

# Afternoon menu

14:30 - 18:00

## Drink

Apple carrote juice 0,2 l € 3,50

## Soup

Homemade beef broth with thinly cut pancakes  
small cup € 4

big cup € 5

Homemade beef broth € 6  
bacon dumpling or liver dumpling

## Starters and small dining

Olives and bread € 4  
olive oil | sea salt

Frankfurter sausage € 6  
horseradish | mustard | bread

Mixed season salad € 7

Homemade „Erdäpfelblattl'n“ - fried potatoe dough  
with cabbage € 14

Mixed filled noodle pockets € 13  
spinach | porcini | „Osttiroler Schlipfkrapfen“ |  
parmesan cheese | brown butter and

Grilled chicken breast € 14  
served on season salad with pumpkin seeds

For table cover including bread and various spread we charge € 2,80 per person.

For service with a second plate we charge € 2.

We only accept EC and Maestro, Visa and Master Card: amount > € 20,00 per person.

## Main course

|  |   |    |
|--|---|----|
| Goulash of beef<br>semolina dumpling   cucumber   egg  | € | 13 |
| „Wiener Schnitzel“ escalope of pork<br>homemade potato salad   cranberries                               | € | 14 |
| „Backhendl“ of corn poulard - breaded fried chicken with<br>potatoe cream cucumber salad and cranberries | € | 18 |
| <b>Additional side order:</b>  |   |    |
| Small portion french fries incl. ketchup and mayonnaise  | € | 4  |
| Big portion french fries incl. ketchup and mayonnaise  | € | 6  |
| Potatoe salad  | € | 4  |
| Potatoe cream cucumber salad   | € | 5  |
| Cabbage  | € | 4  |
| Bread basket   | € | 3  |

## Small „Jausen“ and „Marende“

|   |   |    |
|---|---|----|
| Pork sausage<br>Onion   vinegar   oil   butter   bread  | € | 8  |
| Tyrolean grey cheese<br>Onion   pumpkin seed oil   butter   bread   | € | 9  |
| Cold boiled beef<br>Marinated with onion   pumpkin seed oil   butter   bread                                  | € | 12 |
| „Brettljause“<br>Stubai ham   Austrian salami   cheese   horseradish   mustard  <br>cucumber   butter   bread | € | 13 |

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## Dessert

|   |   |      |
|---|---|------|
| „Moosbeernockerl“<br>Blueberrie stuffed pancake   vanilla-icecream          | € | 10   |
| „Kaiserschmarren“<br>hackled pan cake<br>sugar   cranberries or apple puree | € | 11   |
| Apple strudel or cheese strudel   | € | 4    |
| whipping cream   one scoup of vanilla ice cream                             | € | 6    |
| portion vanilla sauce   | € | 2    |
| „Sachertorte“ – famous Austrian chocolate cake                              | € | 4    |
| whipping cream  | € | 4,70 |
| Apricot cake or plum cake   | € | 3,80 |
| whipping cream  | € | 4,50 |

## Ice cream

we gladly offer you from our Mövenpick card.



**Tiroler Wirtshauskultur**



The Grünwalderhof is a member of the "Tiroler Wirtshauskultur" association.

The basic elements of this initiative:

- appreciation of Tyrolean cuisine
- use of fresh farm produce, produce from the local waters and forests
- special focus on authentic atmosphere and architecture

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