b>24</b>	
bread dumpling		
<b>Rack of Lamb Macadamia Thyme Crust</b>	<b>48</b>	
Ratatouille vegetables, cream polenta		

## *From the river & lake*

<b>Trout meunière</b>	32
potatoes, almond butter, fresh leaf salads	
<b>Roasted filet of pikeperch</b>	39
balsamic lentils, parsley fried potatoes, noily prat sauce	
<b>Char fillet</b>	34
Barley risotto, sautéed leek vegetables, horseradish	

## *Vegan & vegetarian*

<b>Tyrolean cheese spaetzle</b>	19
homemade cheese, fried onions, leaf salad	
<b>Warm Stangl bowl</b>	26
chickpeas, vegetables, coconut milk, Jaipur curry	
<b>Crispy backed cauliflower from the oven</b>	22
three kinds of vegan dips	
<b>Vegetable groestl</b>	19
seasonal vegetables, fresh herbs	
<b>Mushroom risotto</b>	26
Lovage oil, wild herb salad	

# *Sweet Stangl temptations*

<b>Homemade Kaiserschmarrn</b> plum compote, vanilla ice cream ( <i>" Good things take some time! "around 20 minutes waiting time)</i>	21
<b>3 curd cheese dumplings</b> sweet crumbs, apricot compote	14
<b>Trilogy of chocolate mousse</b> berries	15
<b>Homemade apple strudel</b> vanilla ice cream or sauce, whipped cream	8
<b>Homemade curd cheese strudel</b> vanilla ice cream or sauce, whipped cream	8
<b>Chocolate cake „Sacher style“</b>	7
<b>Lactose-free cheese cake</b>	6
<b>Winter pear tart with whipped cream</b>	6
<b>Esterhazy slice</b>	6
<b>Vegan moss dumplings</b> lemon sorbet	12
<b>Vegan apple-crumble</b>	9
<b>Small sorbet variation</b> fresh fruits	9

„To all desserts and cakes, we recommend a glass of  
our very own organic milk. “



<b>Small cheese platter</b>	18
<b>Big cheese platter</b> walnut bread, fig mustard	26

70% of our yearly produced milk is used for the production of our cheese  
**Organic mountain cheese, taleggio, farmers cheese  
and hard cheese „Hoam Kas“.**

The homemade, with gold awarded Bio-Bergkäse does not contain any flavor  
enhancers or unnecessary additions and is stored for two months  
on the Stangl-Alm before it is brought down into the rock cellar,  
which is located next to the Stanglwirt.

Inclusive of all tax.



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
- Pork:** Meat trade, Dornauer, Schörfling/Attersee  
Family Kammerlander, Unterwindau/Tyrol
- 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

**Potatoes:** Johann Posch, Thaur/Tyrol

**Onion, carrots, celery, north tyrolean vegetables:**

Johann Posch, Thaur/Tyrol

**Vegetables:** Niederwieser fruit & vegetables, Innsbruck/Tyrol

**Brown trout:** Fisch farm Simon Hechenberger, Schwendt/Tyrol

**Fine spirits:** Aggstein noble brandies, St.Johann in Tyrol

**Our very own butchery**

In our Stangl butchery are not only products from our farm processed, 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.



## Beer

Stangl Beer	0,3l	4,60
Huber Special on tap	0,3l	4,60
	0,5l	5,60
Tegernseer	0,5l	5,60
Gösser alcohol-free	0,3l	4,40
Radler	0,3l	4,60
	0,5l	5,60
Erdinger wheat beer clear	0,3l	4,60
	0,5l	5,60
Erdinger wheat beer alcohol-free	0,3l	4,60
	0,5l	5,60
„Schneider Weisse“ Dark wheat beer	0,5l	5,60

## Coffee & Tea

Espresso	3,50
Espresso Macchiato	3,90
Espresso Doppio	4,90
American coffee	4,50
Cappuccino	4,90
Latte Macchiato	4,90
Iced coffee	8,20
Sonnentor - BIO Tea (different flavors)	4,80

## Soft drinks

Stanglwirt-Kaiserquelle	1,5l	3,20
Vöslauer Mineralwasser	0,33l	4,20
still/sparkling	0,75l	6,90
Coca Cola		
Coca Cola Zero		
Fanta		
Sprite		
Spezi		
Almdudler	0,33l	4,50
Charitea & Lemonaid		
Red		
Mate		
Blood orange		
Maracuja	0,33l	4,80

Organic juices with soda		
Apple natur		
Currant		
Rhubarb	0,33l	4,80
„Kohl Gourmet Bergapfel“ juice		
Bergapfel Rouge		
Bergapfel Elstar		
Pear		
Currant		
Apricot	0,2l	5,60

## *Allergens information*

Our service-team can provide information on allergens in the food.

We do not take over any liability.

## *Opening hours*

**from 11.00 until 23.00 o'clock**

**Daily and weekly menu:**

11.30 until 13.45 o'clock and 17.30 until 21.30 o'clock

*Inclusive of all tax.*