

*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 (for 2 persons)*

Optionally with rapeseed oil, beef broth or vegetable stock.

Sliced fillets of beef, veal,  
corn-fed poultry, black tiger prawns,  
various vegetables and baked potatoes,  
homemade fondue sauces, garlic bread,  
crispy salads

68 p. P.

#### **Vegetarian fondue**

Various vegetables with a duff of Chinese tofu  
Basil potato dumplings, baked potatoes, mushrooms,  
rice, crispy salads

68 p. P.

#### **Cheese Fondue (SUNDAYS ONLY)**

with cheese from our own farm cheese dairy  
Mixed pickles, La Ratte potatoes, bread  
Marinated Tyrolean bacon, grapes, pears and apples

56 p. P.

## *Farm duck*

*(for 2 persons)*

Red cabbage, potato dumplings, baked apple

39 p. P.

## *Chateaubriand*

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

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

69 p. P.

## *From our soup pot*

<b>Strong beef bouillon</b>	
homemade sliced pancake	8
homemade bacon dumpling	9
homemade liver dumpling	9
homemade cheese dumpling	9
homemade Viennese soup pot	12
<b>Savoury goulash soup</b>	9
<b>Cream of parsnip and apple soup,</b> thyme oil	12
<b>Clear ox drag soup,</b> ravioli, truffle, sherry	18

## *„Stangl-green“*

<b>Burrata with Tyrolean bread salad</b>	24
tomato, shallots, basil	
<b>Honey-tomato avocado salad</b>	20
arugula, balsamic, olive oil	
<b>Fresh salads of the season</b>	16
roasted sunflower seeds, cucumber, honey tomato, homemade dressing	
<b>Small romanic lettuce hearts</b>	16
garlic toast, mango-chutney, balsamic-vinaigrette	
<b>Stangl crispy salad</b>	16
raw vegetables from our land, wild herbs, lime vinaigrette	
<b>in order with...</b>	
Strips of beef filet	16
Filet of chicken breast	10
Black Tiger Prawn	12
Grilled vegetables	8

# *Stangl-delicacy*

<b>Braised orange chicory</b> (vegetarian)	24	
baby leaf salad, caramelized goat's cheese		
<b>Marinated beet with N25 caviar</b>	36	
sour cream, buckwheat, zucchini		
<b>Sand carrot tartare</b> (vegan)	16	
walnut cream, pickled carrot, wild herbs, rye bread		
<b>Smoked Salmon Rosette on hash brown</b>	18	
wild herb salad, sour cream dip		
<b>Carpaccio of Local Beef Fillet</b>	24	
shaved Parmesan, arugula, pine nuts		
<b>Smoked Duck Breast</b>	18	
waldorf salad and lingonberry		
<b>Tartare of Tyrolean Black Angus</b>	26	34
quail egg, black garlic mayonnaise, wild herbs		
<b>Spinach Schlutzkrapfen (Vegetarian)</b>	18	24
onion lard, baby spinach, mountain cheese		
<b>Seared Scallops and Langoustine</b>	42	
sand carrot, pumpernickel		
<b>Roasted Pigeon Breast with Black Pudding</b>	38	
leek heart, pumpkin cream, black truffle		

# *Stanglwirt Classics*

<b>Pork roast with crackling fresh from the oven</b>	<b>22</b>	
bread dumpling, sauerkraut, gravy		
<b>Escalope of veal “Viennese style”</b>	<b>38</b>	
parsley potatoes, cranberries, lemon		
<b>Prime boiled beef of an emperor veal</b>	<b>38</b>	
creamy spinach, roasted potatoes, apple horseradish, chive sauce		
<b>Grilled roast and onions in gravy of a native beef</b>	<b>38</b>	
butter spaetzle, green beans wrapped in bacon		
<b>Filet of Black Angus beef</b>	<b>280g</b>	<b>62</b>
<b>For madam</b>	<b>180g</b>	<b>46</b>
potato gratin, colorful baby carrots, rosemary jus		
<b>Deep fried organic chicken</b>	<b>28</b>	
potato and field salad, cranberries, lemon		
<b>Tyrolean juice goulash from local beef</b>	<b>32</b>	
caramelized red cabbage, almond dumplings		
<b>Pan-Fried veal meatballs</b>	<b>32</b>	
Creamy cucumber salad, mashed potatoes		
<b>Braised Beef Rolls</b>	<b>32</b>	
Red cabbage, homemade buttered spätzle		

<b>Stanglwirt's Hunter's Pan</b>	<b>32</b>
Pork medallions, mushroom cream sauce, almond broccoli, spätzle	
<b>Pink Roasted Duck Breast</b>	<b>48</b>
Baby red cabbage, Cox orange apples, gnocchi	
<b>Salt Marsh Lamb Loin</b>	<b>52</b>
Black truffle, eggplant, creamy polenta	
<b>Roasted Venison Tenderloin</b>	<b>54</b>
Black salsify, chestnuts, potato croquettes, chocolate sauce	

## *From the river & lake*

<b>Trout Müllerin style</b>	<b>36</b>
potatoes, lemon-parsley butter, green salad	
<b>Crispy Fried Zander Fillet</b>	<b>46</b>
creamed kohlrabi, barley, truffle	
<b>Pan-Fried Sole with Lemon-Caper butter</b>	<b>54</b>
leaf spinach, parsley potatoes	
<b>Redfish Fillet with Chive-Verjus Velouté</b>	<b>56</b>
green beans, bacon potatoes	

