

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

Our Cows at the Stanglwirt

Farming has been part of the Stanglwirt for more than 400 years.

Our cowshed has stood in its current location for around 300 years. Our dairy cows are Simmental cattle with horns. They are milked every day and their milk is processed directly on site into cheese, yogurt, curd and other dairy products. Since 2024 we also run our own ox breeding program, which means all calves born here can remain on the farm.

From spring until autumn our cows regularly graze on the meadows around the Stanglwirt. During the summer months our oxen and young cattle spend around 90 days on the alpine pasture high above the Wilder Kaiser. In winter all animals are fed organic feed, minerals and hay produced on our own farm.

Even in the colder months our cows have daily access to the courtyard for fresh air and exercise. There they can move freely and enjoy our well known cow brushes, which the animals use frequently.

We handle our animals calmly and with care. Many of our cows live with us for many years. We are particularly proud that the oldest cow in the entire district lives in our barn.

Our cows keep their horns:

To prevent injuries between animals while still allowing natural movement, they stand in the barn with flexible ties.

This is not a traditional tie stall system but a combination system. The animals have regular outdoor exercise and pasture access and spend only part of the day at their place in the barn.

This approach allows us to avoid the painful removal of horns while maintaining safety and calm conditions in the stable.

For us the priority is not maximum production, but animal health, calm conditions in the barn and responsible farming. The quality of our products begins herewith the way our animals are cared for.



Prices are in euros and 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.

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.

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

Spinach cream soup

16

Poached wels catfish filet, horseradish

„Stangl-green“

Burrata with Tyrolean bread salad

24

Tomatoes, shallots, basil

Cucumber-rice noodle salad (vegan)

20

Crispy sesame tofu

Honey-tomato-avocado salad

20

Arugula, balsamic, olive oil

Fresh salads of the season

18

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

Veal shank aspic with horseradish mousse		16
Small salad bouquet, pumpkin seed oil vinaigrette		
Tartare of smoked trout		24
Green apple, crème fraîche, toast		
Mediterranean octopus salad		22
Olive oil, fresh herbs, crystal bread		
Smoked organic salmon rose		26
Hash browns, mixed salad, lime-sour cream dip		
Carpaccio of local beef filet		26
Parmesan, arugula, pesto, pine nuts		
Tartare of Tyrolean black angus	26	36
Quail egg, black garlic mayonnaise, wild herbs		
Spinach ravioli (only partially vegetarian)	18	26
Onion lard, baby spinach, homemade organic mountain cheese		
Veal sweetbread medallions in Madeira jus		34
Pea cream, morel, green asparagus		
Gnocchi in San Marzano tomato sauce		24
Amalfi lemon, basil		

Stanglwirt Classics

Oven-fresh pork and crust roast	26
Sauerkraut, bread dumpling, roast gravy	
Escalope of veal “Viennese style”	39
Parsley potatoes, cranberries, lemon	
Boiled tafelspitz of imperial veal	39
Creamy spinach, roasted potatoes, apple horseradish, chive sauce	
Grilled roast of local beef with onions in gravy	42
Green beans wrapped in bacon, butter spaetzle	
Filet of black angus beef 280g	68
For ladies 180g	56
Potato gratin, baby carrots, rosemary jus	
Deep fried organic chicken	34
Potato and field salad, cranberries, lemon	
Pan-fried veal patties	34
Mashed potatoes, peas, veal jus	
Stanglwirts hunter’s pan	32
Pork filet in creamy mushroom sauce, mixed vegetables, homemade spaetzle	

Spring Highlights

Two kinds of black-feathered chicken	46
Spring onion, lemon tagliatelle, celery	
Venison medallions in hazelnut crust	54
Pear pointed cabbage, potato dumplings, elderberry jus	
Rack of lamb in dijon mustard-herb crust	48
Fava beans, creamy polenta, thyme jus	
Veal osso buco	44
Saffron risotto, gremolata	

From the river & lake

Trout “Müllerin style”	36
Potatoes, lemon-parsley butter, green salad	
Crispy roasted pike-perch filet	42
Smoked cauliflower mousseline, Spring onion, curry sauce	
Salmon trout filet with crushed pepper	42
Leek purée, nut butter-velvet sauce	
Pan-seared halibut filet	54
Asian vegetables, mustard cabbage, basmati rice, coconut chili sauce	

Gift idea for taking home

Stanglwirt organic alpine cheese (approx. 250 g) 9.90

Organic Emmental cheese (approx. 250 g) 8.90

Stanglwirt organic Tilsiter cheese (approx. 250 g) 6.90

Prices are in euros and inclusive of all tax

Vegan & Vegetarian

Tyrolean cheese spaetzle (partially vegetarian)	22
Homemade organic cheese, fried onions, small leaf salad	
Lasagna of ratatouille vegetables (vegetarian)	28
Stracciatella cheese, pine nuts, wild herb salad ("Good things take some time!" around 20 minutes waiting time)	
Vegan taco shell (vegan)	28
Black beans, corn, guacamole	
Spinach dumpling on fried pointed cabbage (vegetarian)	28
crispy onions, brown butter ("Good things take some time!" around 20 minutes waiting time)	
Green asparagus quiche (vegetarian)	28
Small leaf salad, sour cream dip	
Homemade spring rolls (vegan)	28
Vegetables, tofu, ginger, three dipping sauces	
Baked feta cheese with zucchini (vegetarisch)	28
Dried tomatoes, Ligurian olives, crystal bread	

