

**Tiroler
Oberland**

Ried · Prutz · Pfunds

Alpine Pastures & Culinary highlights.

Alpine hospitality & Local delights



© TVB Tiroler Oberland / Rudi Whyllidal

Hiking map Tyrolean Oberland.

You can get a detailed hiking map with the most beautiful tours and the matching companion booklet at all information offices.



Schmankerlpass.

Get the Schmankerl Pass at the information office and collect Schmankerl points. With enough points, a surprise awaits you!



Kasknödl-Kumpls.

Join the Kasknödl-Kumpls on a culinary journey through the Tyrolean Oberland. Pick up the collection pass at the information offices and start your adventure!



Alpine Pastures and Culinary Delights.

Take your time to get to know and love the cuisine and customs of our region. We will introduce you to our local alpine pastures, which are managed with great passion, hard work and dedication. For hundreds of years, the animals have been driven to the mountains in the summer.

The best alpine herbs, fresh spring water, and plenty of exercise ensure that high-quality products like cheese, yogurt and butter retain their special value.

An alpine team - from the shepherd to the cheese maker - must work perfect harmony. From shepherd to cheesemaker, every member of the alpine team must work in seamless harmony. The long, demanding weeks are made worthwhile by the deep sense of purpose and the timeless effort poured into every corner of the mountain pastures.

On the following pages, we would like to share with you the fascination of this special part of Tyrol - with recipes, hiking tips and exciting insights.



© TVB Tiroler Oberland / Rudi Whyllidal

Alpe Stalanz. | 1.910 m



The Alpe Stalanz above Ried is beautifully nestled in a small plateau with a view of the sAnton-Renk-Waterfalls. It is accessible on foot via Fendels or Ried. Experienced climbers will find an unforgettable experience in the challenging rock face of the Anton-Renk-Waterfalls.

| Tip: Use the pick-up bus from the Alpe Stalanz

CHEESE - DAIRY

With the help of modern equipment, the highest quality dairy products are produced on the Alpe Stalanz, in both quality and taste. Much love and skill are poured into the cheese, butter and buttermilk.

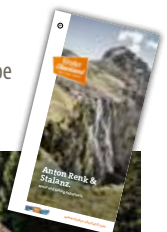
| Tip: In the winter months, you can purchase fresh delicacies at the village dairy in Ried.

KASSPATZLA – JUST LIKE TON THE ALPINE PASTURE:

- ▀ 300 g flour
- ▀ 200 g alpine cheese
- ▀ 2 eggs
- ▀ some butter
- ▀ 200 ml water
- ▀ 2 onions
- ▀ a pinch of salt
- ▀ parsley, pepper

Mix flour, eggs, water and salt into a thick dough. Use a spaetzle maker to grate the dough into boiling salted water. Let it come to a boil again, strain and cool. Heat butter in a pan until golden and put the spaetzle in it. Add grated cheese and stir until melted and stringy. Season with pepper. Finally, pour over fried onions and garnish with fresh parsley.

All highlights around this mountain world can be found in the „Anton Renk & Stalanz“ brochure.



Fendler Alm. | 1.970 m



The Fendler Alm is located in close proximity to the Fendler cable car, making it easily accessible for visitors who may not want or be able to embark on extensive hiking tours. The gondola from Ried takes you comfortably up to Fendels, where you can switch to the Sattelboden chairlift. From the Sattelklause, a stroller-friendly path leads directly to the Fendler Alm in just 30 minutes.

ALONG THE ANIMAL LEARNING TRAIL TO THE FENDLER ALM

Along the way, an exciting animal learning trail provides variety - ideal for families with children! The little ones can learn about the local wildlife in a playful way, while adults can enjoy the stunning mountain landscape. The Fendler Alm itself invites you to relax with its cozy atmosphere and regional specialties - perfect for a leisurely break after the mountain ride.

ALPINE ROSE SEASON - ZIRMESKÖPFLE

For those who wish to continue hiking before or after a restful break, the unmanaged Anton-Renk-Hut offers routes to the Alpe Stalanz or to the Zirmesköpfe. This hike is especially recommended during alpine rose season, when you'll find yourself standing amidst thousands of vibrant blossoms — a truly magical sight.



