

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

Pre-orders

(24 hours before and from 2 people)

Fondue

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

65 p. p.

Vegetarian fondue

Different kind of vegetables with a duet of chinese tofu,
basil curd cheese dumpling, baked potato, mushrooms,
rice, fresh seasonal salads

58 p. p.

Cheese fondue

*from our own farm cheese dairy
(only on Sundays at the Stangl-Alm)*

12 months matured alpine cheese, Stanglwirt home cheese, Emmenthaler, Tilsit
Served with mixed pickles, La Ratte potatoes, bread, marinated Tyrolean bacon,
grapes, pears and apples

52 p. p.

Farmers duck

(for 2 people)

Red cabbage, potato dumplings and baked apple

38 p. p.

Chateaubriand

(for 2 people about 650-700 grams)

from Tyrolean Black Angus beef
colourful vegetables, rosemary fried potatoes
and Sauce béarnaise

69 p. P.

From our soup pot

Strong beef bouillon

homemade sliced pancake	7
homemade bacon dumpling	9
homemade liver dumpling	9
homemade cheese dumpling	9
homemade Viennese soup pot	9

Savoury goulash soup	9
-----------------------------	---

„Stangl-green“

Burrata with Tyrolean bread salad	21
------------------------------------------	----

tomato, shallots, basil

Homemade marinated cream cheese	18
----------------------------------------	----

orange and fennel salad

Honey-tomato avocado salad	20
-----------------------------------	----

arugula, balsamic, olive 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 from our land, wild herbs, lime vinaigrette

in order with...

Strips of beef filet	18
Filet of chicken breast	12
Black Tiger Prawn	14
Grilled vegetables	9

Stangl-delicacy

Tatar of Tyrolean Black Angus quail egg, pepper, malt bread, wild herbs	26	34
Carpaccio of native beef filet parmesan shavings, arugula, pine nuts	21	
Smoked duck breast Brioche, field lettuce, saffron and apricot chutney	22	
Smoked trout fillet Potato cheese, horseradish, trout caviar	21	
Homemade smoked wild salmon with potato pancakes sour cream, horseradish, picking salad, tarragon-lemon vinaigrette	23	28
Ravioli „Austrian style“ with spinach melted butter, arugula, homemade organic mountain cheese	16	21
Colorful beetroot couscous, goat's cheese, walnut	18	
Homemade mixed vegetable plate	22	

Gift recommendation

Stanglwirt organic alpine cheese (approx. 250 g) € 9,90

Stanglwirt organic Emmental cheese (approx. 250 g) € 8,90

Stanglwirt organic Tilsiter (approx. 250 g) € 6,90

Stanglwirt Classics

Pork roast with crackling fresh from the oven	22
bread dumpling, sauerkraut, gravy	
Escalope of veal “Viennese style”	38
parsley potatoes, cranberries, lemon	
Prime boiled beef of an emperor veal	38
creamy spinach, roasted potatoes, apple horseradish, chive sauce	
Grilled roast and onions in gravy of a native beef	38
butter spaetzle, green beans wrapped in bacon	
Filet of Black Angus beef 280g	62
For madam 180g	46
potato gratin, colorful baby carrots, rosemary jus	
Deep fried organic chicken	28
potato and field salad, cranberries, lemon	
Braised beef roulade	32
red cabbage, mashed potatoes, braised sauce	
Game stew	32
pappardelle, cranberries, parsley	
Grilled veal liver	34
glazed apple slices, mashed potatoes, Madeira jus	
Veal patties	28
creamed kohlrabi, potatoes, leek, shallot-balsamic jus	

From the river & lake

Trout Müllerin style	36
potatoes, lemon-parsley butter, green salad	
Steamed char fillet	38
vegetable spaghetti, fregola sarda, tomato velouté	
Fried fillet of zander	39
paprika and pickled cabbage, roast potatoes, Noilly Prat sauce	

