

OUR EVENING

LIKE A FEAST

AT THE FAMILY TABLE

Our new à la carte restaurant “Leni’s” enriches the Stanglwirt culinary world with a bridge between modern cuisine and lived tradition. At its heart are honest ingredients, artisanal quality, and a mindful approach to nature and origin.

Many ingredients come from our own farm: dry-aged meat, bread from our bakery, dairy products from our organic hay-milk operation, and herbs and vegetables from the region. International specialties provide additional culinary highlights, grounding the cuisine while keeping it contemporary.

“Leni’s” blends Mediterranean lightness with Alpine substance. The Neapolitan pizza dough is slowly matured, and the pasta is handmade fresh every day – inspired by southern flavors, yet rooted in the Stanglwirt philosophy.

The name honors “Benzmühlner Leni”, mother of Magdalena Hauser – a passionate Bavarian farmer who welcomed family and guests with hearty homemade dishes and genuine hospitality.

These values live on in “Leni’s”: an awareness of origin, joy in craftsmanship, appreciation for simplicity – and the pleasure of sharing and enjoying meals together.

Leni’s becomes a place where tradition and modernity, Tyrol and Bavaria, regionality and cosmopolitanism merge in an enjoyable and authentic way.

MENÜ

APERITIFS

- Leni's Special 12
sparkling wine, thyme-vermouth infusion,
lime, fizzy peach
- Negroni from the Stangl Barrel nobly matured 16,90
gin, campari & red vermouth, refined
over months in the Stangl oak barrel
- Blood Orange Spritz sunny & spicy 13
sparkling wine, homemade
blood orange liqueur,
ginger ale & cinnamon

HOMEMADE ORGANIC-ICED TEAS

- Cranberry Vanilla-Rosemary elegant 7,90
fein & elegant Roibos, Vanille, Cranberry,
frischer Rosmarin & a Tupper Honig
- Hibiscus-Raspberry fruity & vibrant 7,90
hibiscus-rosehip tea,
hibiscus-rosehip tea,
fresh raspberries, mint & agave

HOMEMADE ORGANIC-LEMONADE

- Pomegranate-Orange-Ginger zesty 7,90
pomegranate, orange & ginger served
with sparkling „Kaiserwasser“ mineral water
- Alpine Herb Lemonade refreshing & delicate 7,90
lemon balm, mint, yarrow & lemon,
based on a traditional Almdudler-style recipe

A FINE

BEGINNING

Bruschette Tomatoes Olives Stracciatella Truffle	16
Fermented tomatoes Avocado Basil Koriander Mango Chutney	23
Vitello Tonnato Tuna tataki Capers tomatoes	24
Lobster King crab Citrus Miso Crispy salad N25 Caviar	35
Beef Tatar Egg yolk Truffle brioche	28
Parmigiana Wild mushrooms Parmesan Tomatoes	23

SOUP

Beef Tea Root vegetable earls Beech mushrooms Oxtail Samosas	21
Beetroot Pomegranate Horseradish Rusk	18
Seafood Coconut-Ginger Potato waffle N25 Caviar	21

FOR GRAND MOMENTS

TO SHARE AND SAVOR

Sea bass Salt crust Market vegetables Rosemary potatoes Pernod tomatoes Beurre blanc – for 2 Persons	95
Flank Steak Chimichurri Potato slice Jus Pimientos de Padrón – für 2 Persons	84
Gambero Rosso – Langoustine – calamari grilled over charcoal Potato Melon Citrus Miso mayonnaise	42
Beef fillet 250g Truffle purée Carrot Green asparagus Jus	59
Lady Cut 200g	51
Red mullet Tomato and pine nut stuffing Guanciale Fine beans Thyme risotto Chorizoespuma	42
Broccoli-cauliflower steak Hummus Herbs Macadamia	27

OUR DRY-AGING CABINET

Here, selected cuts are aged in a specially controlled environment to delight you with exceptional tenderness and flavor. We are happy to guide you and help you find the perfect cut.