Stangl Snack

From 11.30 am to 5 pm

Three kinds of spreads	7	
Pretzel		
Smoked trout filet	19	
Horseradish and toast		
Homemade emmental cheese	12	
Brown bread, salted butter, chives		
Homemade head cheese	16	
Pretzel, onion, vinegar, oil		
Sausage salad with tyrolean mountain cheese	19	
Homemade sausage, Stangl organic mountain cheese		
Stangl cold cuts platter	24	
Organic mountain cheese, smoked sausage, Tyrolean bacon, horseradish, radishes		
Home-smoked bacon	19	
Horseradish, pickled vegetables, butter, farmhouse bread		
3 Holnburger white sausages	14	
Pretzel, Händlmaier mustard		
Frankfurter or Sankt Johanner sausages	9	
Farmhouse bread, mustard, horseradish or goulash juice		
Tyrolean beef goulash	19	24
Homemade bread dumpling		

Sweet Stangl temptations

Homemade "Kaiserschmarrn"	22
Plum compote, vanilla ice cream (“Good things take some time!” around 20 minutes waiting time)	
Homemade apple strudel with whipped cream	9
Vanilla ice cream or sauce, whipped cream	11
Homemade curd cheese strudel with whipped cream	9
Vanilla ice cream or sauce, whipped cream	11
3 curd cheese dumplings	15
Sweet crumbs, apricot compote	
Trilogy of chocolate mousse	15
Berries	
Sorbet variation	12
Fresh fruits	
Apricot pancakes per piece	6
Vanilla ice cream	8
Vanilla parfait with rhubarb compote	16
Rhubarb-sweet wine ice cream, almond crumble	
Vegan coconut panna cotta	18
Pineapple sorbet, granola	
Small cheese plate with cheese from own production	16
Large cheese plate with aged international cheeses	38
Walnut bread, fig mustard, butter	

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

Chocolate cake, house specialty	7
Lactose free cheesecake	7
Rhubarb crumble cake	6
Cardinal slice	6
Strawberry yogurt slice	6
Grisons nut tart	8

Stangl - Ice cream

Mixed ice cream	7	Coupe denmark	12
Vanilla, strawberry and chocolate ice cream, whipped cream	8	Vanilla ice cream, chocolate sauce, Whipped cream	
Banana sundae	12	Coupe amarena	14
Vanilla ice cream, banana ice cream, banana, Almonds,Chocolate sauce, whipped cream		Cherry sorbet, vanilla ice cream, Amarena cherries, whipped cream	
Hot love	12	Sorbet-cup	12
Vanilla ice cream, warm raspberries Whipped cream		Cherry sorbet, lemon, mango, Fruit salad, berries	
Iced coffee	10	Nut dream	12
Vanilla ice cream, coffee Whipped cream		Caramel, hazelnut brittle, Walnut ice cream, honey nuts, Caramel sauce, whipped cream	
Iced coffee stirred	12	Blueberry cup	12
Vanilla ice cream, coffee stirred Whipped cream		Vanilla ice cream, warm blueberries, Whipped cream	
Stanglwirt-cup	14	Colourful children's sundae	7
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	5,40
	0,5l	6,50
Tegernseer	0,5l	6,50
Gösser alcohol-free	0,3l	4,90
Radler	0,3l	5,40
	0,5l	6,50
Erdinger wheat beer	0,5l	6,50
Erdinger beer	0,3l	5,40
Erdinger wheat beer	0,3l	5,40
alcohol-free	0,5l	6,50
„Schneider Weisse“		
Dark wheat beer	0,5l	6,50

Coffee & Tea

Espresso		3,90
Espresso Macchiato		4,60
Espresso Doppio		4,90
American coffee		4,90
Cappuccino		5,40
Latte Macchiato		5,40
Sonnentor - ORGANIC Tea		5,20
(different flavors)		

Alcohol-free drinks

Stanglwirt-Kaiserquelle	1,5l	3,90	Kohl Gourmet juice	0,2l	6,50
			apple Sunlight		
Vöslauer mineral water	0,33l	5,60	pear		
natural/sparkling	0,75l	8,40	currant		
			apricot		
Lemonade	0,33l	5,20	Organic juices with soda	0,33l	5,20
Coca Cola			apple		
Coca Cola Zero			currant		
Fanta			rhubarb		
Sprite			passion fruit		
Spezi					
Almdudler					
ORGANICS by Red Bull:	0,25l	5,60			
Fizzy Peach					
Bitter Lemon/ Tonic Water					
Ginger Ale					