



*Welcome to the à la carte restaurant,
Hiasl's Stubn, the rest stop for culinary
delights from our local & international
kitchen.*



The Kirschner Family

To have someone as a guest means to be responsibility for his or her enjoyment as long he or she is spending time under our roof. All of the selections served in our restaurant are freshly prepared so that we can provide you with the best possible quality. Due to the caring preparation, there might be a short wait. Therefore we ask for your patience.

We wish you Bon Appetit and we hope that you enjoy your stay.

**We accept Visa and Mastercard for bills over € 50,-
as well as debit cards for bills over € 30,-.**



ALLERGENS

In our restaurant, meals are prepared with all of the allergens included in Appendix II of the European Food Regulation. Unintended cross-contamination is possible.

A – Gluten, B – Crustaceans, C – Eggs, D – Fish, E – Peanuts, F – Soy, G – Milk,
H – Nuts, L – Celery, M – Mustard, N – Sesame, O – Sulphites, P – Lupin, R – Mollusks

REGIONAL SUPPLIERS

When choosing our products and ingredients, our main focus is on regional suppliers and local farmers with high quality products. We proudly cooperate with the following partners:



MEAT & MILK

Thomas & Martin Kirschner and other local farmers

BREAD

Althaler Bakery (Serfaus)

CHEESE

Alpine Dairy at Komperdell (Serfaus)

YOGURT & CHEESE

Gasslbauer Hans Pittl (Ladis)

POTATOES

Erdäpfel Keller (Arzl im Pitztal)

HONEY

*Daniel Vögele (Serfaus)
Hubert Achenrainer (Kaunerberg)
Bienenhof (Zillertal)*

ICE CREAM

Dolce Vita (Hohenems)

OIL & VINEGAR

Lenz Vorarlberg

VEGETABLES AND LETTUCE

Josef Norz (Kematen)

EGGS

Fisser Goggala – Local Eggs (Fiss)

BARLEY

Fisser Imperial Barley

SCHNAPS

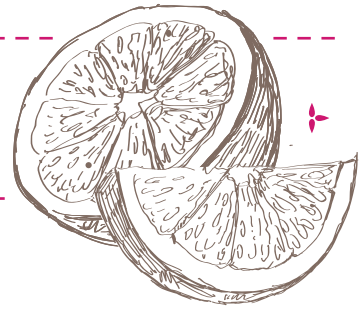
Ossi Achenrainer (Fiss)

BEER

Mohrenbräu (Dornbirn)

RICH IN VITAMINS

FROM LOCAL ORCHARDS



FRESH SQUEEZED ORANGE JUICE 0,25l – € 5,50

HOMEMADE LEMON THYMIAN ICE TEA 0,25l – € 4,90

FRESH SQUEEZED CARROT-APPLE JUICE 0,25l – € 5,50

HIASL'S WATER

soda water, elderberry, lime, mint, and ginger 0,4l – € 5,50



MOUNTAIN APPLE JUICE

from Kohl-Ritten/South Tyrol with apricot 0,2l – € 4,50

from Kohl-Ritten/South Tyrol with black currant 0,2l – € 4,50

from Kohl-Ritten/South Tyrol with hops 0,2l – € 4,50

LIQUOR

FROM LOCAL DISTILLERIES



FISSER SPENLING

Digestif from the spenling plum variety from Ossi Achenrainer, Telfes Orchard 2cl – € 4,70