Vegan & vegetarian

Tyrolean cheese spaetzle	19
homemade organic cheese, fried onions, leaf salad	
Chilli-smoked tofu	26
ginger, pak choi, sesame seeds, pears, soy sauce	
Potato gnocchi	24
tomatoes, olive sauce, Amalfi lemon	
Three spinach dumplings	22
brown butter, grated mountain cheese	
Wild mushroom goulash	29
potato dumplings, wild herb salad	
Vegetable lasagna	22
eggplant, spinach, courgette, green leaf salad	

Stangl Snack

From 11 am to 5 pm

Three kinds of spreads pretzel, wood-fired bread	7
Homemade Emmental cheese brown bread, salted butter, chives	12
Homemade press sack pretzel, onion, vinegar, oil	16
Sausage salad with Tyrolean mountain cheese homemade sausage, Stangl organic mountain cheese	19
Stangl board snack organic mountain cheese, Kaminwurzen sausage, Tyrolean bacon, horseradish, radishes	22
Home-smoked square bacon horseradish, pickled vegetables, butter, farmhouse bread	19
3 Holnburger white sausages pretzel, Händlmaier mustard	14
Frankfurter farmer's bread, mustard, horseradish	9
Tyrolean beef goulash homemade bread dumplings	19

Sweet Stangl temptations

Homemade “Kaiserschmarrn”	21
plum compote, vanilla ice cream (“Good things take some time!” around 20 minutes waiting time)	
Homemade apple strudel	9
vanilla ice cream or sauce, whipped cream	
Homemade curd cheese strudel	9
vanilla ice cream or sauce, whipped cream	
3 curd cheese dumplings	15
sweet crumbs, apricot compote	
Trilogy of chocolate mousse	15
Berries, mint	
Crème brûlée	16
Wild berries ragout, lemon cream	
Vegan apple-crumble	11
(“Good things take some time!” around 20 minutes waiting time)	
Small sorbet variation	9
fresh fruits	
Small cheese platter	19
Big cheese platter	28
walnut bread, fig mustard	
Matured soft cheese from the Stanglwirt cheese dairy	54
modelled on Vacherin Mont d'Or for 2 - 6 people La Ratte potatoes, walnut bread, flavoured with our Dreiklang Muskateller, cornichons	

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 in the style of the house	7
Lactose free cheese cake	7
Pear tarte	6
Tyrolean poppy seed and cranberry cake	7
Cherry crumble cake	6
Cardinal slice	6

Stangl - Ice cream

Mixed ice cream	5	Coupe Denmark	7
Vanilla, strawberry and chocolate ice cream		Vanilla ice cream, chocolate sauce	
Whipped cream	6	Whipped cream	
Banana sundae	8	Coupe Amarena	8
Vanilla ice cream, banana, almonds		Cherry sorbet, vanilla ice cream	
Chocolate sauce, whipped cream		Amarena cherries, whipped cream	
Hot love	8	Sorbet-Cup	8
Vanilla ice cream, raspberis		Sorbet cherry, lemon, mango	
Whipped cream		Fruit salad, berries	
Iced coffee	8	Nut dream	8
Vanilla ice cream, coffee		Caramel, hazelnut brittle	
Whipped cream		Walnut ice cream, honey nuts	
Iced coffee stirred	8	Caramel sauce, whipped cream	
Vanilla ice cream, coffee stirred		Strawberry sundae	9
Whipped cream		Vanilla, strawberry ice cream, mint	
Stanglwirt-Cup	9	Strawberries, whipped cream, strawberry sauce	
Vanilla, chocolate, strawberry ice cream		Colourful children's sundae	4
Fruit salad, whipped cream		Strawberry, chocolate ice cream	
Fruits		colourful chocolate lentils, wafers	

Beer

Stangl beer	0,3l	4,70
Huber Special on tap	0,3l	4,70
	0,5l	5,70
Tegernseer	0,5l	5,70
Gösser alcohol-free	0,3l	4,60
Radler	0,3l	4,70
	0,5l	5,70
Erdinger wheat beer clear	0,3l	4,70
	0,5l	5,70
Erdinger wheat beer alcohol-free	0,3l	4,70
	0,5l	5,70
„Schneider Weisse“ Dark wheat beer	0,5l	5,70

