



TYROLER STUBEN

Heartfelt - Hospitable - Tyrolean

Food & Drinks Menu





Welcome „Griaß enk!“

„HEARTFELT - HOSPITABLE - TYROLEAN“
UNDER THIS MOTTO, WE HAVE BEEN DELIGHTING OUR VISITORS AT
ALPENRAST-TYROL FOR OVER 20 YEARS

We warmly welcome you to Alpenrast Tyrol, a motorway rest stop of a very special kind.

We consciously use the term „of a very special kind“ because Alpenrast Tyrol is a village experience located on the motorway between Imst and Landeck, a small village embedded in the region and history of the Tyrolean Oberland. Craftsmanship, especially working with wood and stone, has a long tradition in Tyrol, and the products of Tyrolean farmers, such as bacon and cheese, are known far beyond the borders for their quality. Alpenrast Tyrol aims to give new life to these two core values – tradition and the quality of local products. In building the facility, the houses, the marketplace, and the rooms, local reclaimed

wood and Tyrolean natural stone were used and processed through traditional craftsmanship. On the marketplace, tables invite guests to linger and enjoy under glass peaks. But Alpenrast Tyrol is more than just an inn and village experience – it is a meeting point for Tyroleans. The „Denk-Stuben“ (thinking rooms), equipped with the latest technology, and the Milser Stadl are ideal for conferences and events. Overnight accommodations are provided in the on-site hotel.

Relaxation and recreation can be found in the Hitte-Hatte Au, an ecologically designed leisure facility with a children's playground. All of this makes Alpenrast Tyrol a „showcase of the region,“ where people can get to know and appreciate the unique qualities of Tyrol.



Romance & Indulgence

TYROLEAN SPECIALTIES FOR SHOPPING AND TASTING.

At Alpenrast-Tyrol, we place particular emphasis on regionality and authenticity in the kitchen. Convenience products are something we've only heard of: pastries, sauces, side dishes like dumplings or spätzle – everything is homemade. As much as possible, we source raw materials directly from local farmers, thus contributing to the value creation of local agriculture. Our menu mainly features local dishes, complemented by international specialties and seasonal themes, or the „Alpenrast Reindlessen,“ which is served in the cozy Marendkeller.

Tyrolean specialties for shopping and tasting.

In our village shop, you'll find true Tyrolean specialties, including the original Handl Tyrol Speck g.g.A., along with cheese, both displayed in the aging cellar. These premium products are highly valued by our guests.

Handcrafted chocolate, the traditional „Prügeltorte“ made over an open flame, specialty breads, marmalades from Paznaun, and carvings by local artisans – the regional focus is evident throughout our selection, offering guests meaningful and valuable souvenirs.

Allergen Information according to Codex Recommendation

A (Gluten) - B (Crustaceans) - C (Eggs) - D (Fish) - E (Peanuts) - F (Soy) - G (Milk or Lactose) - H (Tree Nuts) - L (Celery) - M (Mustard) - N (Sesame) - O (Sulfites) - P (Lupin) - R (Mollusks)
The allergens are listed if the specified substances or products made from them are used as ingredients in the final product.

Despite careful preparation of our dishes, traces of other substances may be present, which are used in the kitchen during the production process! The labeling of the 14 main allergens is in accordance with legal regulations (EU Food Information Regulation 1169/2011).





Aperitif

APEROL SPRITZ °	0,25 l	€ 5,70
PROSECCO APEROL °	0,25 l	€ 6,20
HUGO °	0,25 l	€ 6,20
PROSECCO OR PROSECCO ELDERBERRY °	0,1 l	€ 5,10
CAMPARI SODA	4 cl	€ 6,70
CAMPARI ORANGE	4 cl	€ 7,20

Wine recommendation

WHITEWINE

RIESLING ° Winery Malat, Niederösterreich	1/8 l	€ 5,20
GRÜNER VELTLINER STEIN ° Winery Jurtschitsch Sonnhof, Kamptal, Niederösterreich	1/8 l	€ 5,70
DIALOG ° Cuvée of Chardonnay and Sauvignon Blanc Winery Johannes Reinisch, Thermal region	1/8 l	€ 5,70
ILLMITZER SPÄTLESE ° Winery Tschida Angerhof, Illmitz	1/8 l	€ 6,20

