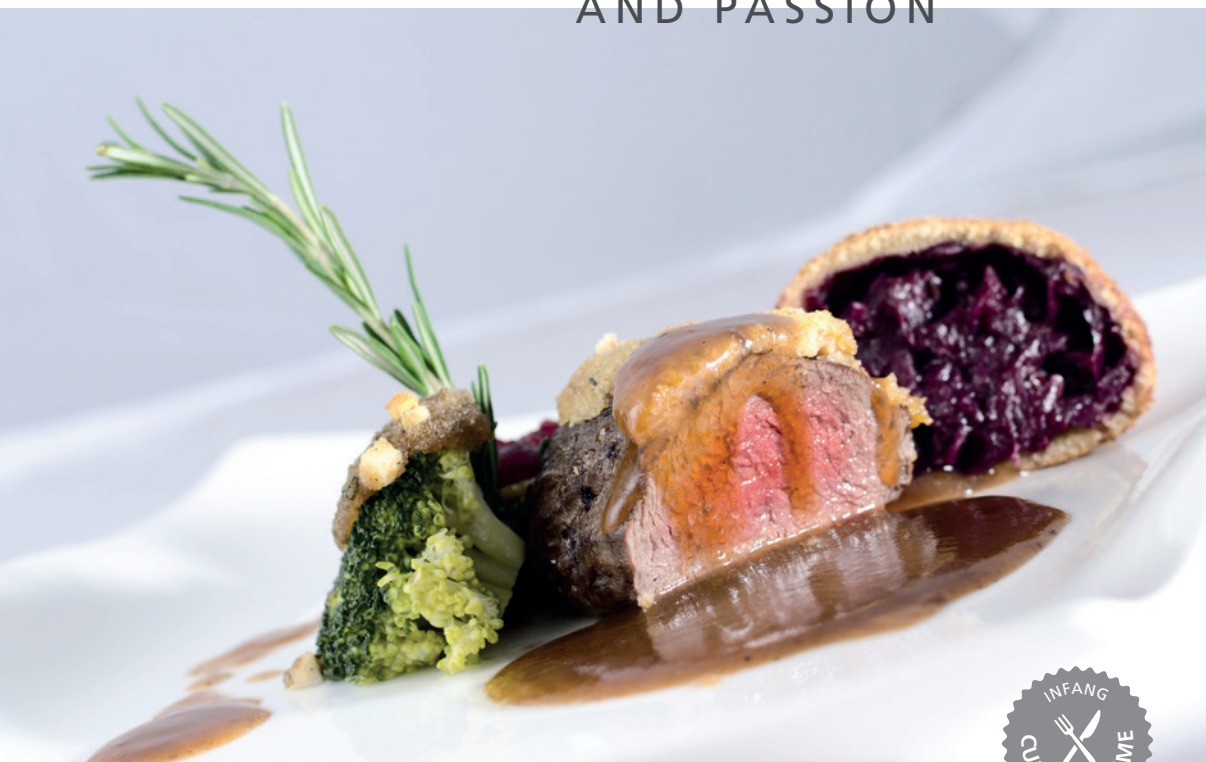


— Infang —

FINE COOKING ART

WITH A REGIONAL TOUCH AND PASSION



TRADITION SINCE 1957

A story that began with a small snack station already in 1957, which we continue with our Restaurant Infang in the third generation. The deep love of enjoyment and the accuracy in selecting our top-class ingredients and products make our food a real gourmet treat for all senses. Our expert kitchen and service team will be happy to surprise you with traditional delicacies which we always try to interpret in a modern Alpine ambience by adapting them also to today's taste. Excellent and plain, creative and with an international touch – that's how we would like to spoil you with fine delights from kitchen and cellar, promising you truly wonderful pleasures. Cheers and enjoy your meal here at the Infang.

INCLUSIVE PRICES IN EURO

www.infang.at |  |  |  |

Infang

WE NOT ONLY TALK
ABOUT REGIONALITY,
WE TRULY LIVE IT!



EGGS

FAM. BRUGGER, Gries / Längenfeld



BREAD

BÄCKEREI FIEGL, Huben / Längenfeld

FISH

FAM. MRAK, Längenfeld



WINE

WEINKELLEREI MERANER

CHEESE

NEURAUTER FRISCH



MEAT

FROM AUSTRIA

DORFMETZGEREI KUPRIAN

FRUIT & VEGETABLES

FRISCHDIENST KOFLER, Landeck



WE USE 100 %
AUSTRIAN MEAT

STARTERS

Carpaccio

of venison saddle with cranberries, stone pine salt, freshly grated parmesan cheese and cherry tomatoes

17.90

Infang tomato bruschetta

with buffalo burrata, caramelized shallots, bresaola and marinated cherry tomatoes

