

A Hearty Welcome

in the

Stadlkirchner Hofstub'n

***Come in and take some time, for our delicious dishes,
a fine glass of wine, a nice chat with family and friends.***

We are glad to cook for you with regional products and ingredients:

Herbs from our own garden, happy fish (chars) from the Glück family from Wolfers, tasty potatoes from the Pfaffenwimmer family from Dietach and fresh vegetables from Upper Austria.

We wish you a pleasant and relaxing stay and hope that you are enjoying your meal!

Hermine Hanke
and the Hofstub'n Staff



Daily lunch special from Tuesday to Friday:

2-course (soup or dessert): € 8,90 | 3-course: € 10,50

Opening hours:

Tuesday to Friday from 11 a.m. to 12 p.m.

Saturday, Sunday, & Holidays from 10 a.m. to 12 p.m.

Our kitchen is open from 11 a.m. to 10 p.m.

Aperitif

Prosecco Canella (o)	4,50
Prosecco Canella with elderflower or orange juice (o)	4,70
Prosecco Canella with Aperol (o)	4,90
Birnenschaumwein Wine made from pears (o)	4,50
Campari Soda	3,30
Campari Orange	3,50
Martini Bianco / Rosso / Dry / d'Oro (o)	3,50
Sherry Fino Dry Seco (o)	3,50
Cynar with Orange	3,50
Madeira Dry Portuguese (o)	3,60
Nonino Amaro with ice cube, orange slice and mint leaf (o)	4,00
Cider Apple & Pear (o)	3,80

Grappa

Brunello di Montalcino Frescobaldi, Toskana	4,00
Monprá Berta, Piemont	4,00
Nonino Amaro Aroma of alpine herbs, Barrique, Friaul	3,80
Riserva Carlo Bocchino matured 12 years, Barrique, Piemont	7,50

Please have a look at our extensive wine list!

Cold Starters

Carpaccio from Beef with arugola, Grana cheese and pepper (G,M,N,O)	11,90
Carpaccio from the Deer with fruits and Lingonberry-sauce (O)	13,90
Beef Tartar (A,M)	12,90
Prosciutto San Daniele with melon and fresh Grana cheese (G)	9,80
Fennel-Orange-Salad mit smoked Salmon (D,G)	10,50
Goat Cheese on honey with Prosciutto and Lamb's Lettuce lukewarm served (G,O)	10,80
Hofstub'n Salad	7,90 / 8,90
Various salads with roasted bacon and crispy potatoes (M,O)	
Arugola Salad with cherry tomatoes and herbal pesto (G,M,N,O)	5,20

Warm Starters

	starter / main
Gamberi Lupara with olive oil, garlic and chili - spicy! (A,B)	9,80
Lemon-Avocado Capellini with garlic-shrimps, lemon-parmesan-cream and trout caviar (A,D,G)	15,90 / 16,90
Spaghetti Aglio Olio with herbs-garlic-olive oil, pesto and chili - spicy! (A,C,G,N)	8,90 / 9,90
Spaghetti with Buffalo Mozzarella Cheese with sun-dried tomatoes, fresh herbs and olive oil by request with chili! (A,C,G,N)	13,90 / 14,90
Gnocchi in a light cream sauce with seasonal vegetables gratinated with smoked salmon and Mozzarella cheese (A,C,G,O)	13,90 / 14,90
Ravioli with olive oil, fresh Baby Spinach and chopped tomatoes filled with cream cheese and arugola (A,C,G,O)	11,90 / 12,90

Allergy information according to codex-recommendations:

A: Gluten, B: Crustaceans, C: Eggs, D: Fish, F: Soy G: Lactose, H: Edible Nuts, L: Celery,
M: Mustard, N; Sesame, O: Sulfites, R: Molluscs

Soups

Soup of the day	4,80
Clear Bouillon with a home-made Liver Dumpling (A,C,L)	4,80
Clear Bouillon with Meat Strudel (A,C,L)	4,20
„Kaspressknödelsuppe“ Austrian soup delicacy with baked dumplings from cheese and bread (A,C,G,L)	4,20
Clear Bouillon with Noodles (A,C,L) or home-made Pancake Strips (A,C,G,L)	3,80

Kids' Choice

Wiener Schnitzel small, turkey, with french fries and ketchup (A,C,G)	6,90
Chicken Nuggets with french fries and ketchup (A,C,G)	6,90
Fish Fingers with french fries and ketchup (A,C,D,G)	6,90
Spaghetti with tomato sauce (A,C,L)	6,90

We are happy to serve dishes for kids outside the order of courses.
Simply let us know.

Cover: (A,G,N)

Toscana bread, Crossini, home-made pesto, and fresh Grana cheese
2,90 / person



Wildherbst

“Und es leuchten Wald und Heide, daß man sicher glauben mag,
hinter allem Winterleide lieg’ ein neuer Frühlingstag.”

