

The Geiger family and the Pachmair team warmly welcome you!

Hotel - Restaurant Pachmair

Pachmair's yodel - song

Lyrics & melody by Erich Geiger (28th of 30th generations at the Pachmair)

Beim Pachmair ist's immer lustig und fein, hol-la-di-je und hol-la-di-jo. Da schmeckt uns das Essen, da trink ma an Wein, hol-la-di-je-ri-a-ho.

> Am Abend beim Tanzen, da gebn miar koa Ruah, miar singen und jodeln dazua:

Guggu, guggu, und hol-la-di-je, hol-la-di-je und hol-la-di-jo. Guggu, guggu und hol-la-di-je Du fühlst dich so wohl in Tirol.

We would like to point out our order deadline at 08:00 p.m.!



Hotel Pachmair



www.pachmair.com



hotel_pachmair



0043 5288 62521



Starters

▼ Tyrolean Tris starter portion A/C/G/H	€	14,80
spinach dumplings, cheese dumplings and		
Schlutzkrapfen with brown butter, melted tomatoes and grated mountain cheese		

Zillertal "Anti Pasti" A/C/G/L/M/O	€ 15,90
various sausage and cheese specialities from the	
region with pickled vegetables and horseradish	

▼ Truffle fries C/M
 with spinach leaves, parmesan cheese and truffle mayonnaise

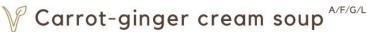


Ox broth	
with sliced pancakes A/C/F/G/L	€ 7,50
with soup noodles A/C/F/G/L	€ 7,50
with 2 pieces of cheese dumplings A/C/F/G/L	€ 9,50

Viennese Soup Plate A/C/F/L/M	€ 10,50
ox broth with boiled boiled beef, sausages,	
root vegetables and noodles	

Spicy Goulash Soup Plate A/F/L with bread from the local baker









In our kitchen, dishes are prepared with all allergenic substances listed in Annex II of the LMIV.

Unintentional cross-contact cannot be excluded.

A Cereals containing gluten B Crustaceans C Eggs D Fish E Peanut F Soya G Milk/lactose H Nuts

L Celery M Mustard N Sesame O Sulphur dioxide or sulphite P Lupins R Molluscs



Snacks

Strammer Max A/C/G/M/O

€ 13,60

toasted brown bread with ham, spicy bacon, pickles, tasty mountain cheese and fried egg on top

▼ Truffle fries C/M

New € 9,50

with spinach leaves, parmesan cheese and tuffle mayonnaise

Frankfurter sausage A/M/O

€ 6,90

served with mustard, horseradish and brown bread from the local baker

Zillertal Gauder sausage ALLMA

Local

€ 7,90

similar to Boer sausage - (fried) served with mustard, horseradish and brown bread

Salads



Mixed salad plate operfect as a side salad

€ 6,80

Leaf salad plate° perfect as a side salad

€ 6,50

Farmer's salad bowl c/L/O
mixed salad variation with boiled egg,

Recommendation € 15,90

roasted potato slices and bacon strips

TIP: also possible as veggie without bacon

Cheese dumpling salad A/C/G/L/O mixed salad with yoghurt dressing and 2 cheese dumplings on top

€ 15,40

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Pasta & Fish

Spaghetti Bolognese A/C/F/G/L/O
the classic pasta dish with homemade
Bolognese squice and Parmesan cheese

€ 13,90

Tagliatelle with smoked salmon A/C/D/F/G/L/O

€ 17,60

in a light white wine-dill cream sauce, garnished with sautéed tomatoes and diced courgettes

Roasted pike perch fillet A/D/F/G/L/O

€ 23,90

on white wine risotto, with market vegetables and lime sauce

Veggie main courses

√ Tyrolean Tris A/C/G/H

€ 17,80

spinach dumplings, cheese dumplings and Schlutzkrapfen with brown butter, melted tomatoes and grated mountain cheese

₩ Veggie Gröstl ^{с/м/L/0}

€ 16,80

Tyrolean Gröstl veggie version with fried egg and coleslaw salad

✓ Zillertal KasspatzIn A/C/F/G/L/O

with fried onion and green side salad

€ 16,80

W Homemade falafel A/C/F/G/N with tabouleh and Greek tzatziki

Recommendation € 17,20

Cheese dumpling salad A/C/G/L/O mixed salad with yoghurt dressing and 2 cheese dumplings on top

€ 15,40



Main courses



Tiroler Gröstl C/L/M/O

€ 17,20

served in a pan with fried egg on top and cabbage bacon salad as sidedish

Wiener Schnitzel (pork) A/C/G with French fries and cranberries,

€ 17,90

Classic

Recommendation

Small gourmet steak c/G/L/M/O

also with ketchup if desired

€ 29,90

juicy beef back steak (approx. 250g) from the grill served with herb butter, steak fries, side salad and various dipping sauces

Farmer's salad bowl C/L/M/O

€ 15.90

mixed salad variation with boiled egg, roasted potato slices and bacon strips

TIP: also possible as veggie without bacon

Chicken stripes in sweet spicy coconut curry sauce F/G/L/O

Mew € 17,90

with basmati rice and maraschino fruits

"Alpine secret" C/G/L/M/O

€ 25,90

barbecue plate with various types of beef, pork and chicken as well as a sausage, served with herb butter, colourful market vegetables, steak fries and various dipping sauces





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Kidscorner



small portion of Kaiserschmarrn with apple sauce



€ 11,60

Mickey Mouse

small Wiener Schnitzel (pork) with french fries and ketchup

€ 10,90

€ 11,60

Goofy[™] fried sausages with french fries and ketchup



Super Mario A/C/F/G/L/O

€ 10,60

spaghetti with tomato sauce and Parmesan cheese

Mary Poppins

€ 10,60

spaetzle with cream sauce

Captain Cook A/D

€ 10,90

fish fingers with mixed vegetables



Karate potato

Recommendation

€ 10,60

vegetable pan with roast potatoes





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Desserts

Tyrolean Kaisermarrn A/C/G/O
the classic Tyrolean dessert served
with apple sauce

Recommendation € 15,20

Warm apple strudel with cream ACC/G/H/O

with vanilla ice cream or warm vanilla sauce

€ 7,80

New York Cheesecake A/C/G/O
Cream cheese cake with a light citrus flavour on a shortcrust base and fruit sauce



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