

STARTERS AND SALADS

Our legendary Beef Tartar from filet of ox € 17,50
Sourdough-Bread | yoghurt butter | Belper Knolle
truffle | chives | horse radish

Ceviche of trout € 14,90
from the ponds of our Tschangelair Alm
Quince | Troutcaviar | lime

Stubaier Farmers Salad € 9,20
Lettuces | bacon | onion | cream cheese
baked egg | chives-mayonnaise

Mixed salad
homemade dressing – after grandmother`s recipe



€ 6,40

TRADITIONAL FROM HOFERWIRTS SOUP - KITCHEN

Creamsoup of topinambur € 6,90
Milk cream | hazelnut crispbread

“Hoferwirt´s Weddingsoup” € 8,50
Clear soup of beef | 4 homemade soup garnishes | vegetables

WIRTSHAUS – GLUTEN FREE | VEGAN | VEGETARIAN

Homemade betroot ragout € 20,80
Root vegetables | caraway | horse radish
Sour cucumber | caper | potatodumpling



Homemade potatoe gnocchi € 17,20
Feta cheese | quinoa | mushrooms | broccoli

FISH FROM OUR TSCHANGELAIR ALM

Fried filet of salmon-trout € 25,90
Smoked trout ravioli | topinambur | salt lemon | beurre blanc



FORGOTTEN TRADITIONAL TYROLEAN KITCHEN

„Saure Suppe“ – Kuttelsuppe

Cream soup of tripes made after an old
recipe of our grandmother | sourdough bread



€ 8,50

Hirschrahm - Beuschel – boiled innards of deer in cream

an old recipe of our grandmother | dumpling

€ 18,60

Fried kidney “Tyrolean Style” *

Bacon | onion | parsley sauce
Mushrooms | pofesen | topinambur

€ 23,90

MODERN TYROLEAN KITCHEN

Tomahawk of Pork

Chimichurri | onion rings
Beer dough | smashed potatoes

€ 28,80

Goulash of veal

With rolls stuffed paprica | Crème Fraiche
Horse radish | majoran

€ 20,60

Confit joint of lamb

Thymian juice | beetroot | caraway
Homemade leek spätzle

€ 22,40

STEAKS – from Irish Ox

Men´s Cut 220 g € 31,10

Lady´s Cut 160 g € 24,40

Please choose your side dish:

Herb butter € 3,00 Truffle – french fries € 7,80

Roasted vegetables € 4,90 French fries € 5,10

Peppersauce € 4,60 Smashed potatoes € 4,90

HOFERWIRT CLASSICS – from Irish Ox

Cordon Bleu „Tyrolean Style“ € 23,50
Bacon | matured cottage cheese | french fries | lemon

The Real Escalope of “Vienna Style” (pork) € 21,90
Pan fried | parsley potatoes | lemon | cranberry’s

We receive our veal meat only from Family Armin Ebner - Ebnerhof Neustift.

FOR CHILDREN

„Peppa Wutz“ € 8,50
Small Escalope of veal | french fries

“Micky Mouse” € 8,90
Kind of hamburger of veal | cream sauce | potato puree

„Nemo“ € 8,50
Baked fish sticks | potatoes

„Pumuckl“ € 6,50
homemade Spätzle | Sauce

ALLERGENE

A Glutenhaltiges Getreide
B Krebstiere
C Eier
D Fische
E Erdnüsse
F Sojabohnen
G Milch (Laktose)

H Schalenfrüchte (Nüsse)
L Sellerie
M Senf
N Sesamsamen
O Schwefeldioxid und Sulfite
P Lupinen
R Weichtiere

In unserem Betrieb werden Gerichte mit allen im Anhang II der LMIV (EU-Lebensmittelinformationsverordnung) angeführten Allergenen Stoffen zubereitet, unbeabsichtigte Kreuzkontakte können nicht ausgeschlossen werden! Unsere Küchenteam berätet Sie gerne über Allergene in den jeweiligen Speisen.

DESSERTS

„gebackene Südtiroler Strauben“ Traditional Tyrolean fried pastry Strawberries white chocolate	€	10,20
„Bratapel Pofesen“ Plaited loaf nuts homemade beeswax ice cream	€	11,80
“Affogato” Vanilla ice cream espresso crocant	€	4,50
“Heiße Liebe” Zotter Chocolate (Brownie and Cream) raspberries	€	10,40

Our Recommendation our sweets:

1/16 lt. Sweet Hill – Cuvée süß € 3,70
Trockenbeerenauslese 11% vol.
Leo Hillinger/Jois/Burgenland

Digestif (2cl)

Alte Marille	2 cl	€ 5,00
Alter Williamsbrand	2 cl	€ 5,00
Alte Himbeere	2 cl	€ 5,00
Grappa Cuvée	2 cl	€ 6,20