Stadtkirchner Game Pan Deer fillet, Reh venison, pheasant in mushroom-sauce, served with Austrian gnocchi and pumpkin-spinach (A,C,G,O)	28,90
Tenderloin of Reh Venison medium roasted with Mushroom Sauce served with croquettes and a cranberry pear (A,G,O)	28,90
Deer Fillet in Burgundy Sauce served with tagliatelle, brussel sprouts and a cranberry pear (A,C,G,L,O)	26,50
Venison Ragout with Red Wine-Cherries and sour cream served with bread dumplings and a cranberry pear (A,C,G,L,O)	17,90
Wild Boar’s Backstrap with shallot-red wine-sauce served with potatoe noodles (A,C,O)	24,90
Pheasant Breast roasted with sage and gravy served with pumpkin-herb risotto and a cranberry pear (A,G,L,O)	18,50
Green Salads with slices from Deer Fillet (medium roasted) garnished with apples (M,O)	21,90

+++ All our game dishes are served with **homemade red cabbage** +++

* from Theodor Storm: „Herbst“

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Hofstub'n Classics

Beef Tenderloin 300 g medium roasted 29,90

Beef Tenderloin 200 g medium roasted 21,90

Side Dishes:

Pepper-cognac sauce (A,L,O), croquettes (A,C), french fries,
rosemary potatoes, basmati rice each 2,50

Grilled vegetables, vegetables (G), risotto with pumpkin each 3,00

Pork Medallions well done (A,C,G) 16,90

with mushroom sauce (A,G) or pepper sauce (A,L,O)
served with home-made Austrian gnocchi and vegetables

Turkey Medallions on Mushroom Sauce 15,90

with home made Austrian gnocchi and vegetables (A,C,G,L)

Chicken Breast grilled 14,90

gratinated with mozzarella and tomatoes, with rice and vegetables (A,G)

Barbecue Plate pork, turkey and beef 15,90

served with french fries, vegetables, herbal butter and dips (C,G,M)

Wiener Schnitzel pork 10,90

served with potatoes, basmati rice and cranberries (A,C,G)

Wiener Schnitzel turkey or chicken 11,90

served with potatoes, basmati rice and cranberries (A,C,G)

Wiener Schnitzel veal 18,90

served with potatoes, basmati rice and cranberries (A,C,G)

Cover: (A,G,N)

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Vegetarian and Noodle Dishes

Lemon-Avocado Capellini with garlic-shrimps, lemon-parmesan-cream and trout caviar (A,D,G)	16,90
Spaghetti della Casa with prawns, garlic, bell peppers and chili spicy! (A,B,C,G,N)	15,90
Spaghetti Aglio Olio with herbs-garlic-olive oil, pesto and chili - spicy! (A,C,G,N)	9,90
Spaghetti with Buffalo Mozzarella with sun-dried tomatoes, fresh herbs and olive oil, by request with chili! (A,C,G,N)	14,90
Tagliatelle with smoked Salmon Strips in a light cream sauce (A,C,D,G,O)	13,80
Ravioli in olive oil with fresh Baby Spinach and chopped tomatoes filled with cream cheese and arugola (A,C,G)	12,90
Risotto with Pumpkin (G,O)	10,90
Risotto with Pumpkin and 5 pc. Prawns without shell (B,G,O)	16,80
Risotto with Chicken in Curry-Pineapple Sauce (A,G,O)	13,90
Gnocchi in a light cream sauce with seasonal vegetables gratinated with smoked salmon and Mozzarella cheese (A,C,G,O)	14,90

Do you have a special wish for vegetarian or vegan dishes?
Our staff is happy to help you with recommendations!

Cover: (A,G,N)

Toscana bread, Crossini, home-made pesto, and fresh Grana cheese
2,90 / person

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Fish and Seafood

Fish Variation Salmon, zander, prawn, calamari served with basmati rice and cream spinach (A,B,D,G,R)	21,80
Salmon Fillet on risotto with vegetables (D,G,O)	21,90
Zander Fillet grilled served with potatoes, basmati rice and broccoli (D,G)	16,90
Calamari grilled with herbs-garlic-olive oil and rosemary potatoes (G,N,R)	19,80
Grilled Prawns without shell with herbs-garlic-olive oil and basmati rice (B,G,N)	19,50

Cover: (A,G,N)

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€ 2,90 / person

Dear Guest,

we aim to provide you a pleasant stay,
as well by cooking as in service.
We ask for your understanding if, at peak times,
some unusual waiting time may occur.

Thank you!

Delicious Salads

Green Salad with Slices from Deer Fillet medium roasted, garnished with apples (M,O)	21,90
Green Salad with Slices from Beef Fillet medium roasted with fresh Grana cheese (G,M,O)	19,90
Green Salad with Wasabi-Honey-Prawns (5 pc. without shell) and trout-caviar (B,M,O)	15,90
Green Salad with grilled slices from Zander and herbal pesto (A,D,M,O)	14,50
Mixed Salad with backed Chicken Breast Strips (A,C,M,O)	11,90
Mixed Salad with grilled Turkey Breast Strips (M,O)	11,80
Mixed Salad with baked Greek Feta and Bacon (A,C,G,M,O)	13,20
Hofstub'n Salad Mixed salad with roasted bacon and crispy potatoes (M,O)	8,90
Salad as a side dish:	
Mixed or Green Salad (M,O)	4,20
Arugula with cherry tomatoes and herbal pesto (M,O)	5,20

Do you prefer vegetarian or vegan food?
Our service staff will gladly offer you special suggestions!

Cover: (A,G,N)

Toskana bread, Crossini, home-made pesto, and fresh Grana cheese
€ 2,90 / person