© TVB Tiroler Oberland | Antoma Wechler



© TVB Tiroler Oberland | Severin Wegener

Radurschl Alm. | 1.815 m



The Radurschltal captivates with its pristine nature and impressive pine forests, which are among the most valuable in the Alps. Gentle alpine meadows, crystal-clear mountain streams and an imposing mountain backdrop make the valley a true paradise for nature lovers.

The Radurschl Alm is a popular destination for hikers and nature enthusiasts. Here, visitors can enjoy traditional Tyrolean delicacies and relax in the peaceful atmosphere. Families appreciate the pleasant hiking trail leading. After a hearty break, you can explore the nearby sculpture park in the stone pine forest, the barbecue area by the small mountain lake, and the children's playground.

| Tip: A weekly hiking bus to the starting point is available

All highlights around this mountain world can be found in the „Pfundser Tschey & Radurschltal“ brochure.



Hohenzollernhaus. | 2.123 m



The Hohenzollernhaus is idyllically at an elevation of 2,123 meters and is a popular destination for hikers and mountaineers. Surrounded by impressive peaks and stunning alpine landscapes, the hut offers a cozy place to relax with hearty Tyrolean specialties.

SMARAGDSEE

The absolute highlight is the naturally formed mountain lake behind the Hohenzollernhaus, which reflects the most beautiful shades of green and invites you to take a refreshing dip.

| Tip: A weekly hiking bus to the starting point is available



© TVB Tiroler Oberland | Rudi Whytald (2)



© TVB Tiroler Oberland | Rudi Whytald (2)

Gschneier Alm. | 2.042 m



One of the most beautiful moments at this alpine pasture is when, in the evening, the cows and goats are driven into the barn and the sun slowly sets behind them. Here at the Gschneier Alm, the milk from cows and goats is processed directly into cheese and served to guests in the form of traditional delicacies.

KASPRESSKNÖDEL – THE RECIPE OF THE HUT OWNER:

- | | |
|---------------------------------|--------------------|
| ■ 300 g dumpling bread | ■ salt |
| ■ 150 g flavorful alpine cheese | ■ pepper |
| ■ 1 onion | ■ majoram |
| ■ 100 g butter | ■ 1/2 bunch finely |
| ■ 100 ml milk | chopped parsley |
| ■ 4 eggs | |

Finely chop the onion and sauté it in butter. Mix the dumpling bread with the grated cheese. Then add the sautéed onion, milk, eggs and spices, and knead everything well together. Shape the mixture into dumplings and flatten them. Fry the dumplings in a pan on both sides until golden brown and serve them with various salads or a soup.

Tip: Enjoy a scenic round hike from the Gschneier Alm to the Platzer Alm; once a week there is a hiking bus to the starting point.



© TVB Tiroler Oberland, Rudi Wythidal



© TVB Tiroler Oberland, Rudi Wythidal

Platzer Alm. | 2.181 m



The Platzer Alm is located in a remote alpine high valley at an altitude of 2,181 meters in the Platztal. The path winds up in a loop, crossing bridges and almost always running beside the roaring Platzerbach, leading into the high valley. Along the way, you pass the abandoned buildings of former ore and silver processing facilities. The hike is especially beautiful in early summer during the alpine rises bloom.

PLATZERTAL MINING

A short distance beyond the Platzer Alm, you'll find the Platztal mine which is one of the highest mines in Europe. To ensure the miners had enough energy, they traditionally ate Pfundscher Schledernocken - a specialty that can be found in Pfunds.

PFUNDSEER SCHLEDERNOCKEN:

- | | |
|---------------------------------|---------------------------|
| ■ 3 medium-sized waxy potatoes | ■ 250 g all-purpose flour |
| ■ 1 onion | ■ 1/8 liter water |
| ■ 100 g clarified butter | ■ 1 egg |
| ■ 200 g flavorful alpine cheese | ■ 1 liter beef broth |
| | ■ 100 g butter |

Sauté the onion in clarified butter. Add the diced potatoes and pour in beef broth. Season with salt and pepper, and simmer until the potatoes are almost soft. Prepare the spaetzle dough: Mix the flour with the egg and water (the dough should not be too soft, just gently stirred!). Use a spaetzle press to drop the dough into the simmering potatoes. Stir in the grated alpine cheese, season and enjoy.

| Tip: A weekly hiking bus to the starting point is available



Kobler Alm. | 1.921 m



The Kobler Alm sits on the sunny southern slope of the Kreuzjoch, offering a breathtaking panoramic view. Especially in the early morning hours, when the village is still asleep, and the nature slowly awakens, this spot provides an unforgettable sunrise. The best way to experience this natural spectacle is from the nearby Rauher Kopf, where the view stretches far across the region to the impressive Mountainworld Kaunergrat.