REDWINE

ZWEIGOLD ° Winery Goldenits, Neusiedlersee	1/8 l	€ 5,20
MERLOT ° Winery Reeh, Neusiedlersee	1/8 l	€ 5,70
PINOT NOIR ° Stift Klosterneuburg, Thermal region	1/8 l	€ 6,20

ROSÉWINE

TETUNA ROSÉ ° semi-dry, Winery Goldenitz, Neusiedlersee	1/8 l	€ 5,20
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Light & summer dishes

BUFFALO MOZZARELLA with tomatoes and ruccola A-C-L-M-O €15,80

BEEF CARPACCIO G-L-O €18,00

With rocket, parmesan and pine nuts

BAKED CHICKEN SALAD A-C-L-M-O € 19,90

Colorful leaf salads, baked chicken breast and potato salad

CAESAR'S SALAD A-C-D-L-M-O € 21,50

Grilled chicken breast on iceberg lettuce, original Caesar's dressing, parmesan, bacon, eggs

SALAD "ALPENRAST TYROL" A-C-D-G-L-M-O € 15,80

Colorful leaf salads with fried potatoes and fried bacon slices

FITNESS SALAD A-C-H-M-O € 19,90

Colourful salad plate with fried chicken breast strips, croutons and pine nuts

SALAD NIZZA C-D-G-O € 17,50

Mixed leaf salad with cucumber, tomatoes, tuna, egg and anchovy fillets

COLOURFUL LEAF SALAD C-G-O € 17,80

With sautéed chanterelles and bacon

BAKED CAMEMBERT A-C-G-O € 16,50

With salad garnish and cranberries

TAGLIATELLE WITH CHANTERELLES A-G-O € 18,90

In cream sauce with rocket and parmesan

CHANTERELLE GOULASH A-C-G-O € 19,90

With bread dumplings and sour cream





From Our Soup Pot

	1 Dumpling	2 Dumplings	3 Dumplings
HEARTY BEEF SOUP ^L	€ 8,00	€ 10,90	€ 13,90
with Bacon Dumpling ^{A-C-G-L}			
with Liver Dumpling ^{A-C-G-L}			
with Cheese Dumpling ^{A-C-G-L}			
 SOUP WITH PAN CAKE STRIPES ^{A-C-G-L}			€ 6,30
SEMOLINA DUMPLING SOUP ^{A-C-L}			€ 6,30
TYROLEAN SOUP POT ^{A-C-L}			€ 8,90
Hearty Beef Soup with tender Beef, Root Vegetables and Noodles			





Starters

HAND-CHOPPED BEEF TARTAR A-C-D-F-G-M

Served with toasted Bread and Butter, optionally with Cognac, Whiskey or Calvados

Starter	100g	€ 24,00
Main Course	180g	€ 30,00

TYROLEAN ALPINE TAPAS A-C-G-L

€ 20,50

A selection of cold and warm Tyrolean delicacies, prepared in bite-sized portions.

Bacon Dumpling Soup, cheese spaetzle, Zillertaler Cheese dumplings, filled pasta pockets, tyrolean gröstl, bacon

SHRIMP SKILLET A-B ✓

€ 19,00

With Garlic, Onion, Fresh Chili and Baguette

POTATO RÖSTI WITH SMOKED SALMON A-B-G ✓

€ 18,50

With Creme Fraiche and Salad Bouquet

GARLIC BREAD A-D-G-O ✓

€ 4,50

Salads

COLORFUL MIXED SALAD C-G-L-M-O ✓

€ 7,50

LEAF SALADS C-G-L-M-O ✓

€ 6,00





Dumplings, Pastries, Noodles & Co.

TO COMBINE

2 DUMPLINGS OF CHOICE WITH SIDES INCLUDED

€13,90

Dumplings: **Bacon Dumpling** ^{A-C-G}
Cheese Dumpling ^{A-C-G}
Liver Dumpling ^{A-C-G}

Sides: **Pickled Cabbage** ^{L-M}
Mixed Salad ^{C-G-L-M-O}
Leaf Salad ^{C-G-L-M}
Coleslaw ^O ✓

Each additional dumpling

€ 3,00

TYROLEAN "SCHLUTZKRAPPEN" ^{A-C-G-L} ✓

€19,00

With arugula, diced tomatoes, Parmesan shavings and brown butter

Similar to Italian ravioli, these dough pockets, about 2 cm in size, are made from rye and wheat flour and filled with a spinach and ricotta mixture.

