



Chanterelles

A Product made by Forest®

Many foods can be cultivated on a large scale today, but not chanterelles!

They need the natural exchange with trees and roots and form a perfect symbiosis with them. It is precisely this balance between fungus and tree that only occurs under natural conditions and has not yet been recreated.

We prefer small, button-like chanterelles, which are ideal in risottos, sauces and salads and always remain crunchy and aromatic.

Make your choice from our menu, treat yourself to a refreshing aperitif, also non-alcoholic, take a look at our wine list and experience a pleasant and valuable time in our house!

Hermine Hanke

and the Hofstub'n Staff

Opening hours:

Wed-Thur 11 a.m.-11 p.m. | Fri-Sat 11 a.m.-12 p.m. | Sun 11 a.m.-5 p.m.

Last order for meal:

Wed-Sat 8:30 p.m. | Sun 3:30 p.m.

Aperitif

Prosecco Canella DOC Extra Dry (o)	6,90
with rose petal syrup, elderflower syrup or orange juice (o)	7,50
with Aperol (o)	8,30
Sabine Secco Rosé Austrian Sparkling Wine (o)	6,90
Natureo Sparkling Spanish Sparkling Wine (o) <i>non-alcoholic</i> !	6,90
Birnenschaumwein Sparkling wine made from pears (o)	6,90
"Alfred" Vermouth (o)	7,50
"Alfredo" Sprizz with Rhubarb-Tonic (o)	9,80
Hugo with lime, elderflower syrup and fresh mint (o)	6,50
with prosecco (o)	9,50
<i>also available with non-alcoholic wine/sparkling wine!</i>	
Trausners Enzo Alpin or Enzo Rosi <i>non-alcoholic</i>	5,20
Lemonade with gentian extracts – with alpine herbs or rose water	
Sanbitter Aperitivo <i>non-alcoholic</i>	
with soda	6,70
with orange	7,10
Aperol Sprizz Aperol/Soda/White Wine (o)	6,70
Aperol Veneziano Aperol/Soda/Prosecco (o)	9,80
Campari Soda or Orange	6,70
Martini Bianco or Dry (o)	6,90
Sherry Fino Dry Seco (o)	6,90
Port Wine Romariz (o)	9,50


Please choose from various open wines in our table menu!

For a rich selection of bottled wines, our service will be happy to hand you the wine menu.

All prices in Euro including all taxes and tip.

Allergy information according to codex-recommendations: O: Sulfites

Soups

Soup of the day 	6,90
Clear Bouillon with a home-made Liver Dumpling (A,C,L)	5,90
Clear Bouillon with Meat Strudel (A,C,L)	5,90
„Kaspressknödelsuppe“ Austrian soup delicacy with a baked dumpling from cheese and bread (A,C,G,L)	5,90
Clear Bouillon with Noodles (A,C,L) or home-made Pancake Strips (A,C,G,L)	5,50

For our young guests

Wiener Schnitzel small, turkey, with french fries and ketchup (A,C,G)	8,50
Homemade Chicken Nuggets with french fries and ketchup (A,C,G)	8,50
Zander Sticks with french fries and ketchup (A,C,D,G)	8,50
Spaghetti al Pomodoro with tomatoe sauce (A,C,L)	8,50

Lunch Special | Wednesday to Friday until 2 p.m.

2 Course (main / soup or dessert)	13,80
3 Course (soup / main / dessert)	15,50

Cover: (A,G,N)


Toscana bread, Grissini, home-made pesto and fresh Grana cheese
3,80 / person

Gluten-free bread: € 2,00 / pc.

Cold Starters

Goat Cheese on honey with Prosciutto and Lamb's Lettuce lukewarm served (G,M,O)	14,30
Tatar from Smoked Salmon on Avocado Mousse (D,G,O)	15,50
Beef Tatar (A,G,M)	16,90
Carpaccio from Beef with arugola and fresh Grana cheese (G,O)	13,80
Prosciutto di Parma with Melon and fresh Grana cheese (G,O)	14,50
Hofstub'n Salad Various salads with roasted bacon and crispy potatoes (M,O)	12,50
Arugola Salad with cherry-tomatoes and herbal pesto (G,M,N,O)	6,50

Warm Starters

Gamberi alla Lupara Grilled shrimps with olive oil, garlic and chili, served on toast - spicy! (A,B)	14,50
Lime-Avocado-Capellini with Prawns, lime-parmesan-cream and trout caviar (A,B,D,G,O)	19,50
Gnocchi with baby spinach and Chanterelles, gratinated with Smoked Salmon and Mozzarella cheese (A,D,G,O) by request purely plant-based cooked 	20,90
Ravioli in olive oil with fresh Baby Spinach, chopped tomatoes and spring onions, mixed filled with cream cheese and arugola (A,C,G,O)	16,80
Spaghetti Aglio Olio with garlic-herbs-olive oil, pesto and chili - spicy! (A,C,G,N)	12,50

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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

Hofstube Classics

Beef Tenderloin 200 g or 300 g 26,50 / 35,50

Side Dishes:

Pepper-cognac-sauce (A,L,O), whiskey-honey-sauce (L,O), croquettes (A),
french fries, wedges, rosemary-potatoes, vegetables (G), Basmati rice each 3,50
Roasted vegetables each 6,50
Chanterelle sauce (A,G,L), risotto with chanterelles (G,O), chanterelles each 7,50

