

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

Pre-orders

(24 hours before and from 2 persons)

Roasted farm duck

(for two persons)

Caramelized red cabbage, potato dumplings, baked apple, orange sauce

39 p.p.

Chateaubriand

(for 2 persons, approx. 650-700 grams)

from Tyrolean Black Angus beef
colorful vegetables, rosemary roast potatoes,
Bernaise sauce

69 p.p.

Oven-roasted turbot

(for 2 persons, approx. 1.5 kg)

Fennel tomatoes vegetables, La Ratte potatoes
Pernod sauce

69 p.p.

Allergen information

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

Despite the greatest possible care in the production and preparation
of our dishes, traces of allergic substances
cannot be ruled out.

We assume no liability whatsoever.

Inclusive of all tax

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
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Cream soup of red bell pepper, ciabatta bread chip, Vulcano ham	14
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„Stangl-green“

Burrata with Tyrolean bread salad	24
tomatoes, shallots, basil	

Green bean and tuna salad mi-cuit	28
Black olives, Roscoff onion, boiled quail egg	

Honey-tomato avocado salad	20
arugula, balsamic, olive oil	

Fresh salads of the season	16
roasted sunflower seeds, cucumber, honey tomato, homemade dressing	

Small romaine lettuce hearts	16
garlic toast, mango-chutney, balsamic-vinaigrette	

Stangl crispy salad	16
raw vegetables from our field, wild herbs, lime vinaigrette	

in order 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

Ceviche from Ora King salmon	28	
Red onions, spring onions, green zebra tomatoes, avocado		
Marinated wild broccoli (vegetarian)	16	
Salt Lemon, hazelnuts, popped amaranth		
Vitello tonnato	22	
Pink roasted saddle of veal, tuna sauce, red onions, semi-dried tomatoes		
Carpaccio of local beef fillet	24	
Sliced parmesan, rocket, pesto, pine nuts		
Tartare of Tyrolean Black Angus	26	34
Quail egg, black garlic mayonnaise, wild herbs		
Spinach ravioli (only partially vegetarian)	18	24
Onion lard, baby spinach, mountain cheese		
Fried octopus	28	36
Coco beans, Tropea onion, granadilla		
Two kinds of veal head	28	36
Ligurian olives, tomatoes, aged balsamic vinegar		
Saddle of rabbit wrapped in ciabatta		32
Baby chard, creamed corn, popcorn, maple syrup		
Pan fried Blood sausage		16
Coleslaw, regional Tyrolean specialty		

Stanglwirt Classics

Crackling fresh Pork roast from the oven		22
bread dumpling, cabbage, 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 of native beef and onions in gravy		38
butter spaetzle, green beans wrapped in bacon		
Filet of Black Angus beef	280g	62
For girls	180g	46
potato gratin, colorful baby carrots, rosemary jus		
Deep fried organic chicken		28
potato and field salad, cranberries, lemon		
Roasted venison escalope		34
Juniper and cranberry cream sauce, red cabbage, swabian pasta		
Roasted veal patties		32
Young peas, mashed potatoes, veal glaze		
Supreme and ragout fin of Bresse poularde		48
Poultry jus, artichoke vegetables, thyme gnocchi		

Pork fillet wrapped in bacon	32
Creamed kohlrabi, potato wedges	
Roasted rib eye steak, Café de Paris butter	58
Grilled herb King oyster mushrooms, La Ratte roast potatoes	
Rack of lamb in a Dijon mustard and chive coating	48
Field beans, bell pepper relish, creamy polenta	
Roasted saddle of venison	54
Apricot, savoy cabbage with pine nuts, finger shaped potato dumplings	

From the river & lake

Trout Müllerin style	36
Potatoes, lemon-parsley butter, green salad	
Crispy fried zander fillet	38
Smoked bell pepper tartare, yellow bell pepper coulis, olive tapenade	
Grilled sea bream royale fillet	42
Yuzu butter sauce, spring vegetables	
Roasted halibut fillet	42
Grilled green asparagus, rissole potatoes, apple beurre blanc	

*Gift tip
to take home for Dahoam*

Stanglwirt organic alpine cheese (approx. 250 g) € 9.90

Organic Emmental (approx. 250 g) € 8.90

Stanglwirt organic Tilsiter (approx. 250 g) € 6.90

Vegan & vegetarian

Tyrolean cheese spaetzle	19
homemade organic cheese, fried onions, leaf salad	
Baked mushroom croquettes (vegetarian)	28
mustard cabbage, mustard seed caviar, wild herb salad	
Pepper Eggplant (vegan)	28
spicy varnish, Cima di Rapa, green pepper foam	
Cannelloni, Tofu (Vegan)	28
quinoa, caramelized hazelnuts, tomato coulis	
Pappardelle with spinach, vegetables (vegetarian)	28
Pignoli, “Aglio e Olio” Feta	
Seasonal vegetable tart (vegetarian)	28
wild herb salad, sour cream dip	
Sticky sesame tofu pan sweet and sour (vegan)	28
broccoli, basmati rice	

