Staner's Inn Menu

From the soup pot

Frittatensuppe – Homemade beef broth with Frittaten – thin pancake strips made with flour from the organic Sommeregger farm in St. Peter/Spittal – or noodles from Wakonig's farm shop
Leberknödelsuppe – Homemade beef broth with two kinds of liver dumplings: one fried and one cooked in the broth
Fleischnudel- oder 3erlei-Knödelsuppe – Homemade beef broth with 2 small Carinthian meat-filled pasta parcels or 3 kinds of dumplings: cheese, Tyrolean bacon and spinach

Our inn classics

"Wiener Schnitzel" of Carinthian pork, pan-fried in clarified butter, with roasted potatoes and salad
Original Wiener Saftgulasch – Original Viennese Saftgulasch made from well-marbled beef shin, with dumpling
Fiakergulasch – Viennese Saftgulasch with gherkin, Frankfurter sausage and fried egg
Gerösteter Knödel mit Ei – Pan-fried bread dumpling with egg and salad
Sellerieschnitzel – Breaded celeriac schnitzel with salad

From the offal kitchen

Kalbsrahmbeuschel – Creamy veal offal ragout refined with verjus, served with dumpling

For those with a sweet tooth

2 Palatschinken mit Marillenmarmelade – 2 Palatschinken with our homemade Original Wachau apricot jam (GRÖ Wachauer Marille)
2 Mohnpalatschinken – 2 poppy-seed Palatschinken filled with Waldviertel poppy seeds (GRÖ Waldviertler Mohn)

Oma Helenes Apfel-Kaiserschmarrn – Grandma Helene's apple Kaiserschmarrn made with spelt flour from the organic Sommeregger farm in St. Peter, with or without rum raisins (approx. 25 min.)

Somlói galuska according to Károly Gundel's original recipe – three kinds of sponge cake: plain, chocolate and almond, with rum raisins, vanilla cream, whipped cream and chocolate sauce

All this noodle muddle is made by the chef himself

Carinthian noodles are large, usually crescent-shaped filled pasta parcels made from thin dough – similar to ravioli, but larger. They can be savoury or sweet, are boiled, and are traditionally sealed by hand with the characteristic crimped edge known as "Krendeln".

Savoury Carinthian noodles – 3 pieces

Fleischnudeln – Meat-filled noodles with crispy bacon cracklings on Lavanttal sauerkraut braised with apple must

Grammelnudeln – Crackling-filled noodles on Lavanttal sauerkraut braised with apple must

Kasnudeln filled with Sonnenalm curd cheese, with butter and salad (GRÖ Görschitztaler Milch)

Erdäpfelnudeln – Potato-filled noodles with butter and salad

Tomaten-Mozzarella-Nudeln – Tomato-mozzarella-filled noodles with butter and salad

Spinat-Schafskäse-Nudeln – Spinach and sheep's-cheese noodles with butter and salad (Kaslab'n dairy, Radenthein)

Herzhaftes Nudeldreierlei – Three savoury Carinthian noodles of your choice

Sweet Carinthian noodles – 1 piece

Kletzen-Powidl-Nudel – Kletzen-Powidl noodle – filled with dried pears and Powidl, on stone-pine-honey zabaglione

Topfen-Waldviertler-Mohn-Nudel – Curd cheese and Waldviertel poppy-seed noodle with honey butter (GRÖ Görschitztaler Milch / GRÖ Waldviertler Graumohn PDO)

Waldbeer-Nudel – Wild-berry noodle with honey butter (GRÖ Görschitztaler Milch)

Süßes Nudeldreierlei – Three sweet Carinthian noodles of your choice

For 2 good eaters: a tasting through the whole noodle menu, with salad and sauerkraut

Make yourselves at home in our old inn, which has been here since 1870.
Your hosts wish you a pleasant stay.