

# *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***

<i>with homemade sliced pancake</i>	<b>5</b>
<i>with homemade bacon dumpling</i>	<b>7</b>
<i>with homemade liver dumpling</i>	<b>7</b>
<i>with homemade cheese dumpling</i>	<b>7</b>

<b><i>Savoury goulash soup</i></b>	<b>8</b>
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## *„Stangl-green“*

<b><i>Burrata with Tyrolean bread salad</i></b>	<b>17</b>
<i>tomato, shallots and basil</i>	

<b><i>Fresh salads of the season</i></b>	<b>11</b>
<i>with roasted sunflower seeds, cucumber, honey tomato and homemade dressing</i>	

<b><i>Small Romanic lettuce hearts</i></b>	<b>11</b>
<i>with garlic toast, mango-chutney and balsamic-vinaigrette</i>	

<b><i>Stangl crispy salad</i></b>	<b>11</b>
<i>raw vegetables, wild herbs and lime-vinaigrette</i>	

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

<i>Beef filet strips</i>	<b>16</b>
<i>Filet of chicken breast</i>	<b>9</b>
<i>Bavarian salt water prawn (per piece)</i>	<b>3</b>

# *Stangl-delicacy*

<b><i>Roast beef of Tyrolean Black Angus</i></b>	<b>16</b>	<b>26</b>
<i>with roasted potatoes, homemade Sauce Tatar, horseradish and fresh salad</i>		
<b><i>Tatar of Tyrolean Black Angus</i></b>	<b>18</b>	<b>28</b>
<i>with quail egg, pepper, malt bread and wild herbs</i>		
<b><i>Carpaccio from native filet of beef</i></b>		<b>19</b>
<i>with planed parmesan and pine nuts</i>		
<b><i>Ravioli „Austrian style“</i></b>	<b>10</b>	<b>17</b>
<i>with melted butter, arugula, self-made organic mountain cheese</i>		
<b><i>Cheese dumpling</i></b>	<b>11</b>	<b>17</b>
<i>with cabbage salad, radish and arugula</i>		
<b><i>Sausage-salad with Tyrolean mountain cheese</i></b>	<b>11</b>	<b>17</b>
<i>with homemade sausage, organic Stangl mountain cheese and onions</i>		
<b><i>Stangl - starter plate</i></b>		<b>19</b>
<i>organic mountain cheese, sausage, bacon, horseradish, radish</i>		
<b><i>Sour pretzel dumpling</i></b>		<b>15</b>
<i>with lambs`lettuce and cream-vinaigrette</i>		
<b><i>Homemade smoked wild salmon with potato pancakes</i></b>	<b>16</b>	<b>26</b>
<i>sour cream, horseradish, salad and tarragon-lemon vinaigrette</i>		
<b><i>Smoked Tyrolean trout from Schwendt</i></b>	<b>12</b>	<b>18</b>
<i>roasted celery, sugar snaps and saffron brew</i>		

# *Stanglwirt Classics*

<b><i>Crispy roast of pork fresh from the oven</i></b>	<b>19</b>
<i>with bread dumpling, sauerkraut and gravy</i>	
<b><i>Escalope of veal Viennese style</i></b>	<b>28</b>
<i>with parsley potatoes, cranberries and lemon</i>	
<b><i>Boiled beef with its classic side dishes</i></b>	<b>31</b>
<i>(creamy spinach, roasted potatoes, apple horseradish, chive sauce)</i>	
<b><i>Roasted sirloin steak of beef with onion sauce,</i></b>	<b>29</b>
<i>butter spaetzle and green beans wrapped in bacon</i>	
<b><i>Filet of Black Angus beef</i></b>	<b>48</b>
<b>280g</b>	
<b>for girls 150g</b>	<b>32</b>
<i>with potato gratin, baby carrots, rosemary jus</i>	
<b><i>Deep fried organic chicken</i></b>	<b>21</b>
<i>with potato-lambs lettuce salad, cranberries and lemon</i>	
<b><i>Veal meat loaf</i></b>	<b>20</b>
<i>with mashed potatoes, gravy, radishes and horseradish salad</i>	
<b><i>Tyrolean cheese spaetzle</i></b>	<b>17</b>
<i>with homemade cheese, fried onions and leaf salad</i>	
<b><i>Tyrolean goulash of native beef</i></b>	<b>18</b>
<i>with bread dumpling</i>	
<b><i>Trout meunière</i></b>	<b>30</b>
<i>with potatoes, almond butter, fresh leaf salads</i>	
<b><i>Roasted filet of Tyrolean lake char</i></b>	<b>32</b>
<i>with grilled vegetables, celery cream, chives beurre blanc</i>	

