

## STARTERS AND SALADS

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|---|---|----|
| <b>Flamed Trout – from our senior boss</b><br>prepared on salt stone   Kohlrabi   yoghurt   pumpkin   bread   | € | 12 |
| <b>Tartare of Beef – 120g</b><br>butter   hijack   onion   vegetables   poached quail egg<br>white bread      | € | 14 |
| <b>Stubaier Farmers Salad</b><br>Leaf salad   bacon   onion   breadcroûtons   cream cheese<br>quail fried egg | € | 9  |
| <b>Mixed salad</b><br>homemade dressing – after grandmother`s recipe  | € | 5  |



## TRADITIONAL FROM HOFERWIRTS SOUP - KITCHEN

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|--|---|---|
| <b>Clear soup of Beef</b><br>root-vegetables   pancake stripes   chive         | € | 5 |
| <b>Smoked celery soup</b><br>Rucola   Topinambur   truffle   semolina dumpling | € | 8 |

## FISH FROM OUR TSCHANGELAIR ALM

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| <b>Fresh Trout</b><br>à la meunière (fried)<br>parsley potatoes   green Salad  | €€ | 6,50<br>pro 100<br>g |
| <b>Hoferwirts Filets of Salmon - Trout</b><br>Filets fried in herb butter<br>Onion   pumpkin   tomato   kind of curd cheese dumpling | €€ | 223                  |



## Something Baked

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**The Real Escalope „Vienna Style“** € 24  
pan fried | Parsley potatoes | lemon | Cranberry`s

**Cordon Bleu „Tyrolean Style“** € 18  
Bacon | matured cottage cheese | french fries | lemon

## SOMETHING GRILLED

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**Grilled Speciality „Hoferwirt“** € 19  
Slices of Beef | Chicken | Pork  
Sausage | zucchini | baked potato | corncob | fresh fries  
Herb-butter | onion-ketchup dip

## FORGOTTEN TRADITIONAL TYROLEAN KITCHEN

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**„Saure Suppe“ – Kuttelsuppe**  
Cream soup of tripe made after an old  
recipe of our grandmother | sourdough bread



€ 6

**Kalbsrahm - Beuscherl – boiled innards of veal in cream** € 17  
an old recipe of our grandmother, dumplings

**Boiled Roulade of heart-„Housewife Style“** € 18  
Mustard | chanterelles | balsamico  
Potato-Puree | roasted onion



## MODERN KITCHEN

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|   |   |    |
|---|---|----|
| <b>Breast of ox – from 6 months old beef<br/>12 hours stewed   in the smoker smoked</b> | € | 18 |
| BBQ-Sauce   Gremolata   roasted onion<br>Ratatouille vegetables   potatogratin          |   |    |
| <b>Goulash of veal (paprica)</b>  | € | 19 |
| Bacon   green beans   sour cream<br>Truffle   noodles                                   |   |    |
| <b>Stewed Shoulder of Deer</b>  | € | 20 |
| Cranberry's   juniper   apple<br>Red cabbage   Quince   "Brioche-Dumpling"              |   |    |
| <b>Homemade kind of curd cheese dumpling – vegetarian</b>                               | € | 14 |
| Pumpkin   onion   tomato   melanzani<br>Rucola   smoked cheese                          |   |    |

## STEAKS

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**Filet - Steak of Beef 220 g** € 22

**Please choose from the following side order:**

|                           |   |   |   |   |   |
|---------------------------|---|---|---|---|---|
| <b>Herb butter</b>        | € | 2 | <b>Potatogratin</b>                       | € | 4 |
| <b>Roasted vegetables</b> | € | 4 | <b>French fries</b>                       | € | 4 |
| <b>Pepper creamsauce</b>  | € | 3 | <b>Potato – croquettes<br/>(5 pieces)</b> | € | 4 |



## DESSERTS

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|--|---|----|
| <b>Homemade (B) "WUCHTELN"</b><br><b>Austrian dessert of baked yeast pastry</b><br>Apricot Marmelade   Vanillasauce   powdered sugar | € | 9  |
| <b>"Wald Eintopf"</b><br>Beeswax ice cream   hawkbit cream   "Zirbencrumble"<br>Salt-Toffee   Cranberry`s                            | € | 11 |
| <b>"Bratapfel 2.0"</b><br>Baked apple   Sour cream   white chocolate   malt ice cream  | € | 10 |
| <b>"Sorbet"</b><br>3 different homemade sorbet   | € | 8  |
| <b>„Heiße Liebe"</b><br>Vanilla ice cream   raspberry`s   whipped cream  | € | 7  |
| <b>"Stracciatella – Becher"</b><br>Stracciatella ice cream   egg liqueur   whipped cream   | € | 7  |
| <b>„gemischtes Eis mit Schlagobers"</b><br>Vanilla ice cream   strawberry ice cream<br>chocolate ice cream   whipped cream           | € | 6  |
| <b>"Steirischer Affogato"</b><br>Ice cream with taste of vanilla and pumpkin seed oil   espresso                                     | € | 5  |

## ALLERGENE

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|          |                         |          |                            |
|----------|-------------------------|----------|----------------------------|
| <b>A</b> | Glutenhaltiges Getreide | <b>H</b> | Schalenfrüchte (Nüsse)     |
| <b>B</b> | Krebstiere              | <b>L</b> | Sellerie                   |
| <b>C</b> | Eier                    | <b>M</b> | Senf                       |
| <b>D</b> | Fische                  | <b>N</b> | Sesamsamen                 |
| <b>E</b> | Erdnüsse                | <b>O</b> | Schwefeldioxid und Sulfite |
| <b>F</b> | Sojabohnen              | <b>P</b> | Lupinen                    |
| <b>G</b> | Milch (Laktose)         | <b>R</b> | 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.