DIE 3 GUAT'N FROM TYROL ^{A-C-G-L} ✓

€19,00

Cheese Dumplings, Spinach Dumplings and Tyrolean Schlutzkrapfen with Parmesan and brown butter

A vegetarian selection of our dumplings and pastries

TYROLER KASSPATZLN ^{A-C-G-L} ✓

€ 18,00

with roasted onions, fresh chives and a small leaf salad

For this regional specialty, we use three different types of Tyrolean cheese.





Recipe bread dumpling

INGREDIENTS:

6 DRY ROLLS OR 360G DUMPLING BREAD
1/4 L MILK
2-3 EGGS
30G BUTTER
1/2 ONION
SALT, PEPPER, CHOPPED PARSLEY

PREPARATION:

CUT THE BREAD INTO SMALL CUBES, SPRINKLE MILK WITH EGGS AND POUR IT OVER THE CUT BREAD CUBES. LET IT STEEP A LITTLE. CUT THE ONION INTO CUBES AND TOAST IN BUTTER.

ADD THE ONION TOGETHER WITH THE CHOPPED PARSLEY INTO THE BREAD MIXTURE. SEASON WITH SALT AND PEPPER.

THEN WET YOUR HANDS AND FORM 8-12 ROUND, FIRM DUMPLINGS. SIMMER IN LIGHTLY SALTED WATER FOR ABOUT 12 MINUTES.

TIP: ALWAYS COOK A SAMPLE DUMPLING WITH IT FIRST.

IT IS ENSURED, THAT THE DUMPLING MASS DOES NOT DISINTEGRATE DURING COOKING.

VARIATIONS:

BACON DUMPLINGS:

WORK 200G OF FINELY DICED, FRIED HANDL TYROL PORK BELLY INTO THE DUMPLING MIXTURE.

TYROLEAN DUMPLINGS:

ADD SOME FINELY CUT FRIED SMOKED SAUSAGE TO THE BACON DUMPLING MIXTURE. THIS MAKES THE DUMPLING MORE JUICY.

SPINACH DUMPLINGS:

FINELY CHOP 150G LEAF SPINACH, ADD A LITTLE GARLIC, SEASON WITH SALT AND PEPPER, SAUTÉ BRIEFLY WITH THE ONION AND WORK INTO THE BREAD DUMPLING MIXTURE.

LIVER DUMPLING:

ADD 200G MINCED BEEF LIVER TO THE BREAD DUMPLING MIXTURE.

PRESSED CHEESE DUMPLINGS:

WORK 100G RÄSS AND BEER CHEESE (OR OTHER SEMI-HARD CHEESE, DEPENDING ON YOUR TASTE) INTO THE BREAD DUMPLING MIXTURE, SHAPE THE DUMPLINGS, FLATTEN THEM WITH YOUR HAND, BAKE GOLDEN YELLOW IN A PAN WITH CLARIFIED BUTTER OR FRYING OIL OVER LOW HEAT. MAKE SURE THAT THE DUMPLINGS ARE COOKED THROUGH BEFORE SERVING.

TIP: "DUMPLING-GRÖSTL":

CUT THE LEFTOVER DUMPLINGS INTO SLICES, ROAST THEM IN THE PAN WITH THE ONION, STIR IN THE EGGS AND SERVE WITH CHIVES AND SALAD.





Recipe Roast beef with onions

INGREDIENTS:

4 PIECES ROAST BEEF OR SIRLOIN
3 TBSP CLARIFIED BUTTER FOR THE PAN
1 TBSP FLOUR FOR THE MEAT
2 ONIONS
1A SPLASH OLIVE OIL
SALT, PEPPER

SAUCE:

A SPLASH BEEF BROTH
1 TBSP MUSTARD
1 TSP FLOUR
SALT, PEPPER

PREPARATION:

TENDERIZE THE MEAT WITH A MEAT MALLET, THEN RUB IT WITH OLIVE OIL AND SEASON WITH SALT AND PEPPER. COAT THE TENDERIZED ROAST BEEF PIECES IN FLOUR ON BOTH SIDES AND SEAR THEM IN A PAN WITH CLARIFIED BUTTER ON BOTH SIDES UNTIL CRISPY. REMOVE THE MEAT FROM THE PAN AND WRAP IT IN ALUMINUM FOIL. NEXT, PEEL THE ONIONS, SLICE THEM INTO RINGS, AND SAUTÉ THEM UNTIL GOLDEN BROWN.