Coffee & Tea

Espresso		3,60
Espresso Macchiato		3,90
Espresso Doppio		4,90
American coffee		4,60
Cappuccino		4,90
Latte Macchiato		4,90
Iced coffee		8,40
Sonnentor - ORGANIC Tea (different flavors)		4,90

Alcohol-free drinks

Stanglwirt-Kaiserquelle	1,5l	3,40
Vöslauer mineral water natural/sparkling	0,33l	4,40
	0,75l	7,20
Coca Cola		
Coca Cola Zero		
Fanta		
Sprite		
Spezi		
Almdudler	0,33l	4,70
Charitea & Lemonaid		
red		
blood orange		
mate		
maracuja	0,33l	4,90

„Kohl Gourmet Bergapfel“ juice		
apple Rouge		
apple Elstar		
pear		
currant		
apricot	0,2l	5,70

Organic juices with soda		
apple		
currant		
rhubarb	0,33l	4,90



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
Simon Hechenberger fish farm, Schwendt/Tyrol
- Pork:** Meat trade, Dornauer, Schörfling/Attersee
Family Kammerlander, Unterwindau/Tyrol
Zotter Fleisch, Buch-St. Magdalena / Styria
- 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
- Vegetables:** Johann Posch, Thaur/Tirol
Niederwieser fruit & vegetables, Innsbruck/Tyrol
- Honey:** Organic beekeeping Foidl, Reit/Tyrol
- Brown trout:** Fisch farm Simon Hechenberger, Schwendt/Tyrol
- Edible fats:** Walde. Innsbruck/Tirol

Our very own butcher shop

In our Stangl butcher shop are not only products from our own organic farming, 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.

This does not fit on a cow skin

Interesting facts about our cows at Stanglwirt

You have probably already made the acquaintance of our four-legged ruminants, which you can observe through the cowshed window. In order to clear up any possible misunderstandings about the way they are kept, please read the following lines. You will learn interesting things that I can guarantee you definitely did not know about cows until now.

At the Stanglwirt it has been mooing for a long time

The traditional farm at Stanglwirt has been around for over 400 years, more precisely since 1609. Our dairy cows, of which are all Simmental Fleckvieh, are milked by us every morning and evening, and all the milk is used to process Stanglwirt products. So if you happen to be enjoying some cheese, curd, yogurt or milk, you now know who put in the hard work to make it.

Ox on the mountain in the green meadow

In spring and fall, our cows go out to pasture in a day-long excursion. In the summer, the Fleckvieh grazes for around 90 days on the high pastures of the Wilden Kaiser. Even in the cold months, our cows are in great shape and are fed 100% organic concentrated feed and organic minerals as well as our own Stanglwirt organic hay.

Air and love

Likewise, in winter, exercise is not neglected and our cows are let out into the yard for several hours every day, where, in addition to plenty of fresh air, they also enjoy a cow massage. Afterwards - it's hard to believe - every cow really wants to go back to its place of origin. After all, cows are only human.



Speaking of people

Our cows are accustomed to people not only through the cowshed window, but especially through the constant physical contact in the barn. Cow attacks have therefore never occurred with us. A humane and benevolent treatment is very important to us for all animals at the Stanglwirt. We therefore do not see our cows as purely high-performance animals, but place great value on the health and biological originality in our cows.

Our stable order or why we do not take our cows on the horns

Since we enable our cows at the Stanglwirt a lot of exercise and above all the agony of cutting off and burning out their horns, we have deliberately decided not to keep our cows in loose housing and instead tie them up in the barn. And we do this with a flexible rope, which allows the cows to move naturally. This also has the advantage that each cow is allowed to remain exactly as she is. For hygienic reasons, the tail of each cow is also tied.

Our happy cows thank us with the best organic quality, which you can enjoy here at the Gasthof "Stangl" directly on the tongue. For example in the form of a delicious cappuccino, which of course is also made prepared with the finest foamed "Stangl cow's milk".

*In this sense we wish you
a good appetite!*

Allergenic information

Our trained staff will be happy to provide you with information about allergens in the dishes.

Despite the greatest possible care during the production and preparation of our dishes, traces of allergic substances cannot be excluded.

We do not assume any liability.