FISSER RASPEBERRY LIQUEOR

Digestif from Ossi Achenrainer, Telfes Orchard 2cl – € 4,70

FISSER ZIRBE – PINE INFUSED LIQUEOR

from the Schöngamp Alm 2cl – € 4,70

TO TIDE YOU OVER



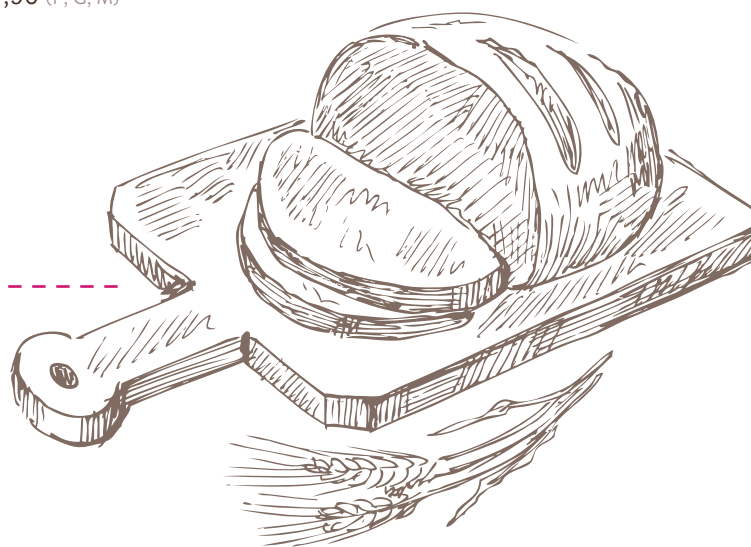
LIPTAUER SPREAD *Vegetarian* – € 4,90 (F, G, M)

POTATO-CHEESE SPREAD *Vegetarian* – € 4,90 (A, F, G, M)

TOMATO-BASIL BUTTER *Vegetarian* – € 4,90 (F, G, M)

MIXED BREAD BASKET – € 3,20 (A, H, N)

GARLIC BREAD *Vegan* – € 5,50 (A, F, G)



APPETIZERS

BEEF TARTARE

with toast and traditional garnishings – € 18,10 (A, C, D, G, H, M, O)

BEEF JUICE HAM

with pumpkin and bread croutons – € 13,80 (A, F, G, L, O)

TAGLIATELLE

with seafood and saffron – € 15,70 (A, B, C, F, D, G, L)

ESCARGOT

with garlic butter and toast – € 13,50 (A, C, G, L, M, R)

GOAT CHEESE

Vegetarian

with tomato, pear chutney and gnocchi – € 16,10 (A, C, F, G, O)

HEALTHY AND CRISPY

SMALL SALAD PLATE *Vegetarian*

from the buffet – € 5,10 (Allergens according to the sign on the buffet)

LARGE SALAD PLATE *Vegetarian*

from the buffet – € 8,70 (Allergens according to the sign on the buffet)

LEAF SALAD

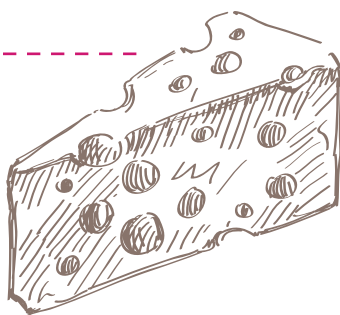
with balsamic dressing, croutons and smoked fish – € 17,20 (A, D, F, G, L, O)

VEAL "PAILLARD"

with lobster mayonnaise and wild herb salad – € 19,10 (A, B, L, F, M)

BREADED FRIED "ZAMMER BIO" CHICKEN

with potato-field salad and pumpkin seed oil – € 18,60 (A, C, F, G, N, H)



TYROLEAN SHEPHERD'S SALAD

vegetarian option available

*iceberg lettuce potatoes, bacon, alpine cheese,
onions, bread cubes, and tomato* – € 13,10 (A, C, F, G, M, N, O)



WARM HEARTY SOUPS



BEEF BROTH

with semolina dumplings – € 4,80 (A, C, G)

with Kaspressknödel (pressed bread and cheese dumplings) – € 5,30 (A, C, G, L)

with Frittaten (thin pancake strips) – € 4,80 (A, C, G) | with liver dumplings – € 5,30 (A, C, G, L)

CREAM SOUP OF POTATO Vegetarian

with Tyrolean grey cheese – € 6,20 (A, F, G, L)

CREAM SOUP OF VEGETABLES Vegetarian

with cream and grissini – € 5,90 (A, F, G, L, O)

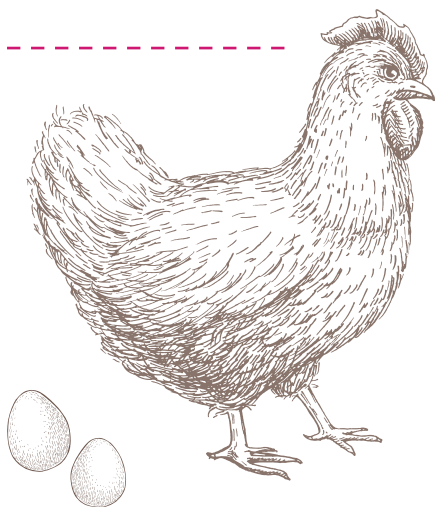
SPICY TOMATO-COCOS SOUP Vegetarian

with deep-fried glass noodles – € 6,50 (A, F, G, D, L, O)