FOR THE SAUCE, DEGLAZE THE ROASTING FAT WITH A BIT OF BROTH AND ADD A SPLASH OF VINEGAR. STIR IN THE MUSTARD AND SEASON WITH SALT AND PEPPER. YOU CAN ALSO THICKEN THE SAUCE WITH A BIT OF FLOUR IF DESIRED.

FINALLY, PLATE THE DISH BEAUTIFULLY, AND IT'S READY TO BE ENJOYED!





Classics

TYROLEAN ONION ROAST A-G-L-O € 31,50
with fried potatoes, bacon beans, onion gravy and crispy fried onions

TAFELSPITZ with its classic side dishes A-G-L-O € 27,50
Roasted potatoes, leaf spinach, apple horseradish, chive sauce

TYROLEAN VEAL LIVER A-G-L-O € 27,00
Slightly grilled with slices of bacon, mashed potatoes and grilled tomato

VIENNESE SCHNITZEL A-C-G
Choice of parsley potatoes or French fries, served with cranberries and lemon

made with veal: € 29,90

made with pork: € 22,90

made with chicken: € 23,90

CORDON BLEU A-C-G € 24,90
Breaded pork schnitzel stuffed with ham and cheese, served with parsley potatoes and cranberries

RED CURRY A-G-L-O € 18,90
Tender chicken breast strips, wok vegetables, red curry sauce, peanuts, and basmati rice





Classics

HOUSE SPECIALTY PAN “TYROLER STUBEN” A-C-G-L-O

€27,00

Pork fillet wrapped in bacon, butter spätzle and cream of mushroom sauce, gratinated with cheese

ALPENRAST GRILL PLATTER A-C-G-L-O

€24,90

with pork, beef, chicken, bacon, sausages, grilled vegetables, French fries, herb butter and cocktail sauce

TYROLEAN GRÖSTL A-C-G-L-O

€19,90

Fried potatoes with beef, a fried egg and a small cabbage salad

Fish

GRILLED SALMON STEAK A-C-D-G-L-O

€24,50

with mashed potatoes, Riesling sauce and broccoli florets





Recipe Tyroler Gröstl

INGREDIENTS:

0.5 KG POTATOES
1 ONION
400G ROAST BEEF OR BEEF STRIPS
1 TEASPOON FRESHLY GRATED NUTMEG
PARSLEY
MARJORAM
CARAWAY SEED
CHIVES
GARLIC
2 TBSP CLARIFIED BUTTER OR VEGETABLE OIL
4 EGGS
PEPPER AND SALT

PREPARATION:

PEEL THE BOILED POTATOES AND SLICE THEM INTO THIN ROUNDS (“BLATT’LN”). HEAT THE CLARIFIED BUTTER (OR OIL) IN A CAST-IRON PAN AND SAUTÉ THE FINELY CHOPPED ONION UNTIL TRANSLUCENT. ADD THE POTATOES. CUT THE ROAST BEEF INTO THIN, SMALL SLICES AND FRY THEM TOGETHER WITH THE POTATOES. SEASON WITH GRATED NUTMEG, PEPPER, AND SALT TO TASTE, AND SPRINKLE WITH FRESHLY CHOPPED PARSLEY. OUR CHEF RECOMMENDS SERVING THE TYROLEAN GRÖSTL WITH A CABBAGE SALAD.

CABBAGE SALAD:

SLICE OR SHRED THE WHITE CABBAGE INTO THIN SLICES. LIGHTLY SALT IT, POUR HOT BROTH OVER IT, AND SPRINKLE WITH CARAWAY SEEDS. MASSAGE THE MIXTURE THOROUGHLY WITH BOTH HANDS. IN A PAN, SAUTÉ ONION AND BACON CUBES UNTIL TRANSLUCENT, DEGLAZE WITH VINEGAR AND OIL, AND POUR OVER THE CABBAGE . SEASON WITH PEPPER TO TASTE.





From the Grill & Steaks

We only use high-quality Austrian meat for our barbecue specialities.

STEAK TOAST A-C-D-F-G-L-M-O

€ 26,90

A classic for a slightly smaller appetite, with 2 small, lightly grilled beef tenderloins on toasted bread, homemade cocktail sauce and a salad garnish.

BEEF TENDERLOIN STEAK A-G **200G**

€ 38,00

with sweet potato fritters, port wine jus and baby carrots.

