



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 unforgettable 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



Recommendation



I love Tirol

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



Welcome



Monthly- menu



Bella Bufala

Whole buffalo mozzarella with fresh & dried tomatoes, diced mango & pine nuts, served with a fruity dressing & 2 slices of bread

€ 15,90

Chicken in the forest

Tender slices of corn-fed chicken on a creamy chanterelle sauce, served with spinach tagliatelle, Parmesan & grilled vegetables

€ 27,90



Layer by layer

A summery mascarpone cream with a hint of lemon, layered on crisp puff pastry & fresh fruit

€ 11,90



Monthly menu



Caramelised goat's cheese

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

€ 16,50



Appetisers & Snacks



Arctic char tartare

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

€ 20,50



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, Schlutzkräpfen &
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



served with 3 cheese dumplings

€ 16,50

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

€ 16,90



Zillertal cheese soup

refined with
herb croutons

€ 10,50



Thai coconut curry soupe

with 2 pieces
of prawns

€ 11,90

Styrian fried chicken salad

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

€ 22,50



The very normal pasta

Spaghetti Bolognese

€ 15,90

Smoked salmon pasta

Conchiglie Rigate with white wine
dill cream sauce & smoked salmon

€ 18,90



Pecorino- Truffle pasta

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

€ 23,50

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



Pasta & Fish



Salmon trout meets prawns

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

€ 28,50

Tuna steak in sesame crust

with sweet potato puree,
green asparagus & dip duo
(soya-ginger / avocado-lime)

€ 36,50

Small green salad: + € 6,90

Small mixed salad: + € 7,50



Traditional main courses

All-Time Classic!

Schnitzel viennese style

from the pork
with potato salad
or fries

€ 19,90

Alpine secret

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

€ 34,90

Roast beef with onions

sirloin steak (200g)
with rösti, green beans
wrapped in bacon
& fried onions

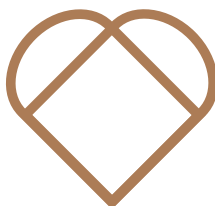
€ 33,90



Zillertal Kasspatzln

with fried onion on top

€ 17,90



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

of 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



Super Mario

small portion
Spaghetti with Bolognese
or tomato sauce*

€ 11,50

Mary Poppins

small portion of spaetzle
with cream sauce

€ 11,50

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



Kids





Affogato al caffè “Anna’s style”

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

€ 7,50



Desserts



Tiramisu

served in a glass,
garnished with fresh fruit

€ 8,90



Kaiserschmarrn

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!**