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Stangl Snack

From 11.30 am to 5 pm

Three kinds of spreads pretzel, wood-fired bread	7
Smoked trout fillet horseradish and toast	19
Homemade Emmental cheese brown bread, salted butter, chives	12
Homemade pressed 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, Tyrolean bacon, horseradish, radishes	22
Home-smoked square-cut bacon Horseradish, pickled vegetables, butter, farmhouse bread	19
3 Holnburger white sausages pretzel, Händlmaier mustard	14
Frankfurter or Stankt Johanner sausages farmhouse bread, mustard, horseradish or goulash juice	9
Tyrolean beef goulash homemade bread dumplings	19 24
Ham and cheese toast Cole Slow Salat, Chips, Cocktailsauce	14

Sweet Stangl temptations

Homemade “Kaiserschmarrn” plum compote, vanilla ice cream (“Good things take some time!” around 20 minutes waiting time)	22
Homemade apple strudel with whipped cream vanilla ice cream or sauce	9 11
Homemade curd cheese strudel with whipped cream vanilla ice cream or sauce	9 11
3 curd cheese dumplings sweet crumbs, apricot compote	15
Trilogy of chocolate mousse berries, mint	15
Vanille Mille Feuille raspberry sorbet	12
Small sorbet variation fresh fruits	9
Matcha sesame corner <small>(vegan)</small> raspberry sorbet, airy chocolate	15
Apricot pancakes per piece with vanilla ice cream	8
Small cheese platter	19
Big cheese platter walnut bread, fig mustard, butter	28
Matured soft cheese from the Stanglwirt cheese dairy modelled on Vacherin Mont d'Or, flavoured with sweet wine, La Ratte potatoes, walnut bread, cornichons, for 2 - 6 people	54

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
Pear streusel cake	6
Black forest cake	7
Linzer torte	6
Esterházy slice	7

Stangl - Ice cream

Mixed ice cream	6	Coupe Denmark	9
Vanilla, strawberry and chocolate ice cream with whipped cream	7	Vanilla ice cream, chocolate sauce Whipped cream	
Banana sundae	9	Coupe Amarena	9
Vanilla ice cream, banana, almonds Chocolate sauce, whipped cream		Cherry sorbet, vanilla ice cream Amarena cherries, whipped cream	
Hot love	9	Sorbet-Cup	10
Vanilla ice cream, raspberries Whipped cream		Sorbet cherry, lemon, mango Fruit salad, berries	
Iced coffee	9	Nut dream	9
Vanilla ice cream, coffee Whipped cream		Caramel, hazelnut brittle Walnut ice cream, honey nuts Caramel sauce, whipped cream	
Iced coffee stirred	9	Strawberry sundae	9
Vanilla ice cream, coffee stirred Whipped cream		Vanilla, strawberry ice cream, mint Strawberries, whipped cream, strawberry sauce	
Stanglwirt-Cup	10	Colourful children's sundae	5
Vanilla, chocolate, strawberry ice cream Fruit salad, whipped cream Fruits		Strawberry, chocolate ice cream colourful chocolate lentils, wafers	

für Two

Coupe "One Thousand and One Nights"
pistachio ice cream, vanilla ice cream, chocolate ice cream,
angel hair – for 2 people

18

Inclusive of all tax

Beer

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

Coffee & Tea

Espresso	3,80
Espresso Macchiato	4,40
Espresso Doppio	4,90
American coffee	4,70
Cappuccino	5,20
Latte Macchiato	5,20
Iced coffee	9,00
Sonnentor - ORGANIC Tea	4,90
(different flavors)	

Alcohol-free drinks

Stanglwirt-Kaiserquelle	1,5l	3,80
Vöslauer mineral water	0,33l	4,60
natural/sparkling	0,75l	7,40
Coca Cola		
Coca Cola Zero		
Fanta		
Sprite		
Spezi		
Almdudler	0,33l	4,80
Charitea & Lemonaid		
red		
blood orange		
mate		
maracuja	0,33l	5,20

„Kohl Gourmet Bergapfel“ juice		
apple Rouge		
apple Sunlight		
pear		
currant		
apricot	0,2l	5,90

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!*

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