

Bauerngasthaus

Draxl's Stuben

Franz-Senn-Straße 170

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Dear guests,
please note that we can only accept cash payment.



Specialities from our Stubaital

mondays:

“Graukasstriezel“

pastry with potato and tyrolean gray cheese served with apple purée

15,50EUR

“Gebackene Blutwurstscheiben“

baked blood sausage slices with sour cream, roasted potatoes and salad

17,00EUR

thursdays:

“Blattln mit Schlamperkraut“

thinly backed dough made of rye or potato with white wine cabbage

15,00EUR

“Wurstnudeln“

pasta mixed with sausage and cream

12,50EUR

saturdays:

“Bauernmus“

roasted purée with bread

10,00EUR

“Blutwurstgröstl“

grilled potatoes with blood sausage, garnished with a fried egg and salad
on the side

16,50EUR

SOUPS

tyrolean cheese dumpling in beef broth

6,50EUR

dumpling with liver or bacon in beef broth

6,50EUR

pumpkin soup with curd

7,00EUR

delicacies

bread variation of local specialties such as
gray cheese-, bacon- and lardbread with pickled garnish and salad

12,00EUR

tomato tartar on homemade bruschetta with marinated roquette

10,50EUR

main dishes

“Käsespätzle“

tyrolean cheese noodles topped with fried onions and chive

14,50EUR

“Wiener Schnitzel“

escalope from the pork, backed in ghee, served with lingonberries and fries or potato salad

18,50EUR

“Schweinefilet“

grilled pork fillet served with truffled rosemary sauce and potato-carrot gratin

21,50EUR

“Hühnerroulade“

steamed chicken roulade with bacon, sheep's cheese and bulb vegetables on tagliatelle in herbal cream sauce with spinach

17,50EUR

“Bachforellenfilet“

grilled trout fillet in browned lemon-butter with potatoes and green salad

18,50EUR

“Bauerntoast“

grilled beef and pork steak on garlic bread served with two dips and seasonal salad

22,00EUR

“Lammragout”

lamb ragout in rosemary sauce with root vegetables and mashed potatoes with basil

20,00EUR

„Schlutzkrapfen“

homemade ravioli with curd-spinach- and gray cheese-potato- filling with browned butter and Parmesan

