

LODEN WIRT

AKTIV & GENUSSHOTEL



WELCOME

#WE LOVE TO MAKE PEOPLE HAPPY#

OPEN WINE



SPARKLING WINE

	GLASS
Trento DOC Blanc de Blanc Extra Brut—Predaviva	6,50
Thienot Brut	11,50

WHITE WINE

	GLASS
Chardonnay	2,50
Cuvée Lodenwirt WEISS 2022—Peter Sölva	5,00
Gewürztraminer 2024—Kuenhof	5,00
Silvaner Niersteiner 2018—Kai Schätzel	5,50
Weißburgunder 2023—Michael Puff	6,00
Derthona 2022—Vigneti Massa	6,00
Sauvignon Blanc Praesulis 2022/23—Gump Hof	6,20
Chenin Blanc Hope Marguerite 2023—Beaumont Family Wines	7,50
Riesling Ölberg GG 2021—Kai Schätzel	8,20

ROSÉ WINE

	GLASS
Rosé di Manincor 2025—Manincor	6,00

RED WINE

	GLASS
Kalterer See	2,50
St. Magdalener Classico 2025—Franz Gojer	4,50
Lagrein Scharfegg 2024—Weingut Pitzner	5,00
Cuvée Lodenwirt ROT 2021—Peter Sölva	5,00
Blauburgunder St. Daniel—Kellerei Schreckbichl	6,00
Palistorti Rosso 2023—Tenuta di Valgiano	6,00
Il Conte 2022—Manincor	6,00
Sangiovese „Polvento“ 2019—Barberani	7,50
Cabreo Il Borgo 2022—Tenute del Cabreo	9,50

TREASURE TROVE

Rioja Reserva 2008 Vina Tondonia—Lopez de Heredia	9,00
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SWEET WINE

		GLASS
Tawny Port—Quinta do Noval	0,05 l	5,50
Riesling Auslese Anrecht 2019—Selbach-Oster	0,1 l	6,50



COLD STARTERS

French Oysters

Q 4,50/piece

Blanc de Blancs Brût Grand Cru—Legras & Haas

Glass 11,50

Local Salmon | tomato | caponata | polenta Crisp

D | H | L

16,90

Silvaner Niersteiner 2018—Kai Schätzel

Glass 5,50

Veal carpaccio | burrata | ceps | focaccia

A | G

17,10

Weißburgunder 2023—Michael Puff

Glass 6,00



Beef Tartar | homemade toast bread

A | G | M

Small 150g

20,00

Large 200g

24,00

Palistorti Rosso 2023—Tenuta di Valgiano

Glass 6,00

Nardin gourmet anchovy | French butter | homemade baguette

A | D | G

14,00

Trento DOC Blanc de Blanc Extra Brut—Predaviva

Glass 6,50

SPECK, SPECK, SPECK

Smoked specialties from our pigs | apple-horseradish | cucumber
with regional cheese

G | M

16,90

+ 5,00

Toscana Rosso „Troncone“ 2024—Le Ragnaie

Glass 4,80



SOUPS

Tomato Gazpacho | buffalo mozzarella | ciabatta chips

A | G | L

9,10

Speck or liver dumplings in soup

A | C | G | L

9,10

We also serve dishes without gluten or lactose!



SALAD VARIATIONS

Nizza salad "Lodenwirt Style" | yellowfin tuna C | D 16,90

Derthona 2022—Vigneti Massa Glass 6,00

 Leaf salad | baked fresh goat cheese | plum | nuts A | G | H | N 16,20
Weißer Pfeffer Verjus—Sinevino Glass 6,50

Caesar salad (chicken breast | grilled lettuce | tomato | parmesan) A | C | G | M 16,80

 Vitamins & salads from our buffet
small bowl 7,50
big bowl 15,00

In case of overfilled salad bowls we reserve the right to charge a surcharge of 3,00

WARM STARTERS

Schüttelbrot noodles (pipette) | speck | onion A | C | G 14,50

St. Magdalener Classico 2025—Franz Gojer Glass 4,50

 Zucchini risotto | cheese from fane alm A | G | O 17,20
Sauvignon Blanc Praesulis 2022/23—Gump Hof Glass 6,20

Potato tortelli | ceps | scallop | lemon thyme foam A | G | O 17,50

Chenin Blanc Hope Marguerite 2023—Beaumont Family Wines Glass 7,50

 Grey cheese pressed dumplings | cole salad A | C | G | H 13,50
Gewürztraminer 2024—Kuenhof Glass 5,00

Homemade Lasagne A | C | G | L 12,50

Rosé di Manincor 2025—Manincor Glass 6,00

 "Schlutzkrapfen" (Ravioli) stuffed with spinach
parmesan cheese | melted butter A | C | G 14,00
Cuvée Lodenwirt WEISS 2022—Peter Sölva Glass 5,00

For the well-kept set we allow ourselves to charge a surcharge of 1,50€/person.