# *Sweet Stangl temptations*

<b><i>Homemade Kaiserschmarrn</i></b>	<b>17</b>
<i>with plum compote and vanilla ice cream</i> <i>(" Good things take some time! "around 20 minutes waiting time)</i>	
<b><i>Beer fritters</i></b>	<b>10</b>
<i>with homemade vanilla ice cream</i>	
<b><i>3 curd cheese dumplings</i></b>	<b>10</b>
<i>with sweet crumbs and apricot compote</i>	
<b><i>Homemade apple strudel</i></b>	<b>6</b>
<i>with vanilla ice cream or sauce and whipped cream</i>	
<b><i>Homemade curd cheese strudel</i></b>	<b>6</b>
<i>with vanilla ice cream or sauce and whipped cream</i>	
<b><i>Small sorbet variation</i></b>	<b>9</b>
<i>with fresh fruits</i>	

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



<b><i>Small cheese platter</i></b>	<b>12</b>
<b><i>Big cheese platter</i></b>	<b>18</b>
<i>with walnut bread and fig mustard</i>	

*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.*

# *Homemade cakes*

*(from 2pm until 5pm)*

*Chocolate cake „Sacher style“* 4

*Lactose-free cheese cake* 4

*Fruit cake of the day* 3

*Cheese-cream cake* 4

*Raspberry-yoghurt cake* 4

*Rhubarb - crumble cake* 3

*All of our cakes are vegetarian*

*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*

**Pork:** *Meat trade, Dornauer, Schörfling/Attersee  
Company Weinbauer, Kufstein/Tyrol*

**Beef:** *from Simmentaler or organic beef  
organic butcher Juffinger Thiersee*

**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, Rettenschöss/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

<b>Huber Special on tap</b>	0,3l	<b>4,20</b>
	0,5l	<b>5,20</b>
<b>Tegernseer</b>	0,5l	<b>5,20</b>
<b>Radler</b>	0,3l	<b>4,20</b>
	0,5l	<b>5,20</b>
<b>Erdinger wheat beer clear</b>	0,3l	<b>3,90</b>
	0,5l	<b>4,80</b>
<b>Erdinger wheat beer</b>	0,3l	<b>3,90</b>
Alcohol-free	0,5l	<b>4,80</b>
<b>„Schneider Weisse“</b>		
<b>Dark wheat beer</b>	0,5l	<b>€ 4,80</b>

## Coffee & Tea

<b>Espresso</b>		<b>€ 2,80</b>
<b>Espresso Macchiato</b>		<b>€ 3,10</b>
<b>Espresso Doppio</b>		<b>€ 4,20</b>
<b>American Coffee</b>		<b>€ 3,50</b>
<b>Cappuccino</b>		<b>€ 3,90</b>
<b>Latte Macchiato</b>		<b>€ 4,40</b>
<b>Iced coffee</b>		<b>€ 6,90</b>
<b>„Sonnentor“-Tea</b>		<b>€ 3,80</b>
(Diffrents teas)		

## Soft drinks

<b>Stanglwirt-Kaiserquelle</b>	1,5l	<b>€ 2,80</b>
<b>Montes mineral water</b>	0,33l	<b>€ 3,60</b>
still/sparkling	0,75l	<b>€ 6,20</b>
<b>Coca Cola, Fanta,</b>		
<b>Spezi, Sprite</b>	0,4l	<b>€ 3,90</b>
<b>Coca Cola, Coca Cola Light,</b>		
<b>Almdudler (bottle)</b>	0,33l	<b>€ 3,70</b>
<b>Juices with soda</b>	0,4l	<b>€ 4,80</b>
(apple, orange)		

### Charitea & Lemonaid

<b>Red</b>	0,33l	<b>3,90</b>
<b>Mate</b>	0,33l	<b>3,90</b>
<b>Blutorange</b>	0,33l	<b>3,90</b>
<b>Maracuja</b>	0,33l	<b>3,90</b>

## Juices

<b>„Kohl Gourmet Bergapfelsäfte“</b>		
<b>Bergapfel Rouge</b>		
<b>Bergapfel Elstar</b>		
<b>Pear</b>		
<b>Currant</b>		
<b>Apricot</b>	0,2l	<b>€ 4,90</b>

Inclusive of all tax.



# *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*

## *Tyrolean starter plate for Tyrolean kids*

*On the occasion of the 70<sup>th</sup> anniversary from the aid organisation  
"Sos-Kinderdorf"*

*we donate the net profit of our famous Tyrolean starter plate.*

*From 1<sup>st</sup> January until 31<sup>st</sup> December 2019*

*for families, children and youths in need.*

*„We will support that wonderful project of SOS-Kinderdorf  
with this campaign, in order that more families in Tyrol are encouraged“,  
Junior-boss Elisabeth Hauser-Benz said.*