LADY STEAK A-G **150G**

€ 29,00

with sweet potato fritters, port wine jus and baby carrots.

PORK TENDERLOIN A-G **180G**

€ 22,00

Wrapped in Handl Tyrol's belly bacon, served with French fries, grilled vegetables, and pepper sauce.

The grilling in the belly bacon ensures that this tender filet of Styrian young pork remains especially juicy.

JUICY PEPPER STEAK A-G **200G**

€ 39,90

Cooked medium-rare, served with sweet potato fritters, creamy green pepper sauce, and bacon-wrapped green beans





For the small appetite

HANDL TYROL'S SPECKMAREND A-G-M-L-O

Rack, ham and belly bacon with pickled vegetables, fresh horseradish, bread and butter



€16,00

HANDMADE:

Only the best cuts of meat of the highest quality are hand-rubbed with sea salt, juniper, pepper and a bit of garlic, then dry-cured.

SMOKED:

Then gently smoked over beechwood – this is how Tyrolean Speck g.g.A. gets its characteristic flavor.

AIR-DRIED IN THE MOUNTAINS:

Afterward, the Tyrolean Speck g.g.A. matures and dries for months at a consistent temperature in the pure Tyrolean mountain air.

SWISS SAUSAGE SALAD L-O-A-N

with bread rolls

€14,00

HAM AND CHEESE TOAST A-C-F-G-L-M-O

with a small salad

€13,00





For dessert

FRIED APPLE RINGS A-C-G

€ 8,50

choice of a scoop of vanilla ice cream or vanilla sauce

CHOCOLATE NUT BUNDT CAKE A-C-G-H

€ 8,50

with a scoop of vanilla ice cream, chocolate sauce and whipped cream

PANCAKES WITH VANILLA ICE CREAM A-G-E

€ 9,90

Chocolate sauce, almond flakes and whipped cream

CREPES WITH APRICOT JAM A-G

€ 7,10

KAISERSCHMARRN A-C-G-O

€15,50

with apple compote (freshly made – takes 20 minutes)

The most famous imperial dish, Kaiserschmarren, is at the center of numerous rumors. One of them tells of the emperor's personal chef. Once, when he failed to impress the empress with a new creation of torn omelet dough and plum compote, His Majesty stepped in and ate the empress's portion, saying, "Well, just give me the Schmarren that our Leopold cooked up again." Another rumor tells of an imperial hunt that ended in a hut, where the cheesemaker—also called the "Kaser"—served the emperor a "Kaserschmarren." The emperor was allegedly so impressed that he quickly renamed the dish "Kaiserschmarren." Historically, neither of these anecdotes is confirmed, but it is well-documented that the emperor certainly appreciated Kaiserschmarren, especially during his hunting parties. This is at least what Joseph Cachée, one of the last court servants, reports in his book about the "Imperial Court Kitchen."





Recipe Kaiserschmarrn *for 6 Persons*

INGREDIENTS:

8 EGG WHITES AND 8 EGG YOLKS
5 TABLESPOONS GRANULATED SUGAR
240 G ALL-PURPOSE FLOUR
1/2 LITER MILK
60 G RAISINS
1 TABLESPOON VANILLA SUGAR
1 TABLESPOON RUM
A PINCH OF SALT
100 G BUTTER FOR BAKING
POWDERED SUGAR FOR DUSTING

FOR GARNISH:

APPLE COMPOTE

PREPARATION:

MARINATE THE RAISINS IN RUM FOR A FEW HOURS. MIX THE MILK, EGG YOLKS, VANILLA SUGAR, AND FLOUR UNTIL SMOOTH. WHISK THE EGG WHITES, GRANULATED SUGAR, AND SALT INTO STIFF PEAKS, THEN FOLD THEM INTO THE BATTER.

HEAT THE BUTTER IN A SHALLOW PAN, POUR IN THE BATTER, SPRINKLE WITH RAISINS, LET IT BROWN SLIGHTLY, THEN FLIP IT OVER AND FINISH BAKING IN A PREHEATED OVEN. TEAR THE BAKED MIXTURE INTO SMALL PIECES USING TWO FORKS, SPRINKLE WITH A LITTLE GRANULATED SUGAR, AND BROWN IT AGAIN.

SERVE AND DUST WITH POWDERED SUGAR.

