

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

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.



Pre-orders

(24 hours in advance)

Fondue

(for 2 persons)

Choose from rapeseed oil, beef broth, or vegetable stock.
Fillets of beef, veal, corn-fed poultry, Black Tiger prawns,
sliced into portions, various vegetables and baked potatoes,
homemade fondue sauces, garlic bread,
crisp salads

68 p.p.

Cheese-Fondue

(for 2 persons)

“A balanced selection of fine Emmental, Tilsiter, Hoam Kas,
and our own farm-produced Alpine cheese aged for 12 months.”
Fruit, pickled vegetables, La Ratte potatoes, white bread cubes

68 p.p.

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.

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

San Marzano tomato cream soup

16

Artichoke, bruschetta

„Stangl-green“

Burrata with Tyrolean bread salad

24

Tomatoes, shallots, basil

Watermelon-cucumber-tomato salad

18

Red onion, feta cheese

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

Inclusive of all tax

Stangl-delicacy

as a starter or main course

Marinated veal Tafelspitz		18
Pickled radishes, mixed salad bouquet, pumpkin seed vinaigrette		
Amberjack Ceviche with Passion Fruit		24
Fine Radish Julienne, Peanut Crunch, Chili		
Label rouge salmon marinated with Yuzu		28
Asian puff pastry, wasabi mayonnaise, wakame, salmon caviar		
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		
Homemade Tyrolean Bacon		24
Sweet Melon, Grissini		
Spinach ravioli (only partially vegetarian)	18	26
Onion lard, baby spinach, homemade organic mountain cheese		
Sous vide milk-fed veal tongue		28
In Caper-horseradish velouté, sugar snap peas, mashed potatoes		

Gift idea

for taking home

Stanglwirt organic alpine cheese (approx. 250 g 9.90)
Organic Emmentaler cheese (approx. 250 g 8.90)
Stanglwirt organic Tilsiter cheese (approx. 250 g 6.90)

Inclusive of all tax

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		
Milk-Fed Veal Liver, Berlin Style		38
Glazed Apple Wedges, Mashed Potatoes, Crispy Fried Onions		

Our Highlights

Saltimbocca of spring chicken supreme	42
Grilled corn, creamy polenta	
Rosted saddle of roebuck	58
Celery mousseline, potato fritters, blackcurrant jus	
Pink roasted rack of lamb	48
Ratatouille, Rosemary Roasted Potatoes, Mustard Seed Jus	
Braised Iberico pork cheek	42
Vegetables, Icicle Radish, White Bean Purée	

From the river & lake

Trout “Müllerin style”	36
Potatoes, lemon-parsley butter, green salad	
Two kinds of Danube wels catfish	44
Fried with potato cucumber salad, steamed with creamy spinach and horseradish sauce	
Roasted dorade royale fillet	46
Grilled zucchini, fregola sarda, red pepper coulis	
Poached arctic char fillet	42
Pot-au-Feu Vegetables, La Ratte Potatoes, Rouille Sauce	

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.

Inclusive of all tax

Vegan & Vegetarian

Tyrolean cheese spaetzle (partially vegetarian)	22
Homemade organic cheese, fried onions, small leaf salad	
Rigatoni “Cacio e pepe style” (vegetarian)	28
Artichokes, peas	
Glazed smoked tofu (vegan)	28
Asian vegetables, jasmine rice	
Mushroom dumpling in brown sage butter (vegetarian)	28
Shaved mountain cheese, small leaf salad	
Breadcrumbs cauliflower “bolognese” (vegetarian)	28
Green salad	
Red vegetable curry (vegan)	28
Pak choi, tofu, peanuts, basmati rice	
Crispy fried saffron rice balls	24
Tomato, basil, Amalfi lemon	

70% of our annual milk production is used to make our varieties of **organic mountain cheese, organic Tilsiter, organic Emmentaler, organic Wildschönauer cheese, our truffle cheese**, as well as the organic soft cheese **“Hoam Kas,”** all handcrafted with great care by our master **cheesemaker Anna**. All varieties are available in the **farm shop** (located in front of Gasthof entrance), as well as outside opening hours at the restaurant or at the reception desk.

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		
Homemade sausage salad with tyrolean mountain cheese	19	
rganic stangl mountain cheese. pickled vegetables, onion rings, vinegar, oil		
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
Vegan brownie	12
Roasted berries, vegan vanilla ice cream	
Frozen coconut mousse	14
Passion Fruit & Mango Ragout, Mango Sorbet	
Small cheese plate with cheese from own production	16
Large cheese plate with aged international cheeses	38
Walnut bread, fig mustard, butter	

Refreshments from our Cheese Dairy

Glass of milk	0,21	1,50
Glass of buttermilk	0,21	1,90
Glass of buttermilk with cranberries	0,21	2,50

Stangl - Confectionery

Chocolate cake, "house specialty"	7
Lactose free cheesecake	7
Pear-crumble cake with whipped cream	6
Esterházy cake slice	7
Passion fruit yoghurt slice	7

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	Homemade Yogurt	12
Vanilla ice cream, banana ice cream, banana, Almonds, Chocolate sauce, whipped cream		Fresh Fruit, Berries	
Hot love	12	Two Scoops of Lemon Sorbet	12
Vanilla ice cream, warm raspberries Whipped cream		Vodka	
Iced coffee	10	Piña Colada Sundae	14
Vanilla ice cream, coffee Whipped cream		Coconut Ice Cream, Pineapple Ice Cream, Batida de Coco, Fresh Pineapple, Coconut, Whipped Cream	
Iced coffee stirred	12	Blueberry cup	12
Vanilla ice cream, coffee stirred Whipped cream		Blueberry ice 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 0,5l	5,40 6,50
Tegernseer	0,5l	6,50
Gösser alcohol-free	0,3l	4,90
Radler	0,3l 0,5l	5,40 6,50
Erdinger wheat beer	0,5l	6,50
Erdinger beer	0,3l	5,40
Erdinger wheat beer alcohol-free	0,3l 0,5l	5,40 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 (different flavors)	5,20

Alcohol-free drinks

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