VIENNESE BEEF SOUP

with vegetables, noodles and beef – € 6,50 (A, C, F, G, L)



ZAMMER ORGANIC SUNDAYCHICKEN



Biological attitude Feeding with self-produced organic wheat which is germinated with innovative methods. More than species-appropriate attitude in stables, winter garden, green outlet.

Shortest possible paths between husbandry, slaughter and marketing.

www.sonntagshendl.at

HIASL'S CLASSICS

BEEF ROULADE

with smoked polenta and pea vegetables – € 18,80 (A, F, G, L, M, O)

PAN-FRIED WIENER SCHNITZEL FROM VEAL

with buttered potatoes and lingonberries – € 22,80

(A, C, G, N, O)

HOME MADE CORDON BLEU

*Fillet of pork filled with bacon and alpine cheese
breaded and fried with lingonberries and parsley
potatoes* – € 18,30 (A, C, F, G, N)



Reinhard recommends

TIROLER GRÖSTL

*perfectly seasoned potatoes
pan-fried with beef, bacon,
onion, and local eggs
from Fiss* – € 14,10 (C, G)

KASSPATZLN *Vegetarian*

*Homemade swabian noodles with a
mix of Tyrolean cheese, fried onions
and chives* – € 13,40 (A, C, G)

SCHLUTZIS *Vegetarian*

*Tyrolean raviolis filled with spinach
served with browned butter and
parmesan – a Tyrolean specialty*
– € 13,50 (A, C, G)

DUET OF SPINACH- & "KAS-PRESS" DUMPLINGS *Vegetarian*

with lukewarm cabbage salad
– € 13,10 (A, C, F, G, L)

HIASL'S CLASSICS



ZURICH STYLE VEAL IN A CREAM SAUCE

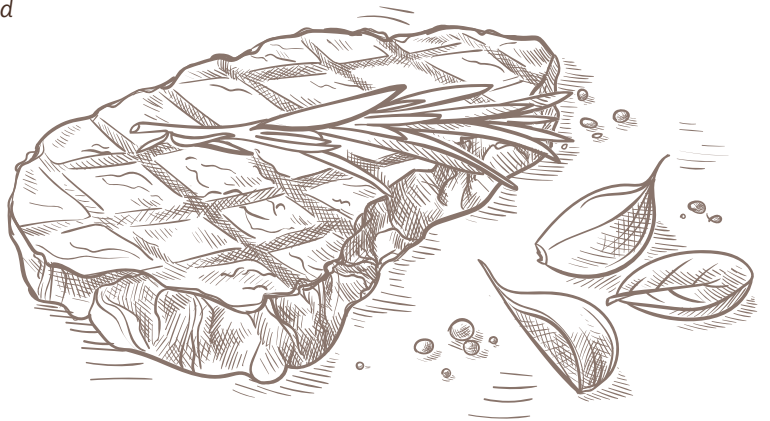
Veal filet tips in a mushroom cream sauce with 'Spätzle' – € 22,80 (A, C, F, G, L, O)

HIASL'S GRILL PLATE

Grilled fillet of beef, pork, and chicken
accompanied by bacon, onions, sausages and
french fries – € 19,60 (A, C, G, M, O)

ROAST VENISON

with 'Schupfnudeln' and creamy
cabbage – € 19,80 (A, C, F, G, L, O)



Gabi recommends



GABRIELA PLATE

Grilled pork medallions
with herb spaetzle and
mushroom sauce
€ 17,40 (A, C, G)

MILK-LAMB RAGOUT

on cream sauce with onion, corn and
potato 'Paunzen' – € 18,50 (A, C, F, G, L, O)

TROUT FILLET

with cream spinach and potatoes
– € 18,10 (D, F, G)

RACK OF VENISON

on porcini sauce with 'Spätzle' and vegetables
– € 26,90 (A, C, F, G, L, O)