18.90

Beef tartare

of beef fillet served with quail's egg, capers, butter and toasted triangles

18.90

*Would you like a glass of matching wine?
For our Starters we recommend*

Chardonnay

Weingut Stadt Krems, Lower Austria



RECOMMENDATION

SOUPS

Tasty beef broth

with herb pancake strips

6.90

Cream of garlic soup

with herb croutons

7.20

Tomato coconut soup

with roasted king prawn

9.50

SALAD

Caesar salad

roasted bacon slices, parmesan marinade
and herb croutons

15.60

optionally with chicken fillet strips

+4.90

Asia salad

varied leaf salads with pan-roast king prawn on
a sweet-sour sauce, peppers and garlic bread

20.90

Infang salad

fried Tirolean mountain cheese dumpling,
cress, lettuce hearts and sour cream dip



17.90

Would you like a side salad?

Small mixed salad

6.90

Big mixed salad

7.90

Green salad

4.90

RECOMMENDATION

VEGETARIAN

Risotto

with buffalo mozzarella, rocket, walnut pesto

16.70

Tagliolini in a creamy chili sauce

with fried king prawns

19.70

TRADITIONAL & NEW INFANG STYLE TREATS

Viennese schnitzel

Austrian pork meat, served with cranberries and French fries

19.20

Tirolean onion roast beef

with roast bacon slices and homemade spaetzle

24.90

Paillard

of sirloin beef filled with rocket and parmesan, served with potato gnocchi, refined with truffle oil



26.90

Truffle risotto

with chicken fillet wrapped in Serrano ham and fresh cress

26.30



*Would you like a glass of matching wine?
For our Main Dishes we recommend*

Lagrain 2021

Weingut Elena Walch – South Tyrol

In our separate wine list you will find a choice of regional and international wines that offer a wide range of tastes and experiences for all senses. Our certified sommelier will be pleased to advise you on your choice of wine.

STEAKS

Fillet steak

young veal (~ 200 g, Grain-fed)
on herb butter or pepper sauce

36.30

Ribeye steak

Argentine beef (~ 300 g)
on herb butter or pepper sauce

35.50

Rump steak

sirloin beef (~ 200 g)
on herb butter or pepper sauce

27.90

Duroc steak

fine Austrian Duroc pork
(~ 250 g incl. bone)
on herb butter or pepper sauce



26.90

What is your favorite degree of doneness?

Rare / Medium Rare / Medium / Medium Well / Well Done

- 1 chest

2 lower neck

3 upper neck

4 shoulder

5 roast beef (prime rib)

6 sirloin

7 cross rib
- 8 tenderloin

9 flank

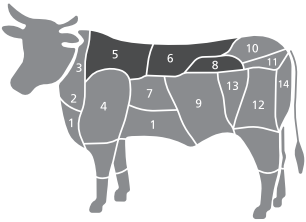
10 haunch steak

11 cap of rump

12 topside/silverside

13 thick flank

14 round



Which side dishes do you prefer?

- French fries

Grilled vegetables

Mixed salad

Beans with bacon

Prawn – per piece

Oven-baked potato on sour cream

Truffle fries

5.30
5.50
6.40
5.30
3.50
5.90
6.80

PIZZAS

Margherita tomato sauce, mozzarella, oregano	9.90
Salami tomato sauce, mozzarella, salami, oregano	11.90
Funghi tomato sauce, mozzarella, button mushrooms, oregano	11.50
Prosciutto tomato sauce, mozzarella, ham, oregano	11.90
Prosciutto e funghi tomato sauce, mozzarella, ham, button mushrooms, oregano	12.80
Calzone tomato sauce, mozzarella, ham, button mushrooms, oregano	13.40
Hawaii tomato sauce, mozzarella, ham, pineapple, oregano	12.80
Capricciosa tomato sauce, mozzarella, ham, button mushrooms, artichokes, oregano	13.60
Tonno tomato sauce, mozzarella, tuna, onions, oregano	13.30
Giuseppe tomato sauce, mozzarella, gorgonzola, walnuts, baby spinach	13.90

On request we also serve all our pizzas **GLUTEN-FREE** (except for Calzone and Fitness Calzone).



Diavolo – hot

tomato sauce, mozzarella, spicy salami, chili peppers, garlic, tabasco, oregano

13.60

Milano

tomato sauce, mozzarella, ham, salami, oregano

13.20

Istra

tomato sauce, buffalo mozzarella, truffle pesto, cherry tomatoes, rocket, oregano