MAIN DISHES

Tuna | wok vegetables | wasabi mayonnaise
peanuts | sushi rice

C | D | E | F | M | N

32,00

Riesling Ölberg GG 2021—Kai Schätzel

Glass 8,20

Sprinzen goulash | chanterelle dumplings | vegetables

A | C | G | L | O

24,80

Il Conte 2022—Manincor

Glas 6,00

Crispy lamb chops | tzatziki | hummus | edamame

A | C | E | G | O

31,00

Rioja Reserva 2008 Vina Tondonia—Lopez de Heredia

Glass 9,00

Beef fillet | cep crust | vegetables from Aspingerhof
potatoes

A | C | G | L | O

37,00

Sangiovese „Polvento“ 2019—Barberani

Glass 7,50

Pork scallop Vienna Style | cranberries | roasted potatoes
veal scallop

A | C | G

20,00

+ 6,00

Blauburgunder St. Daniel 2023—Kellerei Schreckbichl

Glass 6,00

STEAK'S, SPECIAL CUTS & MORE



We attach great importance to quality and taste in our steaks. Each piece of meat is carefully selected, carefully matured and perfectly prepared to offer you an unforgettable taste experience. Please contact our service crew for more information.

SURPRISE MENU

3 courses	46,00		4 courses	54,00
... with wine accompaniment	66,00		... with wine accompaniment	80,00
... with alcohol-free accompaniment	66,00		... with alcohol-free accompaniment	80,00

Menus can be ordered until 13.15 and 20:30 except sundays and public holiday lunch service.

Please inform our service team of your intolerances and allergies.

Allergies and intolerances can only be considered if announced in advance.

Menus are served per table.



DESSERT

Grafensteiner apple sorbet 3,50

Plum dumplings | vanilla sauce | ricotta ice cream (15-20 Min) A | C | G | H 12,50

Riesling Auslese Anrecht 2019—Selbach-Oster Glass 6,50

Panna Cotta | blueberry | chocolate A | C | G 11,80

Riesling Auslese Anrecht 2019—Selbach-Oster Glass 6,50

Lodenwirt's selection of homemade sweets A | C | E | G | H | O 12,80

Homemade apple-strudel | vanilla sauce A | C | G | H | N | O 7,00

Tiramisu served in a glass A | C | G | H 7,00

Tawny Port—Quinta do Noval Glass 5,50

Cheese selection from Capriz and from Hansi Baumgartner (Degust) A | G | H 17,00

Calzone Nougat (Nougat cream & Mascarpone in pizza dough) A | E | G | H 9,00

ICE, ICE BABY 2,20

And if you aren't hungry anymore? A homemade gelato is every time a good decision.
Ask for our homemade gelato flavors.



WHY, HOW SO ...

WHERE WE GET OUR DELICIOUS INGREDIENTS?

the Special Cuts

Butcher's Shop Hannes Mair • Terlan
Wagyu • Rottensteiner Ritten
Wippland • Freienfeld
Siebenförfcher • Meran
Butcher's Shop Ploner • Lajen
Höller Martin • Jenesien
Puschtra Vieh • Welsberg

The vegetable

Unterthiner • Blumau
Aspinger Hof • Barbian
Kirnig Hof • Aldein

From sea and lake

Gastro Fresh • Blumau
Longino & Cardenal • Mailand
De Nardo • Brixen

Various

Unterolzl • goat cheese • Sexten
Brimi • Mozzarella • Brixen
Degust • cheese affineur • Vahrn
Capriz • cheese factory • Vintl
Genussbunker • cheese • Montal
Untergasslerhof • organic eggs • Vintl
Samenkönig • pumpkin oil • Österreich



SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

OUR DISHES AND BEVERAGES CAN CONTAIN THE FOLLOWING SUBSTANCES:

A	Cereals containing gluten , namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.
B	Crustaceans and products thereof
C	Eggs and products thereof
D	Fish and products thereof
E	Peanuts and products thereof
F	Soybeans and products thereof
G	Milk and products thereof (including lactose)
H	Nuts , namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
L	Celery and products thereof
M	Mustard and products thereof
N	Sesame seeds and products thereof
O	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
P	Lupin and products thereof
Q	Molluscs and products thereof



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