

ANNA'S STUBN

casual dining

Menu

Upscale
down to earth

Eat well with Anna's

Named after our legendary hostess and grandmother Anna, who was the first woman in the 28th generation to run the hotel from 1953 to 1995 - with a lot of heart, good food and a voice that is still unforgotten today. Her hospitality lives on in these rooms - in every smile, every dish and every moment.

Our cuisine is, like the Pachmair itself: UPSCALE and down-to-earth. Since 1453, our hotel has been a place for everyone - then as now. Regionally rooted, honouring the old and yet open to the new. Nice to have you here - and bon appétit!

- Veggie
- Vegan
- Reccommendation
- I love Tirol
- Climate plate

Our team will be happy to inform you about allergens in our dishes.

From the region. Acting responsibly.

You can really taste our homeland. That's why we put our trust in local people who share our passion for quality. Such as Wegscheider Butchers, Wagyu Tirol, the Zillertal Alpine Dairy, EZEB Bakery and Zillertal Beer.

Our meat is 100% Austrian, preferably from Tyrol. Our eggs come from free-range hens at the very least, whilst our fish and prawns are sourced from sustainable fishing and responsible aquaculture.

With a deep love for our homeland, respect for nature and a commitment to the Austrian Ecolabel, we aim not only to delight you today, but also to think of tomorrow.

Because great taste begins with good choices.

Monthly-
menu

Potato – truffle soup

refined with
herb croutons

€ 8,90

Baked apple slices

with cinnamon cream
& vanilla ice cream

€ 10,50

Venison stew

with bread dumplings,
red apple cabbage & cranberries

€ 26,90

Appetisers
& Snacks

Caramelised goat's cheese

on apple and radish salad garnish
with maple-dill-mustard dressing

€ 16,50

Arctic char tartare

with potato rösti, salad garnish
& maple-dill-mustard dressing

€ 22,50

Carpaccio of Zillertal Wagyu beef

with truffle oil, parmesan shavings,
salad garnish & 4 slices of bread

€ 29,90

Bruschetta

4 pieces with cherry tomatoes
& sun-dried tomatoes
as well as olives & fresh herbs

€ 14,50

Truffle fries

with parmesan shavings,
spinach & truffle mayo

€ 9,90

Tyrolean Tris

Appetiser portion of spinach dumplings, Schlutzkrapfen & cheese gnocchi with brown nut butter, melted tomatoes & mountain cheese

€ 15,50

Soups & Salads

Carrot-ginger-cream-soup

with a breadstick

€ 8,50

All-Time Classic!

Anna's soup plate

beef soup with sausages, beef cubes, noodles & vegetable strips

€ 11,50

Large salad bowl

with leaf lettuce, cucumber, cherry tomato, sweet corn, carrot & maple-dill-mustard dressing

with 4 prawns

€ 24,50

farmer's style with roast potato, bacon cubes & egg

€ 16,90

served with 3 cheese dumplings

€ 16,50

Zillertal cheese soup

refined with herb croutons

€ 10,50

Thai coconut curry soupe

with 2 pieces of prawns

€ 12,90

Styrian fried chicken salad

salad with potato salad, maple-dill-mustard dressing & pumpkin seed oil

€ 22,50

Pasta
& Fish

The very normal pasta

Spaghetti Bolognese

€ 15,90

Smoked salmon pasta

Conchiglie Rigate with white wine dill cream sauce & smoked salmon

€ 20,50

Pecorino-Truffle pasta

Pappardelle with fine pecorino truffle sauce, spinach leaves & sautéed tomatoes

€ 23,50

Pasta dishes also available gluten-free!
Surcharge: + €1.50

Salmon trout meets prawns

Grilled local salmon trout with 2 prawns, potato rösti, spinach & mango sauce

€ 29,50

Trout "Saltimbocca-style"

Grilled trout fillet wrapped in prosciutto crudo & fresh sage, served with creamy saffron risotto, grilled vegetables & a delicate white wine-lime sauce.

€ 28,90

Traditional
main courses

Small green salad: + € 6,90
Small mixed salad: + € 7,50

Alpine secret

classic barbecue platter with beef, pork, chicken, sausage & bacon served with fries, BBQ sauce & herb butter

€ 34,90

Zillertal Kasspatzln

with fried onion on top

€ 18,90

All-Time Classic!

Schnitzel viennese style

from the pork with fries or potato salad

€ 19,90

or from local organic veal:
Surcharge: + € 12,90

Roast beef with onions

from local beef (200g filet) with rösti, green beans wrapped in bacon, fried onions & onion sauce

€ 36,90

Tyrolean Tris

spinach dumplings, Schlutzkrapfen & cheese dumplings with brown nut butter, melted tomatoes & mountain cheese

€ 18,90

Traditional main course

Trendy
main courses

BBQ Spareribs

served with rosemary baby potatoes, coleslaw & dip

€ 25,90

Falafel Love

homemade falafel with grilled vegetables & tzatziki

€ 20,50

Smash Burger

beef patty, bacon, camembert, lettuce, red onion, BBQ sauce & fries

€ 25,90

Vegetable-cocont-curry

with jasmine rice & maraschino fruits

€ 19,90

Filet steak

from local beef (250g) with steak fries, pepper sauce, BBQ dip & herb butter

€ 45,90

Vegan Crispy Chicken Burger

vegan patty, caramelised onion, tomatoes, lettuce, BBQ sauce & fries

€ 24,50

Burgers also available gluten-free!
Surcharge: + €1.50

Kids



Mickey-Mouse

small schnitzel Viennese style
from the pork with fries

€ 12,90

Heidi

small portion
Kaiserschmarrn
with apple sauce

€ 12,90

Mary Poppins

small portion of spaetzle
with cream sauce

€ 11,50

Super Mario

small portion
Spaghetti with Bolognese
or tomato sauce*

€ 11,50

Super Mario also available gluten-free!
Surcharge: + €1.50

Desserts

Affogato al caffè "Anna's style"

vanilla ice cream topped with espresso, refined with whipped cream & fresh fruit

€ 7,50

Tiramisu

served in a glass, garnished with fresh fruit

€ 8,90

Kaiserschmarrn

crunchy outside & fluffy inside, with apple sauce & plum roaster

€ 16,50

Warm Schokosoufflé

with salted caramel ice cream, wild berry ragout, whipped cream & fresh fruit

€ 12,50

Three kinds of sorbet

Lemon sorbet, raspberry sorbet & passion fruit-mango sorbet on a bed of berries

€ 9,90

New York Cheesecake

with wild berry ragout, crumble & fresh fruit

€ 10,90

Warm Apple strudel

with whipped cream & vanilla ice cream or vanilla sauce

€ 10,50

See also dessert on our monthly menu!