



Ahoy!

Welcome to the Fish Weeks 2026!

Doing something good for body and soul with pleasure is particularly easy with fish and seafood! Our kitchen team has prepared fine dishes from the lake, river and sea and has the freshest catch ready for you in the daily menu!

In addition to expertly prepared specialties from the realm of water, you will still find the Hofstub'n "classics" on the menu. Our team will be happy to advise you on your choice and cater to your preferences.

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

Aperitif

Prosecco Canella DOCG Extra Dry (o)	7,50
with rose petal syrup, elderflower syrup or orange juice (o)	7,90
with Aperol (o)	8,90
Sabine Secco Rosé Austrian Sparkling Wine (o)	7,50
Natureo Sparkling Spanish Sparkling Wine (o) <i>non-alcoholic</i>	6,90
Birnenschaumwein Sparkling wine made from pears (o)	7,50
“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>	6,20
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
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.

Soups

Soup of the day ✓	7,50
Clear Bouillon with a home-made Liver Dumpling (A,C,L)	6,50
Clear Bouillon with Meat Strudel (A,C,L)	6,50
„Kaspressknödelsuppe“ Austrian soup delicacy with a baked dumpling from cheese and bread (A,C,G,L)	6,50
Clear Bouillon with Noodles (A,C,L) or home-made Pancake Strips (A,C,G,L)	6,20

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)	14,50
3 Course (soup / main / dessert)	16,90

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

Carpaccio from Beef with arugola and fresh Grana cheese (G,M,N,O)	14,80
Beef Tatar (A,G,M)	18,50
Prosciutto di Parma with Melon and fresh Grana cheese (G,O)	15,80
Goat Cheese on honey with Prosciutto and Lamb's Lettuce lukewarm served (G,M,O)	14,90
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)	6,90

Warm Starters

Gnocchi with baby spinach, cherry tomatoes and Pumpkin , gratinated with Smoked Salmon and Mozzarella cheese (A,D,G,O) by request purely plant-based cooked 	23,90
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



Fish & Seafood

Starters

Tatar from Smoked Salmon on Avocado Mousse (D,G,O)	17,50
Gamberi alla Lupara Grilled shrimps with olive oil, garlic and chili, served on toast - spicy! (A,B)	16,50
Lime-Risotto with Prawns and Parmesan cheese (B,G,O)	23,90
Lime-Avocado-Capellini with Prawns, lime-parmesan-cream and trout caviar (A,B,D,G,O)	19,50

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





Main Course

Griliata mista di Pesce Grilled Seafood: 35,90
Calamari, mussels, shrimps, octopus, black tiger prawn
served with roasted Ciabatta bread (A,B,R)

Monkfish with Prawns in Saffron-Creme-Sauce 34,50
served with Basmati rice (B,D,G,O)

Tuna Steak grilled medium 36,50
served with Fettuccine noodles and lime-sauce (A,D,G,O,N)

Fish Variation Salmon, zander, prawn, calamari 33,50
served with Basmati rice, cream spinach and lime-dip (A,B,D,G,R)

Grilled Salmon Fillet with Lime-Risotto (D,G,O) 29,50

Zander Fillet cooked in parchment paper 23,50
with vegetables and potatoes (D)

Octopus grilled, on Lime-Risotto (G,O,R) 33,50

Linguine Marinara with Mussels, Shrimps and Calamari 26,50
in white wine brew, with tomatoes (A,B,L,O,R)

Calamari grilled, with herbs-garlic-olive oil, 26,50
served with rosemary potatoes and a lime-dip (G,N,R)

Grilled Prawns without shell on a Skewer 23,50
with herbs-garlic-olive oil, served with Basmati rice (B,G,N)



Hofstube Classics

Beef Fillet 200 g or 300 g, Premium beef from Austria 34,00 / 44,00

Side Dishes:

croquettes (A), french fries, wedges, rosemary-potatoes, Basmati rice each 4,80

Pepper-cognac-sauce (A,L,O), whiskey-honey-sauce (L,O),

Mushroom-sauce (A,G,L), lime-risotto (G,O), roasted vegetables, vegetables (G) each 6,50

Surf 'n' Turf 48,00

Premium Austrian Beef tenderloin 200g and 4 pc. black tiger prawns served with wedges and salsa picante, capers, olives and tomatoes (A,B,O)

Barbecue Plate Beef, pork, turkey 26,90

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

Pork Medallions *well done* 27,50

with mushroom-sauce (A,G,L) or pepper-cognac-sauce (A,L,O)

served with homemade Austrian „Spätzle“ and vegetables (A,C)

Turkey Medallions on Mushroom Sauce 24,80

served with homemade Austrian „Spätzle“ and vegetables (A,C,G,L)

Grilled Chicken Fillet gratinated with tomatoes and Mozzarella 23,50

cheese, served with Fettuccine noodles and basil pesto (A,C,G,L,N)

Wiener Schnitzel Pork 18,90

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

Wiener Schnitzel Turkey or Chicken 19,90

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

Wiener Schnitzel Veal 28,80

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

Vegetarian and Noodle Dishes

Lemon-Avocado Capellini with Prawns, lemon-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)	23,50
Spaghetti with Buffalo Mozzarella Cheese with sun-dried tomatoes, fresh herbs and olive oil by request with chili (A,C,G,N,O)	22,50
Spaghetti Aglio Olio with garlic-herbs-olive oil, pesto and chili - spicy! (A,C,G,N)	14,50
Tagliatelle con Salmone Large noodles with smoked salmon in a light cream sauce (A,C,D,G,O)	23,80
Ravioli in olive oil with fresh Baby Spinach, chopped tomatoes and spring onions, mixed filled with cream cheese and arugola (A,C,G,O)	19,80
Gnocchi with baby spinach, cherry tomatoes and Pumpkin, gratinated with Smoked Salmon and Mozzarella cheese (A,F,O) by request purely plant-based cooked ✓	27,50
Gnocchi with Arugola and Walnuts, tomatoes, Pumpkin and Buffalo Mozzarella cheese (A,G,H,N)	24,50
Lime-Risotto with Prawns (without shell) and parmesan (B,G,O)	27,50
with Chicken and parmesan (G,O)	24,90
with Parmesan (G,O) by request purely plant-based cooked ✓	19,50

Salads

Green Salad with:

Slices from Beef Fillet 200g, medium roasted with fresh Grana cheese (G,M,O)	37,50
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 Mixed salad with roasted bacon and crispy potatoes (M,O)	17,00

Salads as starter portion € 1,00 less

Salad as side dish:

Mixed or Green Salad (M,O)	6,20
Arugola with cherry tomatoes and herbal pesto (G,M,N,O)	6,90

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!

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