SOMETHING SPECIAL WITH ADVANCE NOTICE

MINIMUM 2 PEOPLE – MUST BE ORDERED 1 DAY IN ADVANCE

SWISS STYLE CHEESE FONDUE *Vegetarian*

a vegetarian classic with bread cubes and fruits – € 26,90 per person (A, C, F, G)

CHATEAUBRIAND OR TOMA HAWK

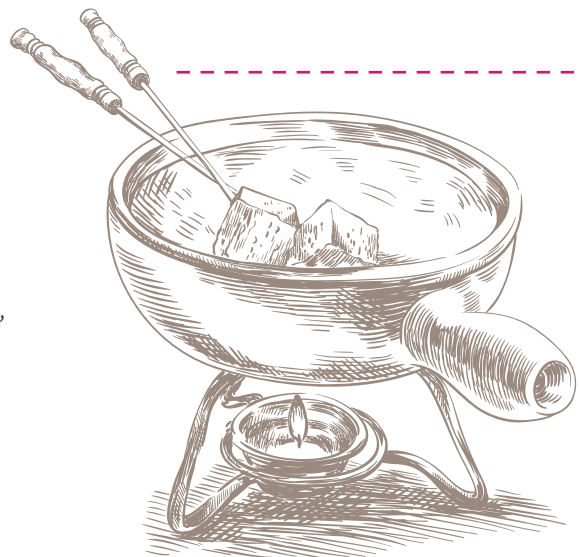
served with assorted sauces and sides, 10g – € 1,90 (A, C, F, G, L, M, O)

FONDUE CHINOISE

*soup fondue with beef, pork, and chicken
served with assorted dipping sauces, french fries,
garlic bread and grilled vegetables*

–
€ 29,90 per person (A, C, D, F, G, L, M)

Highlight for groups



VEGETARIAN & VEGAN

STRUDEL OF PUMPKIN *Vegetarian or Vegan*
with *cheese sauce or salad* – € 14,10 (A, C, F, G, L, O)

ALMBURGER *Vegetarian*
Potato rösti, fried egg, alpine cheese, tomatoes and green ketchup
– € 13,10 (A, C, F, G, L, N, O)



RISOTTO FROM FISSER IMPERIAL BARLEY *Vegetarian or Vegan*
with *spinach and parmesan* – € 14,80 (A, F, G, L)

SPICY WOK VEGETABLES *Vegan*
with *cashews and jasmine rice* – € 15,90 (A, F, E, G, H, L, N, O)

FALAFEL *Vegan*
with *field salad and Sojadip* – € 14,20 (A, F, G, N, L, O)



SMOOTHIES



Our selection of smoothies can be found
in the separate menu on the table or
simply ask our staff who will be happy
to tell you about our current smoothie
choices.

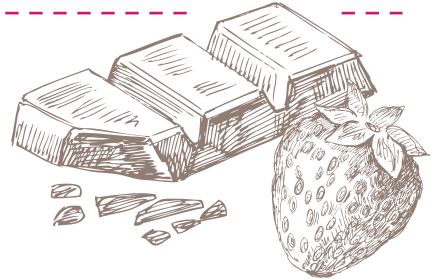


DESSERTS



DAY AND NIGHT RING CAKE "GUGELHUPF"

with raspberries – € 12,30 (A, F, G, H)



CHEESECAKE

with raspberries, sweet popcorn and vanilla ice cream – € 11,80 (A, C, F, G, H)

TOFFIFEE 2.0

with fruits – € 12,10 (A, F, G, H)

HOMEMADE BUCHTELN

sweet rolls with vanilla sauce – € 8,90 (A, C, F, G, H)

APPLE OR TOPFEN (SWEET CREAM CHEESE) STRUDEL – € 4,70 (A, C, G, H)

with whipped cream or vanilla sauce – € 5,50

with vanilla ice cream and whipped cream – € 6,30

CHEESE PLATE

select local cheeses served with jam, bread and butter – € 14,50 (A, F, G, H, N, O)



Claudia recommends



FRESH KAISERSCHMARRN

Sugared pancake with raisins
made with fresh local eggs from
Fiss, served with stewed plums
ca. 25 min. preparation time

€ 13,20 (A, C, G, O)



ICE CREAM SUNDAES

a selection of delicious ice cream
sundaes is listed in the separate ice
cream menu