GUIDED SUNRISE HIKE

Every Week, a guided sunrise hike takes place. Together with a local guide, you'll head up to Rauher Kopf in the early dawn hours to witness the golden colors of the rising sun over the mountains - a truly unforgettable experience for early birds. Afterwards, a well-deserved breakfast awaits you at the alpine hut.

WILDLIFE ENCLOSURE

Another highlight of the area is the Feichti Wildlife enclosure, located nearby. Here visitors can observe native wildlife such as deer and stags up close. This experience is especially memorable for families and nature enthusiasts. Combined with a hike to the Kobler Alm, this makes for a perfect day in the heart of the Tyrolean mountains.

Tip: Weekly hiking bus to the starting point, guided tour in the wildlife enclosure, and guided sunrise hike



© TVB Tiroler Oberland | Rudi Whyldal



© TVB Tiroler Oberland | Rudi Whyldal

Alpe Zanders. | 2.003 m



The Alpe Zanders is a true gem nestled in the heart of the Tyrolean Alps. What makes it special? Although located near Spiss, it actually belongs to the municipality of Fließ. For over 700 years, local farmers have been driving their livestock 40 km to this traditional alpine pasture - a tradition that remains alive to this day.

The journey to the Alm is a pure nature experience. Colorful mountain meadows line the path, transforming the landscape into a sea of blossoms - a paradise for nature lovers. Thanks to its sunny location, the Alpe Zanders is perfect for a leisurely hike.

At the top, visitors are rewarded with homemade delicacies made from locally produced ingredients. It's the perfect place to soak in the tranquility of the mountains and experience the rich alpine culture firsthand.



Gogles Alm. | 2.017 m



Gogles Alm can be reached via several routes and offers stunning views of the surrounding mountains. In addition to a varied menu, the friendly hut host is happy to share personal hiking tips and a few insider secrets. In winter, the Alm is also a cozy spot to stop for a break after a snowshoe hike or ski tour.



© TVB Tiroler Oberland | Antonia Kiechler

Aifner Alm. | 1.980 m



Beside offering a cozy stop in a stunning alpine setting, the Aifner Alm is the perfect starting point for a hike to the Aifnerspitze. The summit rewards visitors with a breathtaking panoramic view over the Inntal valley, the Lechtal Alps, the Kaunergrat and Venet. For a refreshing cool-down, take a dip in the Schnadiger Weiher, a beautiful mountain pond located below the Alm, making for the perfect stop on the way back.

| Tip: A weekly hiking bus is available to the starting point.



© TVB Tiroler Oberland | Severin Wegener



© TVB Tiroler Oberland | Rudi Whytall

Falkauns Alm. | 1.962 m



Watching the sunset from this alpine pasture is truly a special experience. As the last rays of sunlight bathe the mountain peaks in a warm glow and the silence of the mountains sets in, a unique atmosphere unfolds. Enjoying homemade culinary delights - from hearty cheese and smoked ham platters to fresh alpine buttered bread - makes the moment even more perfect. What would be better?



© TVB Tiroler Oberland | Daniel Zangerl

Gallruth Alm. | 1.980 m



The rustic alpine hut is located along the Dr.-Angerer-Höhenweg, between Falkauns Alm and Verpeil Alm. Alternatively, you can take a remarkable route through an irrigation tunnel! With torches, which can be rented from the information office in Ried, the adventure begins. This experience is great for families, offering a unique and exciting way to reach the hut. Please check in advance whether the Gallruth Tunnel is open at your desired time.



© TVB Tiroler Oberland | Daniel Zangerl



© TVB Tiroler Oberland | Daniel Zangerl



Regional Producers.