## *Vegan & vegetarian*

<b>Tyrolean cheese spaetzle (partly vegetarian)</b>	19
Organic mountain cheese from our farm dairy, fried onions, side salad	
<b>Baked Falafel (Vegan)</b>	28
Wild herb and pomegranate salad, hemp seeds, hummus, lime dip	
<b>Roasted Cauliflower (Vegetarian)</b>	28
Smoked cauliflower cream, buttery breadcrumbs	
<b>Garganelle Pasta (Vegan)</b>	24
Ajvar, artichokes, olives, Amalfi lemon	
<b>Parmigiana di Melanzane (Vegetarian)</b>	28
Southern Italian-style eggplant casserole with Stracciatella cheese	
<b>Vegetable Risotto "Milanese" (Vegetarian)</b>	28
Parsnip foam	
<b>Gratinated Smoked Tofu with Miso Herb Crust (Vegan)</b>	28
Served on Edamame cassoulet	
<b>Ragout of Seasonal Mushrooms</b>	28
Mini potato dumplings, wild herb salad	

### *Gift Tip to Take Home*

**Stanglwirt Organic Alpine Cheese (approx. 250g) €9.90**

**Organic Emmental (approx. 250g) €8.90**

**Stanglwirt Organic Tilsiter (approx. 250g) €6.90**

# *Stangl Snack*

*From 11 am to 5 pm*

<b>Three kinds of spreads</b> pretzel, wood-fired bread	7
<b>Smoked Trout Fillet</b> horseradish cream and toast	19
<b>Homemade Emmental Cheese</b> dark bread, salted butter, chives	12
<b>Homemade pressed sausage</b> pretzel, onions, vinegar, oil	16
<b>Sausage salad with Tyrolean mountain cheese</b> homemade sausage, Stangl organic mountain cheese	19
<b>Stangl board snack</b> organic mountain cheese, smoked sausage, Tyrolean bacon, horseradish, radishes	22
<b>Home-smoked square bacon</b> horseradish, pickled vegetables, butter, farmhouse bread	19
<b>3 Holnburger white sausages</b> pretzel, Händlmaier mustard	14
<b>Frankfurter</b> farmer's bread, mustard, horseradish or goulash sauce	9
<b>Tyrolean beef goulash</b> homemade bread dumplings	19 24
<b>Ham and Cheese Toast</b> coleslaw, chips, cocktail sauce	11



# *Sweet Stangl temptations*

<b>Homemade “Kaiserschmarrn”</b>	<b>22</b>
plum compote, vanilla ice cream (“Good things take some time!” around 20 minutes waiting time)	
<b>Homemade apple strudel</b>	<b>9</b>
vanilla ice cream or sauce, whipped cream	
<b>Homemade curd cheese strudel</b>	<b>9</b>
vanilla ice cream or sauce, whipped cream	
<b>3 curd cheese dumplings</b>	<b>15</b>
sweet crumbs, apricot compote	
<b>Trilogy of chocolate mousse</b>	<b>15</b>
Berries, mint	
<b>Vanille Mille Feuille</b>	<b>12</b>
Raspberry Sorbet	
<b>Small sorbet variation</b>	<b>9</b>
fresh fruits	
<b>Chocolate bonsai</b>	<b>15</b>
Mango Panna Cotta	
<b>Apricot pancakes per piece</b>	<b>6</b>
vanilla ice cream	<b>8</b>
<b>Small cheese platter</b>	<b>19</b>
<b>Big cheese platter</b>	<b>28</b>
walnut bread, fig mustard	

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*

<b>Chocolate cake in the style of the house</b>	7
<b>Lactose free cheesecake</b>	7
<b>Pear-cinnamon streusel cake</b>	6
<b>Malakoff cake</b>	7
<b>Hazelnut cake</b>	7
<b>Chestnut cake</b>	7
<b>Raspberry yogurt cake</b>	6

# *Stangl - Ice cream*

<b>Mixed ice cream</b>	5	<b>Coupe Denmark</b>	7
Vanilla, strawberry and chocolate ice cream		Vanilla ice cream, chocolate sauce	
Whipped cream	6	whipped cream	
<b>Banana sundae</b>	8	<b>Coupe Amarena</b>	8
Vanilla ice cream, banana, almonds		Cherry sorbet, vanilla ice cream	
chocolate sauce, whipped cream		Amarena cherries, whipped cream	
<b>Hot love</b>	9	<b>Sorbet-Cup</b>	8
Vanilla ice cream, raspberries		Sorbet cherry, lemon, mango	
whipped cream		fruit salad, berries	
<b>Iced coffee</b>	8	<b>Nut dream</b>	8
Vanilla ice cream, coffee		Caramel and walnut ice cream, honey nuts	
whipped cream		caramel sauce, whipped cream	
<b>Iced coffee stirred</b>	9	<b>Strawberry sundae</b>	9
Vanilla ice cream, coffee stirred		Vanilla, strawberry ice cream, mint	
whipped cream		strawberries, whipped cream, strawberry sauce	
<b>Stanglwirt-Cup</b>	9	<b>Colourful children's sundae</b>	4
Vanilla, chocolate, strawberry ice cream		Strawberry, chocolate ice cream,	
fruit salad, whipped cream		colourful chocolate lentils, wafers	
fruits			

## 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 alcohol-free	0,3l	4,90
	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
Sonnentor - ORGANIC Tea (different flavors)	4,90

## Alcohol-free drinks

Stanglwirt-Kaiserquelle	1,5l	3,80
Vöslauer mineral water natural/sparkling	0,33l	4,60
	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 Elstar		
pear		
currant		
apricot	0,2l	5,90

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

# *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.