



Benvenuto!

Welcome to the „Italian Weeks“ 2026!

We cordially invite you to start the new year with specialties from Italy and dream of sun, sea and joie de vivre together with us!

In addition to typical Italian dishes and pasta made according to original recipes, 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

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.


Aperitivi

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.

Zuppe e Minestre | 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

Per i bambini | 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

Il Pranzo | Lunch Special from 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.

Antipasti Freddi | Cold Starters

Carpaccio from Beef with arugola and fresh Grana cheese (G,M,N,O)	14,80
Prosciutto di Parma with Melon and fresh Grana cheese (G,O)	15,80
Beef Tatar (A,G,M)	18,50
Tatar from Smoked Salmon on Avocado Mousse (A,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

Antipasti Caldi | Warm Starters

Gamberi alla Lupara	16,50
Grilled shrimps with olive oil, garlic and chili, served on toast - spicy! (A,B)	
Lime-Risotto with Prawns and Parmesan Cheese (B,G,O)	23,90
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
Lemon-Avocado Capellini with Prawns, lemon-parmesan-cream and trout caviar (A,B,D,G,O)	19,50
Spaghetti Aglio Olio	12,50
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

Primi Piatti | Vegetarian and Noodle Dishes

Linguine Marinara with Mussels, Shrimps and Calamari in white wine brew, with tomatoes (A,B,L,O,R)	26,50
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
Lime-Risotto with Chicken and parmesan (G,O)	24,90
Lime-Risotto with Parmesan (G,O) by request purely plant-based cooked ✓	19,50

Secondi Piatti a base di Pesce | 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
Octopus grilled on Lime-Risotto (G,O,R)	33,50
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
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 with Lime-Risotto (D,G,O)	29,50
Grilled Zander Fillet with vegetables and potatoes (D)	23,50

Specialità italiane | Italian Meat Dishes

Veal Cutlet alla Saltimbocca with gravy served with Basmati rice and roasted vegetables (A,O)	32,50
Fegato di Vitello Roasted Calf's Liver served with mashed potatoes (A,G,O)	28,50
Ossobuco con Polenta Stewed veal shank with root vegetables served with herbal polenta and Gremolata sauce (A,G,L,O)	29,50
Arrosto di Manzo Roasted strip loin steak served with mashed potatoes and mushrooms (A,G,O)	32,50
Pollo Tricolore Grilled chicken fillet gratinated with tomatoes and Mozzarella cheese, served with Fettuccine noodles and basil pesto (A,C,G,L,N)	23,50

Piatti classici della Casa | 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), lime-risotto (G,O), roasted vegetables, vegetables (G) each 6,50

Surf 'n' Turf 48,00

Austrian Premium 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)

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

Gluten-free bread: € 2,00 / pc.

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

Quality Meat from AUSTRIA

Le nostre Insalate | 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!