NON-ALCOHOLIC DRINKS



FANTA, COLA, SPEZI, SPRITE	0,25l – € 2,90 0,5l – € 5,20
APPLE SPRITZER	0,25l – € 2,90 0,5l – € 4,50
BLACK CURRANT SPRITZER	0,25l – € 2,90 0,5l – € 4,50
„SKI WATER“ WITH SODA	0,25l – € 2,90 0,5l – € 4,50
ELDERBERRY JUICE WITH SODA WATER	0,25l – € 2,90 0,5l – € 4,50
ALMDUDLER	0,33l – € 3,50
COLA LIGHT / ZERO	0,33l – € 3,50
MONTES PERLEND MINERAL WATER SPARKLING OR STILL	0,75l – € 5,40 0,33l – € 2,90
ICED TEA WITH PEACH FLAVOR	0,33l – € 3,50
VARIOUS VITAMIN AND FRUIT JUICE	0,2l – € 3,70
FENTIMANS BITTER LEMON / TONIC WATER	0,2l – € 4,50

GRANDER WATER

the high quality, revitalizing water



1l – € 5,00
0,5l – € 2,50

APERITIFS



PORT WINE	€ 4,20
CYNAR	€ 3,10
PERNOD	€ 3,60
SHERRY DRY / MEDIUM DRY	€ 3,90
CAMPARI ORANGE	€ 7,80
CAMPARI SODA	€ 4,90
MARTINI BIANCO / DRY / ROSSO	€ 4,50
SPARKLING WINE (GLASS)	€ 4,70

COFFEE



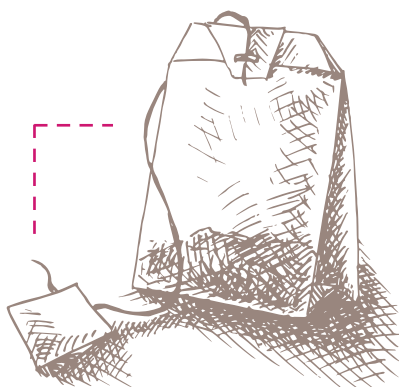
CUP OF COFFEE	€ 3,20
SMALL ESPRESSO	€ 2,90
LARGE ESPRESSO	€ 4,90
CAPPUCCINO ^(G)	€ 3,50
CUP OF DECAFFEINATED COFFEE	€ 3,20
ESPRESSO MACCHIATO ^(G)	€ 2,90
LATTE MACCHIATO ^(G)	€ 4,10
HOUSE COFFEE (WITH HONIG WILLIAMS PEAR LIQUEUR)	€ 5,90
IRISH COFFEE ^(A, G)	€ 6,90
KAFI LUZ – COFFEE WITH PLUM OR HERBAL SCHNAPS	€ 5,90



HOT DRINKS



HOT LEMON DRINK	0,25l – € 3,20
HOT CHOCOLATE WITH MILK (G)	0,25l – € 3,90
HOT WHITE CHOCOLATE WITH MILK (G)	0,25l – € 3,90
LUMBUMBA – HOT CHOCOLATE WITH RUM (G)	€ 6,80
JAGATEE – BLACK TEA WITH RUM (O)	0,25l – € 4,90
MULLED WINE (O)	0,25l – € 4,90
HEISSE WITWE – HOT PLUM LIQUEUR WITH WHIPPED CREAM (G)	4cl – € 4,60
HOT EGGNOG (WITH ALCOHOL) (C, G)	4cl – € 4,60



RONNEFELDT TEA



Enjoy a large cup of our
selection of Ronnefeldt Teas
€ 3,20



SPECIALTY BEERS



MOHRENBRÄU CRAFT BEER – PALE ALE ^(A)	0,33l – € 4,70
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MOHRENBRÄU UNFILTERED – KELLERBIER ^(A)	0,33l – € 4,70
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MOHRENBRÄU DARK – GAMBRINUS ^(A)	0,33l – € 4,70
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BEERS



