



Aspäragos

greek: „The young shoot“

Before the young shoots grow into a bush with the power of spring, they have been delighting us for centuries with their fine taste and healthy properties.

Whether covered and protected from the light as white asparagus or grown free in the sun as green asparagus, these noble spears refine every spring dish!

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 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.

All prices in Euro including all taxes and tip.

Allergy information according to codex-recommendations: O: Sulfites

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
Tatar from Smoked Salmon on Avocado Mousse (D,G,O)	17,50
Goat Cheese on honey with Prosciutto and Lamb's Lettuce lukewarm served (G,M,O)	14,90
Hofstub'n Salad	12,50
Various salads with roasted bacon and crispy potatoes (M,O)	
Arugola Salad with cherry tomatoes and herbal pesto (G,M,N,O)	6,90

Warm Starters

Gamberi alla Lupara	16,50
Grilled shrimps with olive oil, garlic and chili, served on toast - spicy! (A,B)	
Lime-Avocado-Capellini with Prawns,	19,50
lime-parmesan-cream and trout caviar (A,B,D,G,O)	
Risotto with Asparagus, Prawns and Parmesan cheese (B,G,O)	26,50
Gnocchi with baby spinach, cherry tomatoes and Asparagus,	26,00
gratinated with Smoked Salmon and Mozzarella cheese (A,D,G,O) by request purely plant-based cooked 	
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	13,50
with garlic-herbs-olive oil, pesto and chili - spicy! (A,C,G,N)	

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

Hofstüb'n 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), roasted vegetables, vegetables (G) each 6,50

Risotto with asparagus (G,O), asparagus each 7,50

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 Medaillons *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)

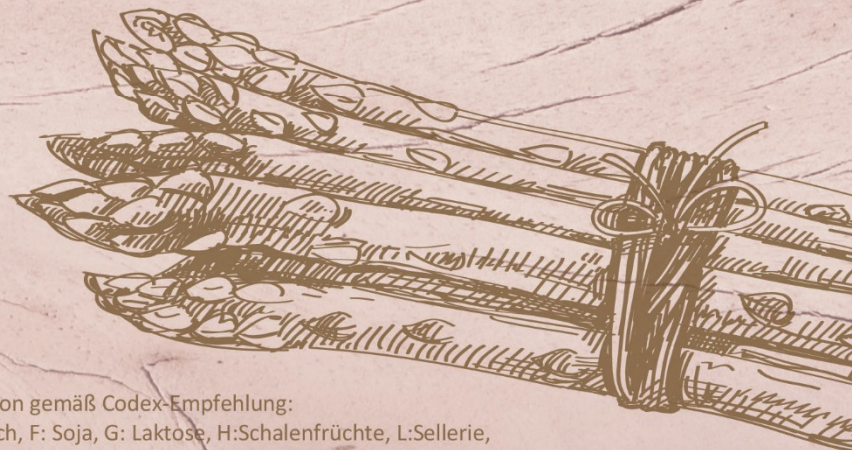
Cover: (A,G,N)

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

Regional Asparagus

All dishes are served with white and green asparagus
or as desired!

Asparagus with 5 pcs. Prawns served with Sauce Hollandaise or herbal butter and Basmati rice (B,C,G,L,O)	31,00
Asparagus with Pork Medallions served with Sauce Hollandaise or herbal butter and rosemary potatoes (C,G,L,O)	32,00
Roasted Asparagus on Fettuccine Noddles in wild-garlic creme sauce (A,C,G,H,O)	24,50
Asparagus with Prosciutto di Parma served with Sauce Hollandaise or herbal butter and potatoes (G)	27,50
Asparagus with Sauce Hollandaise (C) or with Herbal Butter and fresh Grana cheese and potatoes (G)	24,50
Risotto with Asparagus with 5 pcs. Prawns (B,G,O)	29,90
with Asparagus and Chicken (G,O)	26,50
with Asparagus and Parmesan Cheese (O)	20,50
<i>by request purely plant-based</i> ✓	