17,00EUR

salads

small mixed salad

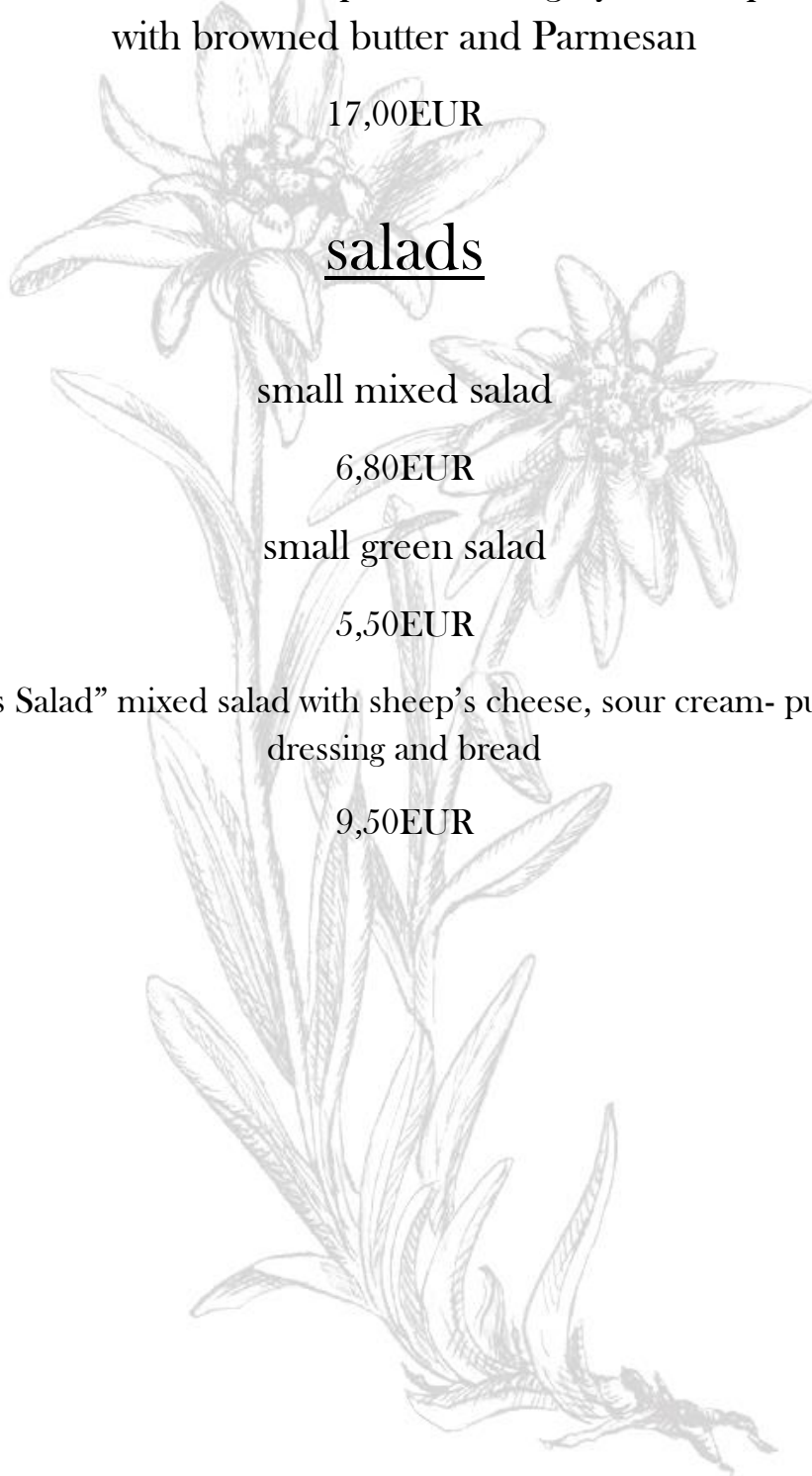
6,80EUR

small green salad

5,50EUR

“Shepherd’s Salad” mixed salad with sheep’s cheese, sour cream- pumpkinseed dressing and bread

