

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.

MENU

APERITIFS

Leni's Special fresh & aromatic 12
sparkling wine, thyme-vermouth infusion,
lime, fizzy peach (also available alcohol-free)

Negroni from the Stangl Barrel nobly matured 17,90
gin, campari & red vermouth, refined
over months in the Stangl oak barrel

Blood Orange Spritz sunny & zesty 13
sparkling wine, homemade blood orange liqueur,
ginger ale, cinnamon

HOMEMADE ORGANIC-ICED TEAS

Cranberry-Vanilla-Rosemary refined & elegant 7,90
rooibos, vanilla, cranberry, fresh rosemary & a touch of honey

Hibiscus-Raspberry fruity & vibrant 7,90
hibiscus-rosehip tea,
fresh raspberries, mint & agave

HOMEMADE ORGANIC-LEMONADE

Pomegranate-Orange-Ginger zesty & invigorating 7,90
pomegranate, orange, and ginger
with sparkling „Kaiserquelle“ water

Alpine Herb Lemonade refreshing & delicate 7,90
lemon balm, mint, yarrow & lemon,
based on a traditional Almdudler-style recipe

A FINE *BEGINNING*

Bruschette	16
Tomatoes Olives Stracciatella Truffle	
Beef Carpaccio Cipriani sauce Parmesan pepper Lemon Pine nuts	28
Fermented tomatoes Avocado Basil Cilantro Mango Chutney	23
Vitello Tonnato	24
Pink roasted veal Tuna tataki Capers Tomatoes	
Lobster Citrus Miso	35
Crispy salad N25 Caviar	
Beef Tatar	28
Egg yolk Brioche Chive mayonnaise (also served "smoked" upon request)	
Cured yellowfin jack	28
Bell pepper barley Jalapeño Kumquat Tosazu	
Giro di Grosta	50
Appetizer selection – served on a tiered stand Bruschette Vitello Tonnato Beef Carpaccio	

SOUP

Beef Tea Root vegetable earls Beech mushrooms Oxtail Samosas	21
Tomato bouillon Panciotti Ricotta Mint Pecorino cheese	19
Seafood Coconut-Ginger Potato waffle N25 Caviar	21

SALADS

Leni's house salad Mixed leaf salad Caramelized goat cheese Granny Smith Orange Fennel Cranberry dressing	23
Piccola Insalata Mista	8
Caprese alla Leni's Burrata Tomatoes Mango	25

HOMEMADE

PASTA

Paccheri allo Scarpariello Basil-parmesan cheese cherry tomatoes	26
Ricci di Mare Pici Sea urchin Lemongrass Cilantro	36
Campanelle alla Norcina Seasonal mushrooms Truffle With freshly grilled salsiccia upon request	28 +5
Calamarata Gambas Calamari Yellow San Marzano tomato sauce	29
Risotto-Acquarello Confit Lobster Spinach Turnip Citrus	31
Amatriciana di Mare Spaghetti alla Chitarra Langoustine Guanciale Sea cicades	30

FOR GRAND MOMENTS

TO SHARE AND SAVOR

Sea bass | Salt crust | Market vegetables | 99
Rosemary potatoes | Pernod tomatoes |
Beurre blanc

– for 2 Persons

Flank Steak | Chimichurri | Mashed potato | 88
Jus | Pimientos de Padrón

– für 2 Persons

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, market vegetables, carrot ragout,
Pimientos de Padron, mashed potato

Any additional supplement 7
Chimichurri or herb butter 3

HEARTY

FAVORITES

BBQ Short Ribs Corn Crème brûlée Leni's Coleslaw salad	39
Beef fillet 250g Potato Mille-feuille Carrot Jus	59
Lady Cut 200g	51
Gambero Rosso Langoustine and calamari grilled over charcoal Citrus Miso mayonnaise Potato Melon	49
Whole-roasted sole Cherry tomatoes Capers Taggiasca olives Fregola Sarda Guanciale	51
Broccoli-cauliflower steak Hummus Wild herb salad Macadamia	29
Pointed cabbage Celery root Mashed bell-pepper Vegan jus	29

BAKED WITH

LOVE

- | | |
|--|----|
| Margherita
San Marzano tomatoes, mozzarella fior di latte,
basil | 15 |
| Salami Milano D.O.P.
San Marzano tomatoes, mozzarella fior di latte,
basil, Salami Milano D.O.P | 17 |
| Parma
San Marzano tomatoes, mozzarella fior di latte,
arugula, Prosciutto San Daniele, parmesan,
cherry tomatoes | 19 |
| Piccantina
San Marzano tomatoes, mozzarella fior di latte,
Soppressata piccante, basil, chili jam | 18 |

PIZZA BIANCA

Boscaiola	21
Mozzarella fior di latte, Prosciutto cotto, mushrooms, fresh Salsiccia	
Burrata e Mortadella	23
Mozzarella fior di latte, Mortadella, Burrata, pistachios	

PIZZA SPECIALE

Tartufata	24
San Marzano tomatoes, mozzarella fior di latte, black truffle, truffle oil	
Carpaccio	26
San Marzano tomatoes, beef carpaccio,, arugula, parmesan cheese, pine nuts	
Gamberi	25
Mozzarella fior di latte, romaine lettuce, prawns, cocktail sauce	

CHILDRENS MENU

UP TO 8 YEARS

Homemade Pasta 12
with bolognese sauce
with tomato sauce
with butter

Homemade Pasta 14
Salmon cubes | creamy sauce

Portion of Fries 7
Ketchup | mayonnaise

Roasted chicken breast 20
Mashed potatoes | vegetables

Kids Pizza (any choice) 13
...Margharita
...Prosciutto
...Salami
...Tonno

Colorful Kids Sundae 7
Strawberry- and chocolate ice cream |
Colorful chocolate candies | waffle cone

SWEET MOMENTS

TO SHARE

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

Cannoli Siciliani | Ricotta 16

Tiramisu classico 16

Diplomatico | Sponge Cake 16
Alcherme | Vanilla | Raspberry sorbet

Crème Brûlée | Blood Orange Sorbet 16

BEER

Huber Spezial Fass	0,3l	5,40
	0,5l	6,50
Tegernseer	0,5l	6,50
Gösser non-alcoholic	0,3l	4,90
Radler	0,3l	5,40
	0,5l	6,50
Erdinger Weißbier hell	0,5l	6,50
Erdinger Weißbier non-alcoholic	0,5l	6,50
Erdinger hell	0,3l	5,40
Schneider Weisse Dunkles Weißbier	0,5l	6,50

COFFEE

Espresso	3,90
Espresso Macchiato	4,60
Espresso Doppio	4,90

NON ALCOHOLIC

DRINKS & JUICES

Stanglwirt-„Kaiserquelle“ Spring Water	1,5l	3,90
Vöslauer Mineral Wasser	0,33l	5,60
still sparkling	0,75l	8,40
Lemonade	0,33l	5,20
Coca Cola Coca Cola Zero Fanta Sprite Paulaner Spezi Almdudler		
ORGANICS by Red Bull:	0,25l	5,60
Fizzy Peach Ginger Ale Bitter Lemon Tonic Water		
KOHL Gourmet Juices:	0,2l	6,50
Apple Sonnenglanz Pear Black currant Apricot		
ORGANIC sparkling juice drink:	0,33l	5,20
Unfiltered apple Black currant Rhubarb Passion Fruit		

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.