

Welcome at „Gasthof Stangl“!



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

From our soup pot

| | |
|-------------------------------|---|
| Strong beef broth | |
| with homemade sliced pancake | 5 |
| with homemade bacon dumpling | 7 |
| with homemade liver dumpling | 7 |
| with homemade cheese dumpling | 7 |
| | |
| Savoury goulash soup | 8 |

„Stangl-green“

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|---|----|
| Burrata with Tyrolean bread salad | 17 |
| tomato, shallots and basil | |
| | |
| Fresh salads of the season | 11 |
| with roasted sunflower seeds, cucumber, honey tomato and homemade dressing | |
| | |
| Small Romanic lettuce hearts | 11 |
| with garlic toast, mango-chutney and balsamic-vinaigrette | |
| | |
| Stangl crispy salad | 11 |
| raw vegetables, wild herbs and lime-vinaigrette | |
| | |
| in order with... | |
| Beef filet strips | 16 |
| Filet of chicken breast | 9 |
| Black Tiger Prawn | 11 |

Stangl-delicacy

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|---|-----------|-----------|
| Roast beef of Tyrolean Black Angus | 16 | 26 |
| with roasted potatoes, homemade Sauce Tatar, horseradish and fresh salad | | |
| Tatar of Tyrolean Black Angus | 18 | 28 |
| with quail egg, pepper, malt bread and wild herbs | | |
| Carpaccio from native filet of beef | | 19 |
| with planed parmesan and pine nuts | | |
| Ravioli „Austrian style“ | 10 | 17 |
| with melted butter, arugula, self-made organic mountain cheese | | |
| Cheese dumpling | 11 | 17 |
| with cabbage salad, radish and arugula | | |
| Sausage-salad with Tyrolean mountain cheese | 11 | 17 |
| with homemade sausage, organic Stangl mountain cheese and onions | | |
| Stangl - starter plate | | 19 |
| organic mountain cheese, sausage, bacon, horseradish, radish | | |
| 3 Holnburger veal sausages | | 12 |
| with pretzel and sweet mustard | | |
| Homemade smoked wild salmon with potato pancakes | 16 | 26 |
| sour cream, horseradish, salad and tarragon-lemon vinaigrette | | |
| Smoked Tyrolean trout from Schwendt | 12 | 18 |
| roasted celery, sugar snaps and saffron brew | | |

Sweet Stangl temptations

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| Homemade Kaiserschmarrn with plum compote and vanilla ice cream (" Good things take some time! "around 20 minutes waiting time) | 17 |
| Beer fritters with homemade vanilla ice cream | 10 |
| 3 curd cheese dumplings with sweet crumbs and apricot compote | 10 |
| Homemade apple strudel with vanilla ice cream or sauce and whipped cream | 6 |
| Homemade curd cheese strudel with vanilla ice cream or sauce and whipped cream | 6 |
| Trilogy of chocolate mousse with berries | 12 |
| Small sorbet variation with fresh fruits | 9 |

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



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| Small cheese platter | 12 |
| Big cheese platter with walnut bread and fig mustard | 18 |

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.

Homemade cakes
(from 2 pm until 5 pm)

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|-------------------------------|---|
| Chocolate cake „Sacher style“ | 4 |
| Lactose-free cheese cake | 4 |
| Fruit cake | 3 |
| Cheese-cream cake | 4 |
| Stanglwirt's cake | 4 |
| Esterházy cake | 4 |

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.

Inclusive of all tax.

Beer

| | | |
|---|------|-------------|
| Stangl Beer | 0,3l | 4,20 |
| Huber Special on tap | 0,3l | 4,20 |
| | 0,5l | 5,20 |
| Tegernseer | 0,5l | 5,20 |
| Clausthaler alcohol-free | 0,3l | 3,90 |
| Radler | 0,3l | 4,20 |
| | 0,5l | 5,20 |
| Erdinger wheat beer clear | 0,3l | 3,90 |
| | 0,5l | 4,80 |
| Erdinger wheat beer alcohol-free | 0,3l | 3,90 |
| | 0,5l | 4,80 |
| „Schneider Weisse“ Dark wheat beer | 0,5l | 4,80 |

Coffee & Tea

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| Espresso | 2,90 |
| Espresso Macchiato | 3,20 |
| Espresso Doppio | 4,40 |
| American coffee | 3,90 |
| Cappuccino | 4,20 |
| Latte Macchiato | 4,40 |
| Iced coffee | 7,60 |
| Sonnentor - BIO Tea (different flavors) | 3,90 |

Soft drinks

| | | |
|---|-------|-------------|
| Stanglwirt-Kaiserquelle | 1,5l | 2,90 |
| Montes mineral water still/sparkling | 0,33l | 3,60 |
| | 0,75l | 6,20 |
| Coca Cola | | |
| Coca Cola Zero | | |
| Fanta | | |
| Sprite | | |
| Spezi | | |
| Almdudler | 0,33l | 3,90 |
| Charitea & Lemonaid | | |
| Red | 0,33l | 4,10 |
| Mate | 0,33l | 4,10 |
| Blood orange | 0,33l | 4,10 |
| Maracuja | 0,33l | 4,10 |

| | | |
|---------------------------------------|-------|-------------|
| „Kohl Gourmet Bergapfel“ juice | | |
| Bergapfel Rouge | | |
| Bergapfel Elstar | | |
| Pear | | |
| Currant | | |
| Apricot | 0,2l | 4,90 |
| Organic juices with soda | | |
| Apple natur | | |
| Currant | | |
| Rhubarb | 0,33l | 4,20 |

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