9,50EUR



dessert

„Kaiserschmarren“

freshly made sliced, sugared pancake with apple purée and
lingonberries

8,50EUR

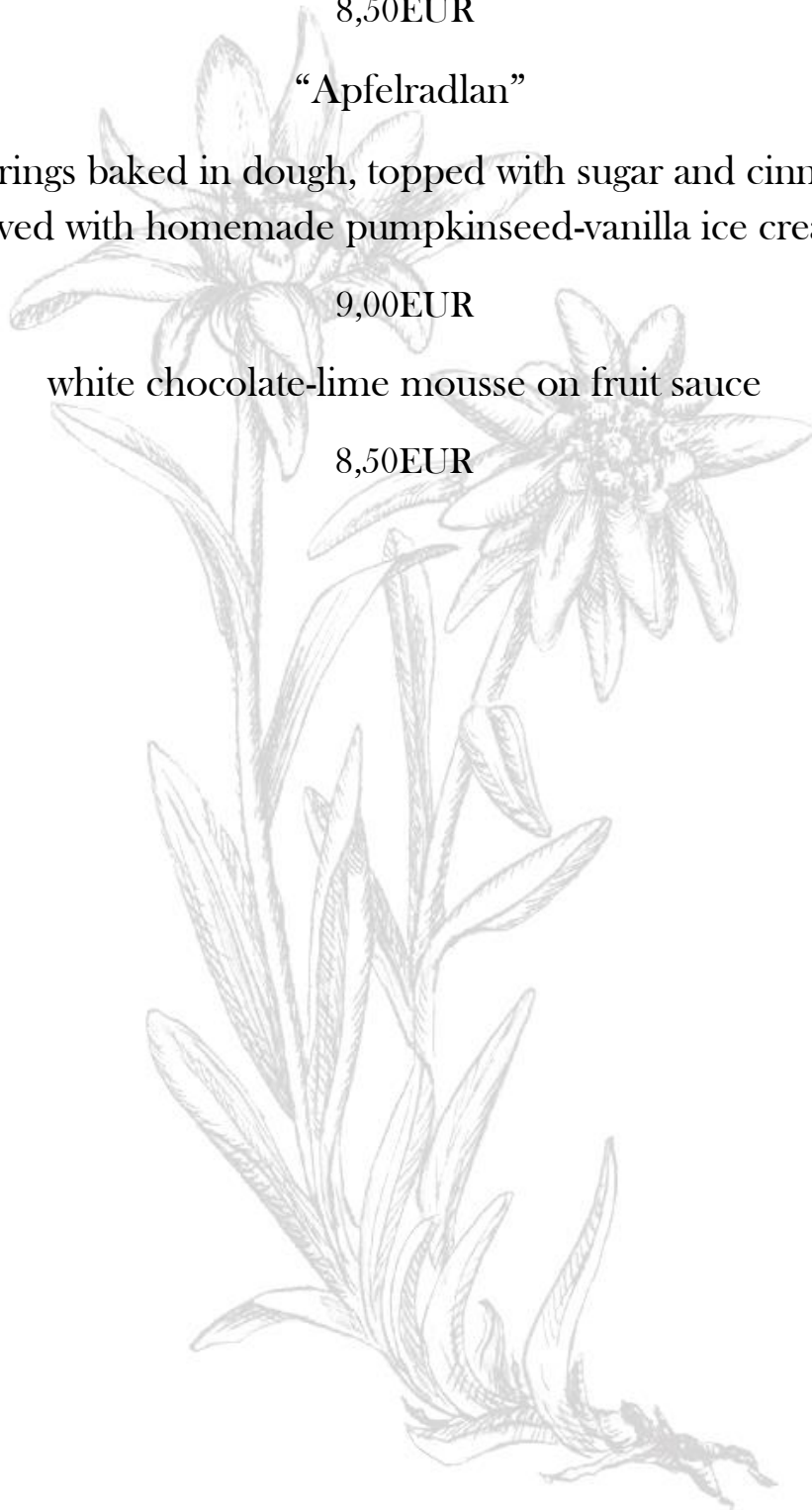
“Apfelradlan”