14.80

Gigante

tomato sauce, mozzarella, ham, salami, tuna, button mushrooms, garlic, oregano

14.50

Roma

tomato sauce, buffalo mozzarella, salami soppressa, oregano

13.80

Napoli

tomato sauce, mozzarella, anchovies, olives, oregano

12.90

Inferno

tomato sauce, mozzarella, ham, spicy salami, onions, oregano

13.90

Tirolia

tomato sauce, mozzarella, salami, bacon, oregano

13.90

Mamma Mia

tomato sauce, mozzarella, ham, bacon, corn, onions, peppers, garlic, oregano

14.50

Adriano

tomato sauce, buffalo mozzarella, button mushrooms, spicy salami, ham, oregano

14.50



Quattro stagioni

tomato sauce, mozzarella, shrimps, salami, tuna, artichokes, oregano

14.60

Quattro formaggi

tomato sauce, mozzarella, gorgonzola, gauda, feta cheese

13.70

Salmone e rucola

tomato sauce, mozzarella, fresh tomatoes, smoked salmon, rocket, garlic, oregano

14.90

Frutti di Mare

tomato sauce, mozzarella, seafood, garlic, oregano

14.50

Infang

tomato sauce, buffalo mozzarella, spicy salami, chili peppers, garlic, oregano

13.90

Juventus

tomato sauce, mozzarella, Parma ham, rocket, parmesan, balsamico vinegar

14.80



Fitness Calzone

folded pizza filled with fresh salads

13.50

For our Salads we recommend ...

Pizza bread fresh from the oven with garlic and oregano

7.40

Extra Orders

per ingredient

1.50

smoked salmon, Parma ham, shrimps, buffalo mozzarella

3.00

prawn per piece

3.40

Small pizza – minus

1.00

Gluten-free pizza

+3.90

FOR KIDS

Batman

small Viennese pork schnitzel
with French fries

11.40

Donald Duck

chicken nuggets with French fries

9.50

Spider man

tagliolini on tomato sauce

8.50

DESSERTS

Crème brûlée of Tonka beans

with caramel ice cream

10.90

Eggnog parfait

with aerated chocolate and strawberry puree

11.90

Chocolate brownie

with white chocolate ice cream and caramel sauce

12.90

Would you like coffee?

regular coffee

3.40

espresso

3.10

double espresso

3.70

cappuccino

4.10

latte macchiato

4.50

Delicious ice cream creations can be found in the separate ice cream menu. There are also many different flavors available on a cone to go – simply ask for our current ice cream selection.



NON-ALCOHOLIC DRINKS

Coke, Fanta, Sprite, Spezi, Almdudler, Coke zero	0,33	4.50
Ice tea	0,33	4.50
Pago fruit juices – blackcurrant, strawberry, apricot, multi-vitamin	0,20	3.90
Pago fruit juice & soda	0,50	4.90
Apple juice		3.90
Orange juice		3.90
Tonic water		3.80
Bitter lemon		3.80
Wellwater sparkling or natural	0,5	3,40
	1,0	5.70

APERITIF

Martini dry		4.80
Campari soda		5.80
Campari orange		6.60
Port wine	1/16	4.90
Prosecco	0,10	4.90
Vodka orange	4 cl	9.50
Bacardi coke	4 cl	9.50
Gin tonic – Monkey 47	4 cl	10.90
Gin tonic – Hendrick's	4 cl	10.50
Malibu orange	4 cl	8.50
Aperol spritz	4 cl	6.80

BEER

Zeller maerzen	0,20	3.10
Zeller maerzen	0,30	4.50
Zeller maerzen	0,50	5.50
Zeller beer & lemonade	0,30	4.50
Zeller beer & lemonade	0,50	5.50
Zillertaler wheat beer	0,30	4.40
Zillertaler wheat beer	0,50	5.70
Alcohol-free beer	0,50	4.40
Alcohol-free wheat beer	0,50	4.90

WINE BY THE GLASS

WHITE:		
Grüner Veltliner Strassertaler, Waldschütz	1/8	5.20
Riesling Federspiel, Stierschneider	1/8	5.60
Chardonnay, Stadt Krems	1/8	5.40
ROSÉ:		
Rosé Marienthal, MAD	1/8	5.90
RED:		
Zweigelt Heideboden	1/8	5.40
Lagrein, Elena Walch	1/8	6.80
Appassimento	1/8	6,20
Wine & lemonade spritz	1/4	3.90
Wine & soda spritz	1/4	4.10

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Wine List

SPECIAL TIP

WHISKY

Jim Beam	4 cl	5.50
Jack Daniels	4 cl	5.90
Chivas Regal	4 cl	6.20
Oban	4 cl	8.90

COGNAC

Remy Martin	2 cl	5.80
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LIQUOR

Baileys	4 cl	4.40
Amaretto	4 cl	4.10

SCHNAPS

Fruit	2 cl	3.90
Pear	2 cl	3.90
Apricot	2 cl	3.90
Jägermeister	2 cl	4.20
Ramazzotti	2 cl	4.30
Sambuca	2 cl	4.20
Diplomatico		
Rum	2 cl	8.20

DEAR GUESTS,
More detailed information on food ingredients that may cause allergies or intolerances can be obtained from our expert service staff on request.