Surf 'n' Turf Beef tenderloin 200g and 2 pc. king prawns 39,50
served with wedges and salsa picante, capers, olives and tomatoes (A,B,O)

Barbecue Plate Beef, pork, turkey 22,50
served with french fries, vegetables, herbal butter and dips (C,G,M)

Pork Medallions *well done* 23,50
with pepper-cognac-sauce (A,L,O)
served with homemade Austrian „Spätzle“ and vegetables (A,C)

Grilled chicken fillet gratinated with tomatoes and Mozzarella 21,50
cheese, served with Fettuccine noodles and basil pesto (A,C,G,L,N,O)

Wiener Schnitzel Pork 16,00
served with potatoes, basmati rice and cranberries (A,C,G)

Wiener Schnitzel Turkey or Chicken 17,00
served with potatoes, basmati rice and cranberries (A,C,G)

Wiener Schnitzel Veal 27,00
served with potatoes, basmati rice and cranberries (A,C,G)

Cover: (A,G,N)

Toscana bread, Grissini, home-made pesto and fresh Grana cheese
3,80 / person

Fresh Chanterelles

starter / main

Grilled Octopus	with Chanterelles-Risotto	(A,G,O,R)	35,50
Pork Medallions	well done, with Chanterelle Sauce, homemade Austrian „Spätzle“ and vegetables	(A,C,G,L,O)	29,90
Guinea Fowl	with Potatoe-Gnocchi in herbal butter and roasted Chanterelles	(A,G)	28,50
Turkey Medallions	on Chanterelle Sauce served with homemade Austrian „Spätzle“ and vegetables	(A,C)	24,50
Chanterelle Sauce	with Bread Dumplings	(A,C,G,L,O)	22,50
Fettuccine Noodles	with Chanterelles in a light cream sauce or with olive oil	(A,C,G)	19,50 / 22,50
Gnocchi	with baby-spinach and Chanterelles gratinated with Smoked Salmon and Mozzarella cheese	(A,D,G,O, by request VEGAN)	20,90 / 23,50
Delicious Salads	with Chanterelles, roasted bacon and crispy potatoes	(M,O, by request VEGAN)	19,00 / 21,00
Chanterelles-Risotto	with Prawns and Parmesan	(B,G,O)	27,50
	with Chicken and Parmesan	(G,O)	22,00
	with Parmesan	(G,O, by request VEGAN)	19,50



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Fish and Seafood

Griliata mista di Pesce Grilled Seafood: Calamari, mussels, shrimps, octopus, black tiger prawn served with roasted Ciabatta bread (A,B,R)	34,50
Fish Variation Salmon, zander, prawn, calamari served with Basmati rice, cream spinach and lime-dip (A,B,D,G,R)	31,50
Grilled Salmon Fillet on Risotto with Chanterelles (D,G,O)	29,50
Grilled Zander Fillet with vegetables and potatoes (D)	23,50
Calamari grilled, with herbs-garlic-olive oil, served with rosemary potatoes and a lime-dip (G,N,R)	26,50
Grilled Prawns without shell with herbs-garlic-olive oil, served with Basmati rice (B,G,N)	23,50

Cover: (A,G,N)

Toscana bread, Grissini, home-made pesto and fresh Grana cheese
3,80 / person

Vegetarian and Noodle Dishes

Lime-Avocado-Capellini with Prawns, lime-parmesan-cream and trout caviar (A,B,D,G,O)	23,50
Spaghetti della Casa with Prawns, garlic, bell peppers and chili spicy! (A,B,C,G,N,O)	22,50
Spaghetti with Buffalo Mozzarella Cheese with cherry-tomatoes, fresh herbs and olive oil by request with chili (A,C,G,N,O)	21,50
Spaghetti Aglio Olio with garlic-herbs-olive oil, pesto and chili – spicy! (A,C,G,N)	14,50
Gnocchi with baby spinach, cherry-tomatoes and Chanterelles, gratinated with Smoked Salmon and Mozzarella cheese (A,F,O) by request purely plant-based cooked 	23,50
Gnocchi with Arugola and Walnuts, tomatoes, Chanterelles and Buffalo Mozzarella cheese (A,G,H,N)	22,50
Ravioli in olive oil with fresh Baby Spinach, chopped tomatoes and spring onions, mixed filled with cream cheese and arugola (A,C,G,O)	18,80

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Fine Salads

Green Salad with:

Slices from Beef Fillet medium roasted, with fresh Grana cheese (G,M,O)	26,90
Wasabi-Honey-Prawns and trout caviar (B,D,M,O)	23,50
Grilled Slices from Zander and herbal pesto (A,D,M,O)	23,50
Baked Sheep's Cheese and bacon (A,C,G,M,O)	20,50
Baked Slices from Chicken (A,C,M,O)	19,50
Grilled Turkey Breast Stripes (M,O)	19,50
Hofstub'n Salad	17,00
Mixed salad with roasted bacon and crispy potatoes (M,O)	

Salads as starter portion € 1,00 less

Salad as side dish:

Mixed or Green Salad (M,O)	5,80
Arugola with cherry tomatoes and herbal pesto (G,M,N,O)	6,70

Dear guest,

we aim to please your visit with cuisine and service
to your full satisfaction.

We ask for your understanding if at peak times
exceptional waiting times may occur.

Thank you!