apple rings baked in dough, topped with sugar and cinnamon
served with homemade pumpkinseed-vanilla ice cream

9,00EUR

white chocolate-lime mousse on fruit sauce

8,50EUR



lemonades and juices

Sprite

Fanta

0,25l

2,20EUR

Cola

0,5l

4,20EUR

Spezi

Almdudler

Ice Tea

Cola zero

0,33l

3,80EUR

Sparkling water with

0,25l

1,50EUR

raspberry syrup/

0,5l

2,80EUR

elderflower syrup/

lemon juice

black currant juice

with (sparkling) water

plain

apple juice

0,25l

2,00EUR

2,20EUR

orange juice

0,5l

3,60EUR

4,20EUR

water

still

sparkling

0,25l

0,80EUR

1,40EUR

0,5l

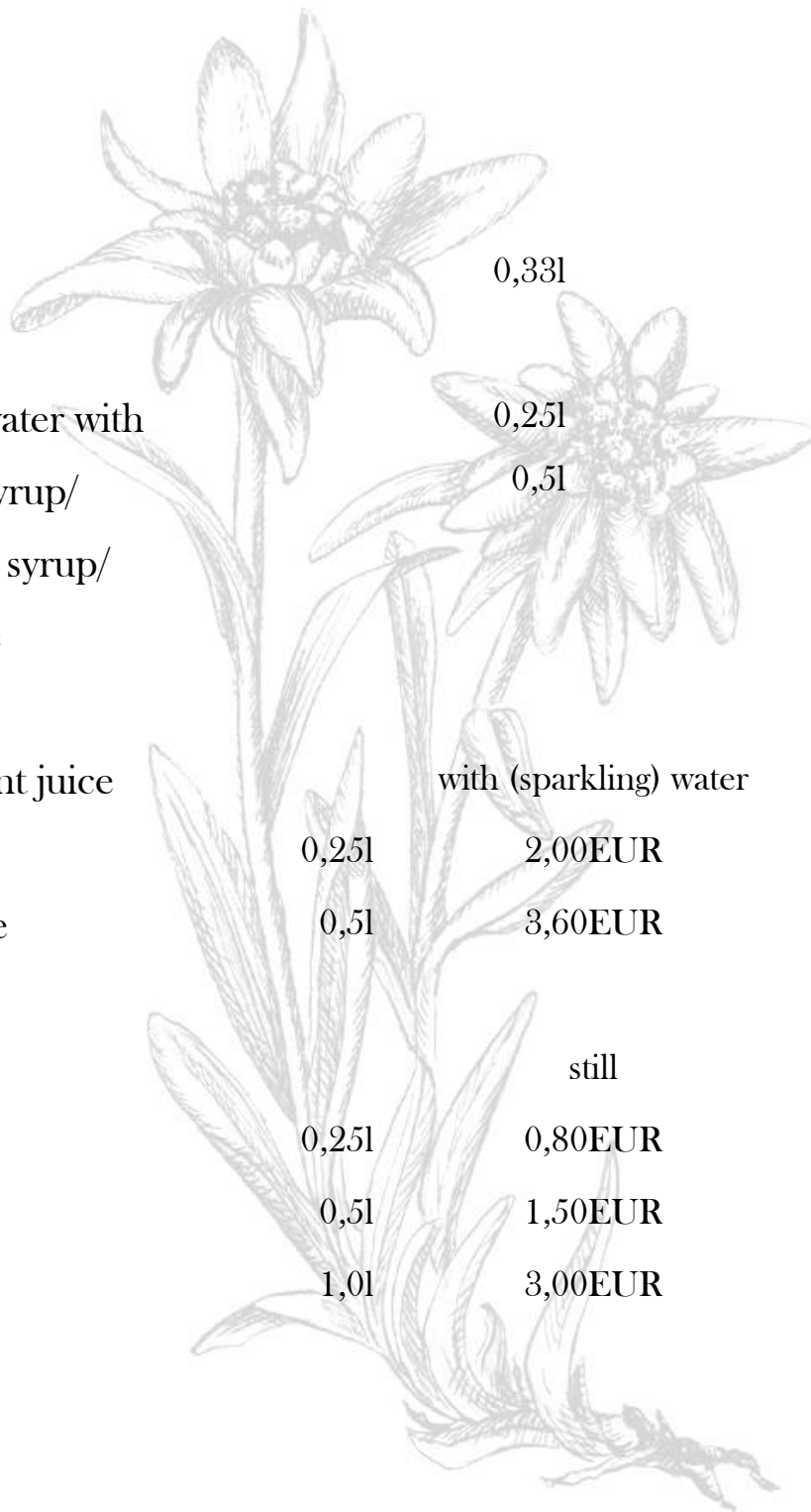
1,50EUR

2,50EUR

1,0l

3,00EUR

5,00EUR



warm drinks

mug of coffee	3,80EUR
cup of coffee	2,60EUR
Espresso	2,50EUR
Latte Macchiato	3,80EUR
Cappuccino	3,80EUR
hot chocolate	3,80EUR
tea	3,00EUR

refreshments with alcohol

Aperol Spritz	6,50EUR
Limoncello Spritz	7,00EUR
Gin Draxl (Gin, sparkling water, lingonberry syrup)	7,00EUR
Draxl's Apple Spice (Gin, Prosecco, cinnamon, ginger, honey, apple)	7,20EUR
Lillet Winter Berry	7,20EUR



our beer from the bottle

Zipfer Märzen (Lager)	4,00EUR
Zipfer alkohol-free	4,00EUR
Gösser Naturradler (with lemonade)	4,00EUR
Edelweiss wheat beer	4,50EUR
Edelweiss alcohol-free wheat beer	4,50EUR
Edelweiss dark wheat beer	4,70EUR