MOHRENBRÄU EXPORT MÄRZEN ^(A)	0,2l – € 3,20
	0,3l – € 3,90
	0,5l – € 4,90



SHANDY SWEET / SOUR ^(A)	0,3l – € 3,90
	0,5l – € 4,90

WHEAT BEER FRANZISKANER ^(A)	0,3l – € 3,90
	0,5l – € 4,90

ALCOHOL FREE BEER ^(A)	0,5l – € 4,90
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ALCOHOL FREE WHEAT BEER ^(A)	0,5l – € 4,90
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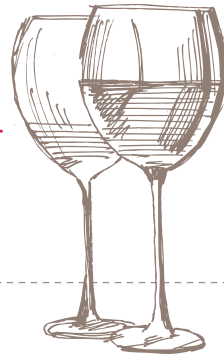


MOHRENBRÄU GRAPEFRUIT SHANDY ^(A)

the ladies love it

0,33l – € 4,70

WHITE WINES



GABRIELA HOUSE CUVÉE (O)

Leo Hillinger, Jois, Neusiedlersee

1/8l – € 6,20

1/4l – € 12,40

GRÜNER VELTLINER (O)

Kremser Kogl – Meinhard Forstreiter, Hollenburg

1/8l – € 5,50

0,75l – € 26,90

CHARDONNAY (O)

Franz Taferner, Göttlesbrunn, Carnuntum

1/8l – € 6,30

0,75l – € 31,50

ROSÉ

BLAUFRÄNKISCH ROSÉ TRIEBAUMER (O)

1/8l – € 5,90

0,75l – € 29,50

RED WINE

GABRIELA HOUSE CUVÉE (O)

Leo Hillinger, Jois, Neusiedlersee

1/8l – € 6,50

1/4l – € 13,00

ZWEIGELT (O)

Keringer, Mönchhof, Burgenland

1/8l – € 5,50

0,75l – € 27,30

APPASSIMENTO ROSSO VENETO (O)

Cantina Valpolicella Negrar, Venetien

1/8l – € 6,50

0,75l – € 35,60



GABRIELA HOUSE CUVÉE RED / WHITE

*A fine, delicate wine from the well-known vintner
Leo Hillinger from Burgenland. Quality that
satisfies, raise your glass and enjoy!*

Red: 0,75l – € 34,60 | **White:** 0,75l – € 33,20

BITTERS



FERNET BRANCA | JÄGERMEISTER
AVERNA | RAMAZOTTI | APPENZELLER

2cl – € 3,50

APEROL (O)

White wine, club soda, Aperol

€ 5,90

VENEZIANO (O)

Sparkling wine, club soda, Aperol

€ 5,90

HUGO (O)

Sparkling wine, elderberry syrup, club soda, mint

€ 5,90

GRANTA SPRITZ (O)

Liqueur with cranberry, mint, lemon with soda

€ 5,90



SPARKLING WINE AND CHAMPAGNE



SCHLUMBERGER (BOTTLE) (O)

0,75l – € 34,90

PICCOLO (O)

0,2l – € 9,50

JACQUART CHAMPAGNE (O)

0,75l – € 60,50

PROSECCO (BOTTLE) (O)

0,75l – € 32,50

PROSECCO (GLASS) (O)

0,1l – € 4,70

LIQUEURS



AMARETTO (H) | COINTREAU | GRAND MARNIER
TIA MARIA | BAILEYS (G, O)

2cl – € 3,30

GRAPPA

Our selection of grappas can be found on the separate grappa menu



WHISKEY



JACK DANIELS (A, O)

4cl – € 4,90

CHIVAS REGAL (A, O)

4cl – € 6,50

FOUR ROSES (A, O)

4cl – € 4,50

JIM BEAM (A, O)

4cl – € 4,50

GLENFIDDICH (A, O)

4cl – € 6,50



SCHNAPS AND LIQUORS



FRUIT SCHNAPS

2cl – € 2,90

STROH RUM

2cl – € 2,90

BACARDI

2cl – € 3,10

VODKA

2cl – € 2,90

NUT SCHNAPS (H)

2cl – € 3,30

GIN

2cl – € 2,90

ZIRBENSCHNAPS (PINE INFUSED SCHNAPS)

2cl – € 3,30



Gerald's Creation



**RASPBERRY
WITH FRUIT**

*An Après Ski classic
among the schnaps!*

It'll warm your heart.

2cl – € 3,90

**SCHNAPS
WITH FRUIT** € 3,90

APRICOT SCHNAPS WITH FRUIT 2cl

WILLIAMS PEAR SCHNAPS WITH FRUIT 2cl

VODKA WITH FIGS 2cl