OUR TIP:

STIR 8-10 CL OF COINTREAU INTO THE BATTER





From our bakery

ALPENRAST HOUSE CAKE (Nut Cake) <small>A-C-F-G</small>	€ 5,50
SACHERTORTE <small>A-C-F-G</small>	€ 5,50
CHEESE CAKE <small>A-C-G</small>	€ 5,50
BLACK FOREST CHERRY CAKE <small>A-C-G</small>	€ 5,50
FRUIT SLICE <small>A-C-G</small>	€ 5,00
APPLE STRUDEL OR QUARK STRUDEL <small>A-C-G-H-O</small>	€ 5,20
with whipped cream <small>G</small>	€ 6,20
with vanilla sauce <small>G</small>	€ 6,70
with 1 scoop of ice cream <small>A-C-F-G</small>	€ 7,00

For further cake recommendations, please contact our staff.

WHIPPED CREAM PORTION <small>G</small>	€ 1,00
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Recipe Sachertorte

INGREDIENTS:

BATTER:

120 G BUTTER
120 G MELTED COUVERTURE CHOCOLATE
60 G POWDERED SUGAR
110 G EGG YOLKS
170 G EGG WHITES
14 G GRANULATED SUGAR
120 G ALL-PURPOSE FLOUR
CA. 200 G APRICOT JAM (FOR FILLING AND SPREADING)

CHOCOLATE GLAZE:

360 G GRANULATED SUGAR
150 G WATER
300 G MELTED COUVERTURE CHOCOLATE

PREPARATION - BATTER:

(PREFERABLY MAKE THE CAKE THE DAY BEFORE AND STORE IT IN THE FRIDGE AFTER IT HAS COOLED DOWN) CREAM THE BUTTER, COUVERTURE CHOCOLATE, AND POWDERED SUGAR TOGETHER. GRADUALLY ADD THE EGG YOLKS. WHISK THE EGG WHITES WITH GRANULATED SUGAR UNTIL STIFF PEAKS FORM. MIX BOTH MIXTURES AND FOLD IN THE FLOUR. POUR THE BATTER INTO A CAKE RING AND BAKE AT 180°C FOR ABOUT 60 MINUTES. 10 MINUTES BEFORE THE BAKING TIME IS UP, INCREASE THE TEMPERATURE TO 200°C. SLIGHTLY ROUND THE TOP EDGE OF THE CAKE. CUT THE CAKE IN HALF AND FILL IT WITH APRICOT JAM. PLACE THE CAKE ON A CAKE BOARD AND SPREAD IT WITH BOILING HOT APRICOT JAM. PLACE THE CAKE ON A WIRE RACK AND PREPARE A FIRM SURFACE (E.G., A BOARD) TO PLACE THE GLAZED CAKE ON.

PREPARATION - GLAZE:

BOIL THE GRANULATED SUGAR WITH WATER. ADD THE COUVERTURE CHOCOLATE, STIR, AND COOK UNTIL IT REACHES 110°C. STRAIN IT INTO THE SMALLEST POSSIBLE CONTAINER.

TABLING WORKS BEST ON A STONE SLAB: POUR OUT ABOUT ONE-FIFTH OF THE GLAZE AND WORK IT FIRMLY WITH A PALETTE KNIFE. AT THE SAME TIME (WITH THE OTHER HAND), STIR THE GLAZE SLOWLY WITH A WOODEN SPOON TO PREVENT A SKIN FROM FORMING. ONCE TABLING IS DONE, RETURN THE GLAZE TO THE CONTAINER AND STIR AGAIN. REPEAT THIS PROCESS UNTIL THE GLAZE REACHES THE RIGHT CONSISTENCY.

QUICKLY AND WITH FEW STROKES, COVER THE CAKE WITH THE GLAZE. SINCE THE GLAZE SETS VERY QUICKLY, THERE IS LITTLE TIME FOR CORRECTION, SO MAKE SURE TO POUR ON ENOUGH GLAZE FROM THE START. IMMEDIATELY PLACE THE GLAZED CAKE ON THE PREPARED SURFACE AND LET THE GLAZE HARDEN. IF THERE IS ANY EXCESS GLAZE ON THE SIDES, TRIM IT OFF WITH A SMALL KNIFE AND TRANSFER THE CAKE TO A CLEAN SURFACE. MIX ANY LEFTOVER GLAZE WITH A LITTLE WATER AND USE IT IN THE PREPARATION OF THE NEXT BATCH OF GLAZE.