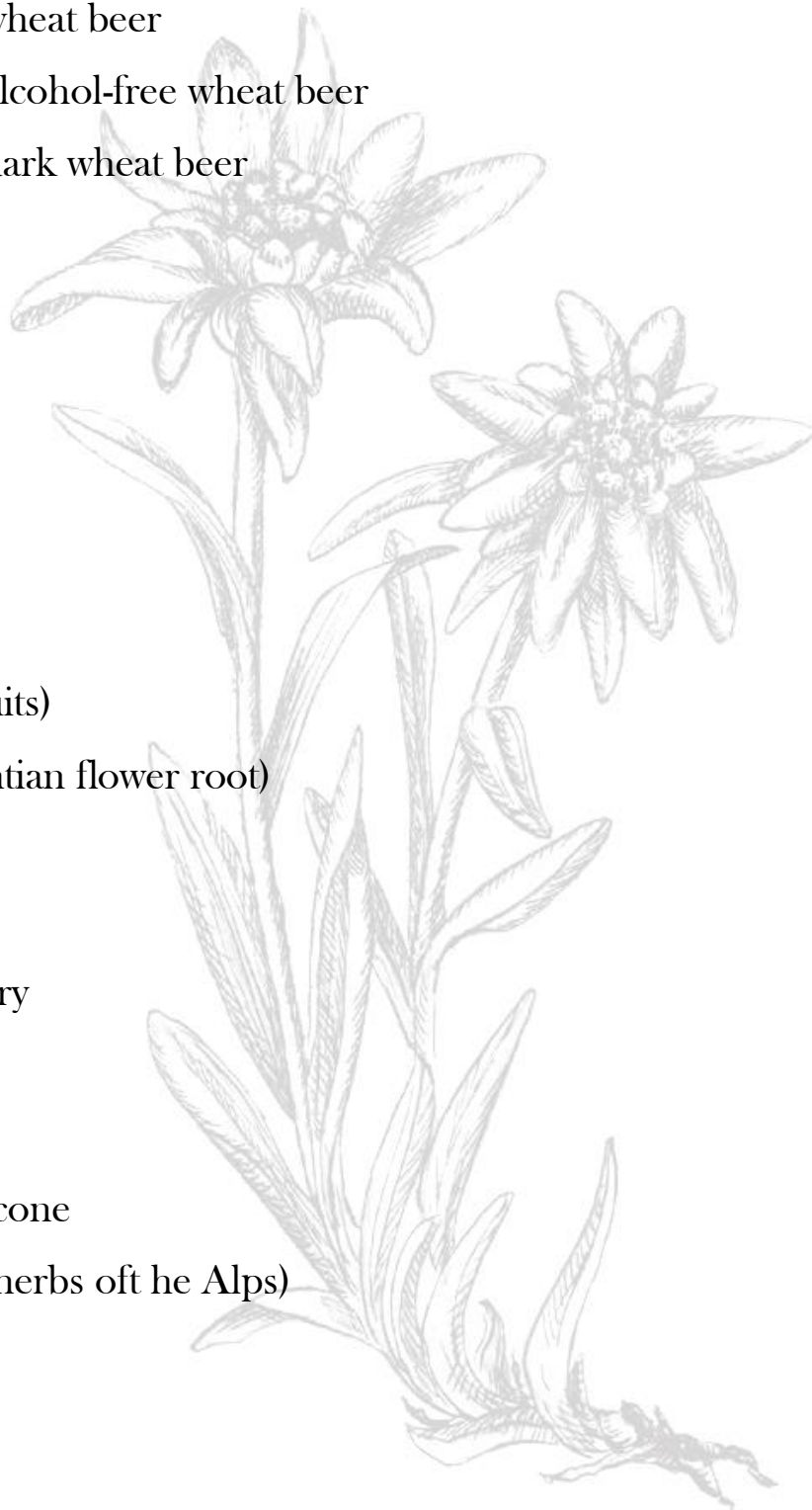
spirits

schnapps

apricot	3,00EUR
pear	3,00EUR
Obstler (fruits)	3,00EUR
Enzian (gentian flower root)	3,00EUR
nut	3,00EUR
old apricot	3,50EUR
old raspberry	3,50EUR

liqueur

stone pine cone	3,00EUR
Gurktaler (herbs oft he Alps)	3,00EUR
cherry	3,50EUR



open wines from Austria

white

Franciscus Grüner Veltliner Kremstal DAC

Weingut Salomon Undhof - dry

glass 5,00EUR
1/4 10,00EUR

Gumpoldskirchner Tradition Bio

(Rotgipfler, Zierfandler)

