

The best of game

That's what autumn tastes like!

When the leaves glow in warm colors and the wind turns cooler, it's time for hearty flavors!

Our game dishes bring the flavors of autumn to your plate: Tender cuts of venison, deer, pheasant, or wild boar, prepared with love and accompanied by seasonal delicacies such as pumpkin, mushrooms, homemade red cabbage, or fruity cranberries.

For lovers of meat-free dishes, the "Herbstliebe" (Autumn Love) is a harmonious and tasty alternative. Discover the diversity of this special season with us!

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) *non-alcoholic*	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
also available with non-alcoholic wine/sparkling wine!	
Trausners Enzo Alpin or Enzo Rosi *non-alcoholic*	6,20
Lemonade with gentian extracts – with alpine herbs or rose water	
Sanbitter Aperitivo *non-alcoholic*	
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)

Toskana bread, Grissini, home-made pesto and fresh Grana cheese
4,20 / person

Gluten-free bread: € 2,00 / pc.

Cold Starters

Carpaccio from the Deer with fruits and lingonberry sauce (O)	16,50
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 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

Gamberi alla Lupara Grilled shrimps with olive oil, garlic and chili, served on toast - spicy! (A,B)	16,50
Lime-Avocado-Capellini with Prawns, lime-parmesan-cream and trout caviar (A,B,D,G,O)	19,50
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	26,00
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)	13,50

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

Hofstub'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)
Risotto with pumpkin (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 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,G)

Turkey Medallions on **Mushroom Sauce** 26,50
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)

Toskana bread, Grissini, home-made pesto and fresh Grana cheese
4,20 / person

Das Beste vom Wild

Stadlkirchner Game Pan Deer fillet, Reh venison, pheasant in mushroom-sauce, served with Austrian gnocchi and pumpkin-spinach (A,C,G,L)	42,00
Tenderloin of Reh Venison medium roasted with mushroom sauce served with croquettes and a cranberry pear (A,G)	43,00
Deer Fillet medium roasted in **Burgundy Sauce** served with tagliatelle, brussel sprouts and a cranberry pear (A,C,G,L,O)	41,00
Wild Boar Steak with **Whiskey-Honey-Sauce** served with potatoe noodles (A,C,L,O)	36,00
Venison Ragu with **Red Wine-Cherries** and sour cream served with bread dumplings and a cranberry pear (A,C,G,L,O)	31,00
Green Salads with slices from **Deer Fillet** (200g, medium roasted) garnished with apples (M,O)	33,00
„Autumn Love" Diced pumpkin with baby-spinach and potatoe noodles, served with red cabbage and a cranberry pear (A,L,O) VEGAN	26,00

❖ All game dishes are served with **homemade red cabbage!**

Fish and Seafood

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 **Pumpkin** (D,G,O)	29,50
Grilled Zander Fillet with vegetables and potatoes (D)	26,50
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

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!

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

Vegetarian and Noodle Dishes

Lemon-Avocado Capellini with **Prawns**, lemon-parmesan-cream and trout caviar (A,B,D,G,O)	26,50
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 **Pumpkin** gratinated with **Smoked Salmon** and Mozzarella cheese (A,D,G,O, by request VEGAN)	29,50
Gnocchi with **Arugola and Walnuts**, tomatoes, **Pumpkin** and **Buffalo Mozzarella cheese** (A,G,H,N)	26,50
Risotto with **Pumpkin** and **Prawns** (without shell) (B,G,O)	31,50
with **Pumpkin** and **Chicken** (G,O)	26,50
with **Pumpkin** (G,O, by request VEGAN)	20,50

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

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)	26,50
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)	19,50

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

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