Traditional mills, historic distilleries and rustic farm shops: If you embark on a culinary journey through the Tyrolean Oberland, you'll find local delicacies at every turn. Here, centuries-old craftsmanship meets authentic flavors, making every bite a true experience!

THE TYROLEAN SCHNAPPSROUTE

A good „Schnapserl“ is an absolute must in the Tyrolean Oberland! The art of distilling has a long tradition in the region, and the local spirits are renowned for their clarity, fruitiness and purity. Join an exciting tour along the Schnapps Route, where you can visit traditional distilleries and discover the secrets behind these high-proof delights.

- ▮ Brennerei Gspan - Pfunds
 ▮ Brennerei Kofler - Prutz
- ▮ Maass Brand - Prutz

FARM SHOPS IN THE TYROLEAN OBERLAND

- ▮ Farm shop in Pfunds
 ▮ Hofladen Kofler in Prutz
- ▮ Gerti's Bauernladele in Tösens
 ▮ Hofladen Mair in Prutz

GREITER MILL

The historic Greiter Mill was first mentioned in 1856 and still operates today as a show mill. During the summer months, local farmers'wives bake fresh bread offering visitors a unique cultural experience - and a delicious one, too!

WINEGROWERS

Even winemaking has found a home in the Tyrolean Oberland! Two local vineyards, Terra Austriacus and Vinum Fundus, thrive under the region's sunny climate, producing some of Austria's highest-altitude wines. A wine tasting here is an absolute must!

DIE BERGBRAUER

The Tyrolean Oberland wouldn't be complete without a great local beer! Since summer 2020, a young and passionate team has been brewing high-quality organic craft beer at an altitude of 1,400 meters in Greit, just above Pfunds. Look out for the label: „DIE BERGBRAUER“.



All information to our
regional producers

Cattle Drive

When the distant sound of cowbells echoes through the valley in the early morning and the villagers gather in the town square, it can only mean one thing - The cattle drive has arrived! This is the special day when the herders return from the high mountain pastures, leading their beautifully decorated cattle back to the valley. The animals are handed over to their farmers, marking the end of the summer grazing season. The event is always celebrated with traditional music, lively festivities and the best local delicacies.

| The Cattle Drives take place in September

THE MAGNIFICENT JEWELRY „STAAFEL“

The elaborate adornments of the cattle are more than just decoration - they carry deep significance. In the local dialect this festive ornamentation is called „Staafel“, a term derived from Old High German meaning „the best“ or „the strongest“. On every Alm in the Tyrolean Oberland, specific titles are awarded to the most outstanding cows:

Stechstafel - given to the leading cow, chosen by the herder. This cow's wreath features black arches, symbolizing strength and resilience. At the center of the wreath is a mirror, which is meant to frighten away evil spirits.

Milchstafel - awarded to the cow with the highest milk production, chosen by the dairyman. Her wreath is adorned with miniature replicas of cheese- and butter-making tools, highlighting her importance in dairy production. Additionally, each Alm has a second-best cow named for both categories, known as „Nachstafel“. The cattle drive is not only a celebration of rural traditions but also a tribute to the deep bond between the farmers, their livestock, and the land - a spectacle of color, culture and heritage in the heart of the Austrian Alps.



© TVB Tiroler Oberland | Rudi Wylidall



© TVB Tiroler Oberland | Rudi Wylidall

Event Highlights in Autumn.

AUTUMN FESTIVAL IN PFUNDS

To kick off the traditional autumn events, the Autumn Festival in Pfunds is celebrated two days before the cattle drive. Traditionally, the Pfunds brass-band, the „Pfunds Kerle“ and many other perform the pavilion at the village square as a stage. Local restaurateurs spoil visitors with 100% regional delicacies, and the Pfunds folk dance group delights with lively dance performances.

SCHOFSCHOAD

Around 400 mountain sheep are driven down from the alpine pastures in mid-September. The herd is divided at the Ensplatz, as the sheep return to their owners. While the animals are sheared afterward, the celebration continues with music. The festival also offers plenty of delicious food, including specialties like the typical „Schöpsernes“ (mutton) and grilled dishes.