Weingut Johanneshof Reinisch - semidry

glass 4,50EUR
1/4 9,00EUR

rosé

Rosé von der Blaufränkisch Reserve

Weingut Triebaumer - semidry

glass 4,50EUR
1/4 9,00EUR

red

Pinot Noir Bio

Weingut Johanneshof Reinisch - dry

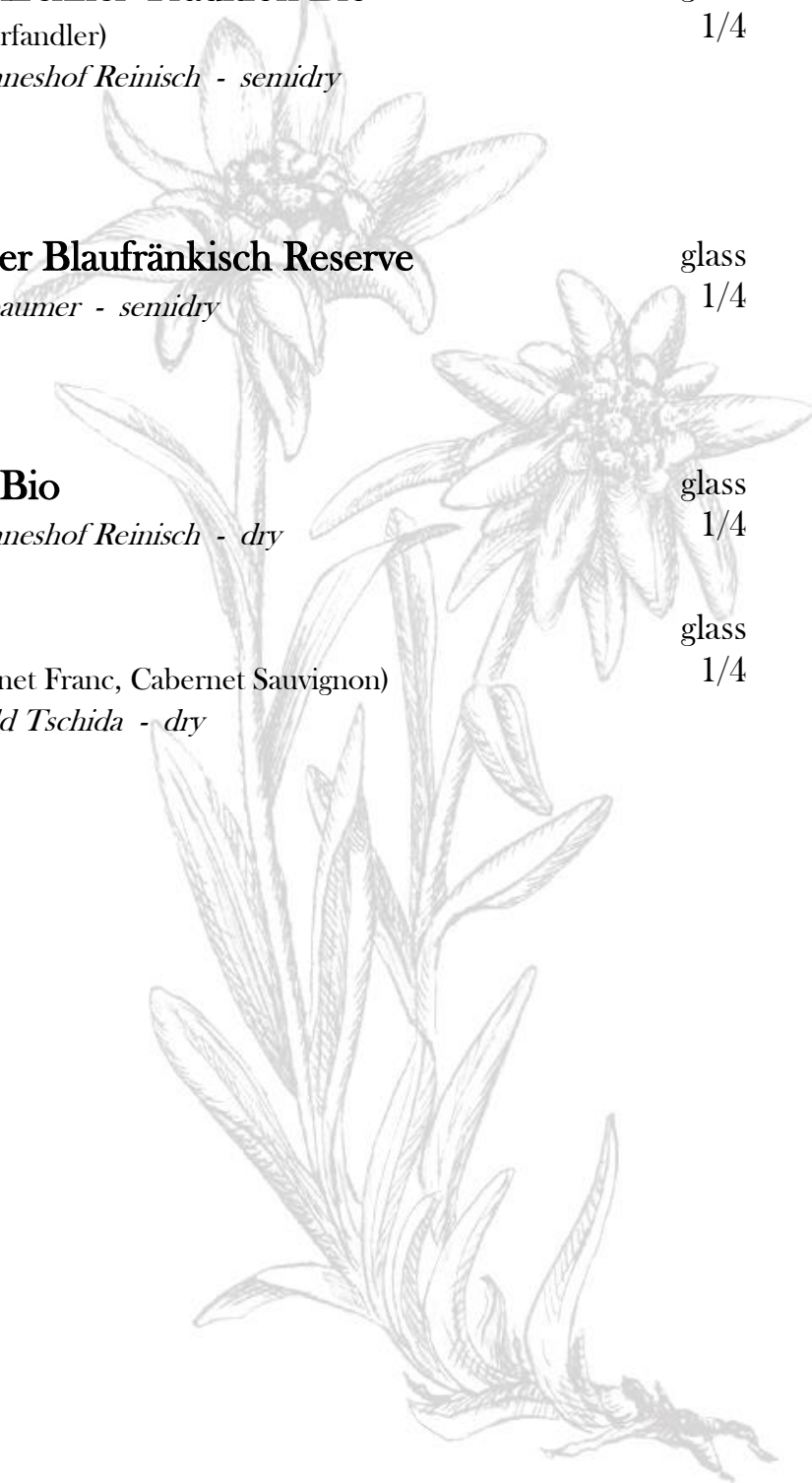
glass 4,50EUR
1/4 9,00EUR

Magnat

(Merlot, Cabernet Franc, Cabernet Sauvignon)

Weingut Gerald Tschida - dry

glass 6,00EUR
1/4 12,00EUR



wine bottles

white

Gelber Muskateller 0,75l 30,00EUR

*Kremstal in Niederösterreich, Weingut Erwin Winkler
dry*

Riesling vom gelben Löss 0,75l 32,00EUR

*Wagram in Niederösterreich, Weingut Josef Ehmoser
dry*

Kung Fu Girl Riesling 0,75l 35,00EUR

*Columbia Valley in Washington State, Charles Smith Wines
dry*

Gaumenfreude 0,75l 28,00EUR

(Scheurebe, histamingeprüft)
*Gols in Burgenland, Bioweingut Weiss
sweet*

Riesling Beerenauslese „Süße Biene“ 0,375l 28,00EUR

*Kremstal in Niederösterreich, Weingut Salomon Undhof
sweet*

red

St. Magdalener DOC 0,75l 28,00EUR

(Cuvée aus Lagrein und Schiava)
*Kalterersee in Südtirol, Kellerei Kaltern
dry*

Zweigelt Fuchsloch 0,75l 36,00EUR

*Apetlon in Burgenland, Weingut Gerald Tschida
dry*

sparkling wine

Welschriesling Brut Burgenland g.U. 0,75l 32,00EUR

Gols in Burgenland, Sektkellerei Szigeti