Dry-Aged Meat |
served with jus and two sides of your choice:
Fries, rosemary potatoes, Pimientos de Padron,
Market vegetables

Any additional supplement 7
Chimichurri or herb butter 3

HEARTY FAVORITES

& HOMEMADE PASTA

Shrimp Tortellini | 26
San Marzano Tomatoes | Tarragon

Gnocchi | Sole | Olive oil | Parsley 26

Campanelle alla Norcina | Salsiccia | 27
Seasonal mushrooms | Truffle

Tagliatelle | shaved truffle 35

Confit Lobster | Risotto-Acquarello | 31
Spinach | Turnip | Citrus

BAKED WITH

LOVE

Marinara	13
San Marzano tomatoes, garlic, oregano, basil	
Margherita	15
San Marzano tomatoes, mozzarella fior di latte, basil	
Salami Milano D.O.P.	17
San Marzano tomatoes, mozzarella fior di latte, basil, Salami Milano D.O.P	
Queen	17
San Marzano tomatoes, mozzarella fior di latte, prosciutto cotto, mushrooms, basil	
Tonno	18
San Marzano tomatoes, mozzarella fior di latte, tuna filet, caramelized onion, basil	
Quattro Stagioni	17
San Marzano tomatoes, mozzarella fior di latte, Prosciutto cotto, mushrooms, grilled artichokes, olives, basil	
Cinque Formaggi	18
mozzarella fior di latte, Pecorino Romano, gorgonzola, 36-month aged parmesan, ricotta, figs	

Parma	19
San Marzano tomatoes, mozzarella fior di latte, arugula, Prosciutto San Daniele, parmesan, cherry tomatoes	
Piccantina	18
San Marzano tomatoes, mozzarella fior di latte, Soppresata piccante, basil, chili jam	
Tartufata	24
San Marzano tomatoes, mozzarella fior di latte, black truffle, truffle oil	
Capri	23
San Marzano tomatoes, garlic, sautéed seafood, parsley	

PIZZA BIANCA

Pistacciosa	21
mozzarella fior di latte, ricotta, pistachio cream, crushed pistachios	
Boscaiola	22
Mozzarella fior di latte, mushrooms, Prosciutto cotto pine nuts truffle	
Formaggiosa	19
mozzarella fior di latte, gorgonzola, bocconcini di bufala, pear jam, roasted walnuts, chili honey	

PIZZA SPECIALE

Napoli	18
Mozzarella fior di latte, yellow San Marzano tomatoes olives, capers, anchovies, oregano	
Lady Oscar	21
Beetroot cream, feta, mint, arugula, roasted almonds	
Avocado	21
Mozzarella fior di latte, avocado cream, smoked salmon, lemon, lime ricotta, salmon caviar	
Calzone al Forno	21
Mozzarella fior di latte, yellow San Marzano tomatoes cooked ham, ricotta, mushrooms	
Burrata	23
San Marzano tomatoes, arugula, burrata, truffle	
Cuore di Ricotta	22
Ricotta-filled crust, Mozzarella fior di latte, Parma ham, arugula, honeydew melon	

SWEET MOMENTS

TO SHARE

Profiterole | Coffee | Nougat | Pistachio 16
White chocolate | yogurt–mango

Tiramisu classico 16

Diplomatico | Sponge Cake 16
Alchermes | Vanilla | Raspberry sorbet

Crème Brûlée | Blood Orange Sorbet 16

BIER

Huber Spezial Fass	0,3l	4,90
	0,5l	5,90
Tegernseer	0,5l	5,90
Gösser non-alcoholic	0,3l	4,80
Radler	0,3l	4,90
	0,5l	5,90
Erdinger Weißbier hell	0,5l	5,90
Erdinger Weißbier non-alcoholic	0,5l	5,90
Erdinger hell	0,3l	4,90
Schneider Weisse Dunkles Weißbier	0,5l	5,90

COFFEE

Espresso		3,80
Espresso Macchiato		4,40
Espresso Doppio		4,90

NON ALCOHOLIC

DRINKS

Stanglwirt-„Kaiserquelle“ Spring Water	1,5l	3,80
Vöslauer Mineral Wasser still/sparkling	0,33l 0,75l	4,60 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	0,25l	4,60

SÄFTE

KOHL Gourmet Juices:

Apple Sonnenglanz

Pear

Black currant

Apricot

0,2l

5,90

ORGANIC sparkling juice drink:

Unfiltered apple

Black currant

Rhubarb

Passion Fruit

0,33l

4,90

IMPORTANT NOTICE

REGARDING ALLERGENS AND SERVICE

At Stanglwirt, we place great importance on top quality and the careful preparation of all our dishes. If you have any allergies or food intolerances, please inform our service team before placing your order. A list of allergens contained in our dishes is available upon request. Despite the utmost care, traces of unintended cross-contamination may occur in the kitchen.

All prices are in euros and include VAT and service.