Allergeninformation gemäß Codex-Empfehlung:

A: Gluten, B: Krebstiere, C: Eier, D: Fisch, F: Soja, G: Laktose, H: Schalenfrüchte, L: Sellerie,
M: Senf, N: Sesam, O: Sulfite, R: Weichtiere

Fish and Seafood

Griliata mista di Pesce Grilled Seafood: Calamari, mussels, shrimps, octopus, black tiger prawn served with roasted Ciabatta bread (A,B,R)	35,90
Fish Variation Salmon, zander, prawn, calamari served with Basmati rice, cream spinach and lime-dip (A,B,D,G,R)	33,50
Grilled Salmon Fillet on Risotto with Asparagus (D,G,O)	29,50
Grilled Zander Fillet with vegetables and potatoes (D)	24,50
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

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)	15,50
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 Asparagus gratinated with Smoked Salmon and Mozzarella cheese (A,F,O) by request purely plant-based cooked 	29,50
Gnocchi with Arugola and Walnuts, tomatoes, Asparagus and Buffalo Mozzarella cheese (A,G,H,N)	26,50

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)	24,50
Grilled Slices from Zander and herbal pesto (A,D,M,O)	24,50
Baked Sheep's Cheese and bacon (A,C,G,M,O)	21,50
Baked Slices from Chicken (A,C,M,O)	20,50
Grilled Turkey Breast Stripes (M,O)	20,50
Hofstub'n Salad Mixed salad with roasted bacon and crispy potatoes (M,O)	18,00

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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Beer

Draft Beer

Zipfer Urtyp (A)	0,2l	3,80
Zipfer Urtyp (A)	0,3l	4,50
Zipfer Urtyp (A)	0,5l	5,40
Weihenstephan Wheat Beer (A)	0,3l	5,00
Weihenstephan Wheat Beer (A)	0,5l	5,90
Gösser Naturradler Beer mixed with lemonade (A)	0,3l	4,80
Gösser Naturradler Beer mixed with lemonade (A)	0,5l	5,70

Bottled Beer

Gösser Zwickl Clouded beer from Steiermark (A)	0,50l	5,90
König Ludwig Dunkel Dark beer from Bavaria (A)	0,50l	5,90
Gösser non-alcoholic (A)	0,50l	5,40
Gösser non-alcoholic (A)	0,33l	4,60
Edelweiß Wheat Beer non-alcoholic (A)	0,50l	5,70

Wine

G'spritzter White wine mixed with soda (o)	0,25l	4,30
G'spritzter „Halbe“ 1/8l mixed with soda up to 1/2l (o)	0,50l	6,30
„Kaiserspritzer“ White wine/soda/elderfl. syrup (o)	0,25l	5,00

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Soft Drinks

Römerquelle Mineral Water sparkling or still	0,33l	4,10
Römerquelle Mineral Water sparkling or still	0,75l	7,30
Römerquelle Mineral Water with lemon	0,33l	5,00
Soda Water with lemon	0,25l	3,30
Soda Water with lemon	0,33l	3,70
Soda Water with lemon	0,50l	4,70
Tap Water	0,50l	1,50
Tap Water	1,00l	3,00
Raspberry- or Elder-Soda	0,50l	4,50
Enzo Alpin or Enzo Rosi	0,33l	6,20
Organic lemonade with gentian extracts with alpine herbs or rose water		
Fanta, Sprite, Almdudler, Mezzo Mix	0,33l	4,40
Coca Cola Classic or Zero	0,33l	4,40
Coca Cola with freshly squeezed lemon	0,33l	5,30
Ice Tea Peach, Lemon, Green Tea	0,25l	4,40
Fruit Juices	0,25l	4,50
Apricot, red currant, strawberry, mango, melon-mango, plum, pear, apple, orange		
Fruit Juices with soda water	0,50l	6,90
Fruit Juices with tap water	0,50l	5,60
Schweppes Tonic Water, Bitter Lemon or Ginger Ale	0,20l	4,60