Drink Selection

NON-ALCOHOLIC BEVERAGES

RÖMERQUELLE sparkling or still	0,33 l	€3,90	0,75 l	€6,20
ALMDUDLER	0,35 l	€4,50		
COCA COLA LIGHT, COCA COLA ZERO	0,33 l	€4,50		
APPLE JUICE, COCA COLA, FANTA, SPRITE, SPEZI	0,30 l	€4,30	0,50 l	€5,60
APPLE JUICE SPRITZER or CURRANT SPRITZER	0,30 l	€3,60	0,50 l	€4,70
TONIC, BITTER LEMON, GINGER ALE	0,20 l	€4,70		
PAGO FRUITJUICE	0,20 l	€4,20		
EISTEE LEMON or PEACH	0,25 l	€3,90		
CARPE DIEM KOMBUCHA CLASSIC, RED BULL	0,25 l	€5,40		

NON-ALCOHOLIC DRINKS FOR YOUTH

RASPBERRY OR ELDERBERRY WATER	0,50 l	€ 3,80
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HOT BEVERAGES

ESPRESSO	€ 3,80
DOUBLE ESPRESSO	€ 5,30
BLACK COFFEE	€ 4,30
CAPPUCCINO ^G	€ 4,80
MACCHIATO ^G	€ 3,90
LATTE MACCHIATO ^G	€ 5,20
DECAFFEINATED BLACK COFFEE	€ 4,30
HOT CHOCOLATE ^G	€ 4,30
HOT CHOCOLATE with whipped cream ^{F-G}	€ 5,30
AFFOGATO - Vanilla ice cream with espresso ^G	€ 5,30
CUP OF TEA	€ 3,90

Darjeeling I Earl Grey I Greentea I Herbs I Camomile I
Fruit I Peppermint I Rose Hip





DRAFT BEER & BOTTLED BEERS

ZIPFER MÄRZEN ^A	0,30 l	€4,30	0,50 l	€5,30
RADLER/ SHANDY ^A	0,30 l	€4,30	0,50 l	€5,30
EDELWEISS WHEAT BEER - CLOUDY ^A			0,50 l	€5,90
EDELWEISS DARK ^A			0,50 l	€5,90
WEIZEN - WHEAT BEER NON-ALCOHOLIC ^A			0,50 l	€5,90
ZIPFER NON-ALCOHOLIC ^A			0,33 l	€4,30
COLA AND WHEAT BEER ^A			0,50 l	€5,90

SPRITZERS

WHITE/RED WINE SPRITZER ^O	0,25 l	€4,10
WHITE/RED SWEET WINE SPRITZER ^O	0,25 l	€4,10

SPIRITS

RAMAZOTTI	2 cl	€4,30
AVERNA	2 cl	€4,30
AMARETTO	2 cl	€4,30
OBSTLER	2 cl	€4,10
MARILLE- APRICOT	2 cl	€4,10
WILLIAMS PEAR	2 cl	€4,10





Events, Seminars

In addition to the five seminar rooms and hotel, the 'Milser Stadl' is a unique venue for events of all kinds: whether music and traditional events, wedding or birthday celebrations, cabaret or country theatre, conferences or company presentations - this cosy, rustic but technically well-equipped hall never fails to delight it's guests. Around 180 events take place here every year.

Relaxed Sleep

You can sleep relaxed and completely quiet in our small, fine hotel area. All rooms are located in the southern wing facing Milser Au and the marvellous Tyrolean mountains. Technically equipped with WLAN and flat-screen TV, the cosy solid wood furnishings convey a feeling of security.

Thanks to the optimal transport connections, our rooms are ideal for all travellers as a relaxing stop-over, with all the many amenities that Alpenrast Tyrol has to offer.





Awards

We are especially proud of this ...

Asfinag Service Area Award

Tyrolean Integration Award

TRIGOS Tirol and TRIGOS Austria

**Austria's most family- and
women-friendly company**
in-house kindergarten

We - business in the region
for increasing the attractiveness of re-
gional business locations

Alpenrast-Tyrol

40,000 m² total area

8,000 m² operating area

23,500 m³ cubic capacity incl. glass dome

70 km of cables

10 km of EDP lines

2,626 m² larch shingle roof

225 doors and **116 windows**

192 rooms

1,440 m² natural stone

2,000 lighting fixtures

3.5 km of sanitary pipework

7 km underfloor heating



ALPENRAST TYROL

Alpenrast Tyrol GmbH
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