THREE-COUNTRY MARKET IN PFUNDS

„Best of the Three-Country Corner“ is probably the most fitting description for the market held at the end of September in Pfunds. Over 50 stalls await visitors with regional delicacies, handmade crafts, and a variety of farm-fresh products. As guests stroll through the market, they can also enjoy musical entertainment that perfectly complements the atmosphere.

RIEDER AUTUMN MARKET

Discover regional products from local farmers, producers and exhibitors, accompanied by traditional folk music in the unique setting of Sigmundried Castle.



information and date can be found here
www.tiroler-oberland.com/almherbst

INFORMATION OFFICE RIED / TÖSENS

Kirchplatz 48
 A-6531 Ried i. O.
 Tel. +43(0)50/225100
office@tiroler-oberland.com

INFORMATION OFFICE PRUTZ / FAGGEN

Hintergasse 2
 A-6522 Prutz
 Tel. +43(0)50/225500
prutz@tiroler-oberland.com

INFORMATION OFFICE PFUNDS / SPISS

Stuben 40
 A-6542 Pfunds
 Tel. +43(0)50/225300
pfunds@tiroler-oberland.com

 facebook.com/ried.prutz.pfunds

 instagram.com/tiroler-oberland/

 youtube.com/@tiroler-oberland



The current opening status of the information offices can be found on our website
www.tiroler-oberland.com/service



UW 1532



PEFC/06-39-364/01

www.pefc.at

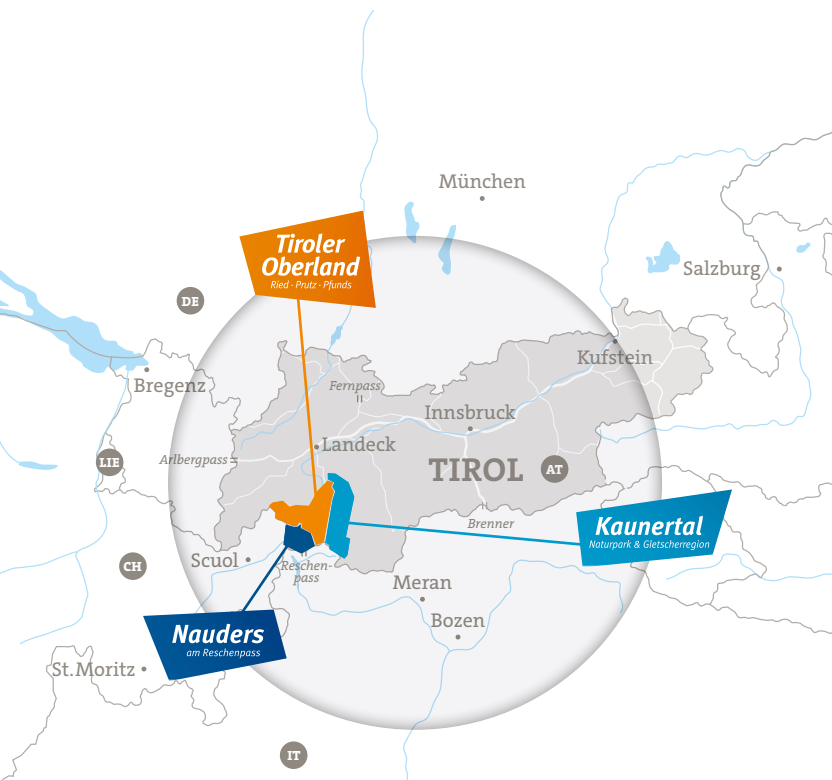


Druckprodukt mit finanziellem
Klimabeitrag
ClimatePartner.com/13973-2505-1001

Imprint

Responsible for content: Tourism Association Tiroler Oberland
 Graphic design and layout: die WEST Werbeagentur Imst
 Cover photo: TVB Tiroler Oberland Rudi Wyhlidal

Despite careful research, changes and printing errors may occur!
 The Tourism Association assumes no liability for possible errors.
 As of April 2025



TVB Tiroler Oberland
Erlebnisraum Tiroler Oberland

A-6531 Ried i. O. · Kirchplatz 48
T. +43 (0) 50 225 100 · office@tiroler-oberland.com
www.tiroler-oberland.com

