

## STARTERS AND SALADS

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### **Carpaccio of chamois**

Bread | Rucola | pickled carrots  
parmesan | balsamic

€ 15,50

### **Beef Tartar - 120g**

Bread | truffle | potato chips | quail egg  
red onion | goose yolk

€ 16,10

### **Stubaier Farmers Salad**

Lettuces | bacon | onion | bread-croûtons | cream cheese  
fried egg of quail

€ 8,90

### **Mixed salad**

homemade dressing – after grandmother`s recipe

€ 6,20



## TRADITIONAL FROM HOFERWIRTS SOUP - KITCHEN

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### **Clear soup of Beef**

root-vegetables | chive | pancake stripes

€ 6,20

### **Carrot soup**

Cardamon | linseed  
kind of semolina dumpling | cress

€ 7,90

## HOFERWIRT'S CLASSICS

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**Cordon Bleu „Tyrolean Style“** € 21,10  
Bacon | matured cottage cheese | french fries | lemon

**The Real Escalope of “Vienna Style” (VEAL)** € 28,50  
Pan fried | parsley potatoes | lemon | cranberry's

We receive our veal meat only from Farmers from Neustift.

Family Hofer – Ebnerhof  
Family Pfurtscheller – Kartnallhof  
Family Pfurtscheller – Erlachhof  
Family Zittera – Singerhof  
Family Salchner – Kratzerhof

## FISH FROM OUR TSCHANGELAIR ALM

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**Fresh Trout**  
à la meunière (fried)  
parsley potatoes | green salad



€ 7,00  
per 100 g

**Filet of Trout** € 24,80  
cren cream | stewed shallot | fishsauce | champignon | risotto



On our “Tschangelair-Alm” towards the Stubai Glacier at an altitude of 1,410 m is one of the highest char trout breeding facilities in the Alps. This means we can serve you fresh fish of the best quality.

## MODERN KITCHEN

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<b>BBQ – Breast of ox</b> 12 hours stewed BBQ Sauce   Gremolata Hokkaido pumpkin   rosemary potatoes	€	<b>23,50</b>
<b>pink fried filet of pork</b> pink peppercorn   senior boss bacon ratatouille vegetables   homemade croquettes	€	<b>20,90</b>
<b>spicy “Buchteln” - vegetarian</b> vegetables   celery   kummelsauce sour cabbage   germ dough   mountain flowers	€	<b>17,50</b>
<b>Curry of heart of deer</b> red curry   coco milk   soya   flour black tiger shrimp   vegetables   rice	€	<b>20,10</b>
<b>Homemade Gnocchi – vegan and gluten-free</b> wood mushroom sauce   sage stewed red onion   pine nut	€	<b>17,90</b>

## FORGOTTEN TRADITIONAL TYROLEAN KITCHEN

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### „Saure Suppe“ – Kuttelsuppe

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

€ 8,50

### Kalbsrahm - Beuschel – boiled innards of veal in cream

an old recipe of our grandmother | dumpling

€ 17,60

### Fried deer-liver “Tyrolean Style” \*

Bacon | onion | stewed carrots | truffle  
mashed potatoes | roasted onion

€ 23,50

### “Gebratenes Kalbsbries” Fried sweetbread of veal

Pink pepper | smoked deer-ham  
Estragon | tagliatelle

€ 22,10

## STEAKS

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Men’s Cut 220 g € 29,90

Lady’s Cut 160 g € 23,40

### Please choose your side order:

herb-butter € 3,00 Potato – Croquettes (5) € 4,50

roasted vegetables € 4,90 French fries € 4,80

peppersauce € 4,50 Truffle – french fries € 7,40



## DESSERTS

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<b>“Wald Eintopf”</b> Beeswax ice cream   hawkbit cream   “Zirbencrumble” Salt-Toffee   Cranberry`s	€	<b>11,20</b>
<b>“Homemade Buchteln” after grandmothers recipe</b> Blueberries   vanilla ice cream spruce needles syrup   rosemary	€	<b>11,80</b>
<b>„Heiße Liebe”</b> Vanilla ice cream   raspberry`s   whipped cream	€	<b>7,90</b>
<b>„gemischtes Eis mit Schlagobers”</b> Vanilla ice cream   strawberry ice cream chocolate ice cream   whipped cream	€	<b>6,20</b>
<b>“Affogato”</b> Vanilla ice cream   espresso   pumpkin crocant	€	<b>4,50</b>

## 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.

