LODEN WIRT

AKTIV & GENUSSHOTEL

WELCOME

#WE LOVE TO MAKE PEOPLE HAPPY#

OPEN WINE

SPARKLING WINE

	GLASS		BOTTLE
Praeclarus Brut—Kellerei St. Pauls	6,60	0,75 l	39,00
Berlucchi `61 Satèn—Guido Berlucchi	7,20	0,75 l	42,00
Thiénot—Champagne Thiénot	12,50	0,75 l	69,00

WHITE WINE

	GLASS		BOTTLE
Chardonnay	2,50		
Grüner Veltliner „Leichtigkeit" 2021—Weingut Garlider	4,40	0,75 l	26,00
Cuvée Lodenwirt WEISS 2021—Peter Sölva	5,00	0,75 l	30,00
Chardonnay Cardellino 2022—Elena Walch	5,40	0,75 l	32,00
Derthona 2022—Vogneti Massa	6,00	0,75 l	36,00
Sauvignon Blanc „Praesulis" 2022—Weingut Gump Hof	6,30	0,75 l	37,00
Riesling 2021—Daniel Sigmund	6,50	0,75 l	39,00
Riesling Zeltinger Sonnenuhr feinherb Ur alte Reben 2019—Selbach Oster	6,50	0,75 l	39,00
Pinot Bianco Tecum 2019—Weingut Castelfeder	6,50	1,50 l	76,00

ROSÈ WINE

	GLASS		BOTTLE
La Rose de Manincor 2022—Weingut Manincor	5,70	0,75 l	33,00

RED WINE

	GLASS		BOTTLE
Kalterer See	2,50		
Porpora 2017—Il Pollenza	4,50	0,75 l	26,00
Lagrein Scharfegg 2022—Pitzner	4,80	0,75 l	28,00
Cuvée Lodenwirt ROT 2020—Peter Sölva	5,00	0,75 l	30,00
Blauburgunder Turmhof 2021—Weingut Tiefenbrunner	5,00	0,75 l	30,00
Terre di San Leonardo 2018—Tenuta San Leonardo	5,00	0,75 l	30,00
Spätburgunder „Gönnheimer" 2021—Eymann	5,50	0,75 l	33,00
Vernatsch „Reflexion" 2021—Max Widmann	5,80	0,75 l	34,00
Le Palatin 2018—Château Palais Cardinal	6,30	1,50 l	37,00
Rosso di Montalcino „Vigna Poggio Cerrino" 2022—Tiezzi	6,40	0,75 l	38,00

FROM OUR TREASURY

Château Daugay 2015—Château Daugay	12,50	0,75 l	74,00

SWEET WINE

	1/2 GLASS		BOTTLE
Tawny Port—Quinta do Noval	5,50	0,75 l	44,00
L' Ecrú Passito 2013—Cantina Firriato	6,00	0,50 l	36,00

COLD STARTERS

French Oysters	O	4,00/piece
Thiénot—Champagne Thiénot		*glass 12,50*

Regional charfilet | elder fond | Aioli mayonnaise buckwheat-chives crumble	C | D | G | L	16,80
Sauvignon Blanc „Praesulis" 2022—Weingut Gump Hof		*glass 6,30*

Burrata | asparagus | strawberry | balsamic | focaccia	A | G	16,10
Derthona 2022—Vogneti Massa		*glass 6,00*

Beef Tartar | butter from Moarhof | homemade wholegrain toast		A | G | M
Small 150g		18,00
Large 200g		23,00
Rosso di Montalcino „Vigna Poggio Cerrino" 2022—Tiezzi		*glass 6,40*

Nardin gourmet anchovy | French butter | homemade baguette	A | D | G	14,00
Berlucchi `61 Satèn—Guido Berlucchi		*glass 7,20*

SPECK, SPECK, SPECK

Homemade speck | Kaminwurze apple-horseradish mousse	G | M	15,90
on request with regional cheese specialties	A | G | H	+ 5,00
Vernatsch „Reflexion" 2021—Max Widmann		*glass 5,80*

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

SALAD VARIATIONS

Tomatoes | AMÒ ricotta | asparagus | olives	G	15,90	VEGETA-RISCH
Spring salad | rhubarb | fresh goat cheese | raspberry	G	15,70	VEGETA-RISCH
Caesar salad (chicken breast | grilled lettuce | tomato | parmesan)	A | C | G | M	15,10	

Salad buffet

variety of 15 – 20 salads with different oils, vinegars and dressings	7,00
big salad from the buffet	14,00

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

SURPRISE MENU

Let our chef surprise you...
Have a choice between a 3 or 4 course menu and enjoy our excellent kitchen.

With passion we recommend you the perfect wine for the menu.

Please let us know about special wishes, dis-likes or allergies.

3 courses 44,00
3 courses with wine accompanying 62,00

4 courses 52,00
4 courses with wine accompanying 76,00

Menus can be ordered until 20:45.

We also serve dishes without gluten or lactose!

SOUPS

Asparagus foam soup | smoked trout | Tropea onion — A | C | D | G | L — 10,50
Cuvée Lodenwirt WEISS 2021—Peter Sölva — *glass 5,00*

Chicken essence | spring leek | black bread dumplings — A | C | G | L — 9,10

WARM STARTERS

Basil Tortelli | Burrata | tomato | mussels | lime — A | C | G | L | O — 17,20
Riesling 2021—Weingut Daniel Sigmund — *glass 6,50*

Gnocchi | spring herbs | calf's sweetbread | white asparagus — A | C | G — 16,90
La Rose de Manincor 2022/23—Weingut Manincor — *glass 5,70*

Vialone Nano risotto | asparagus | wild garlic — G | L — 16,80
Grüner Veltliner „Leichtigkeit" 2021—Weingut Garlider — *glass 4,40*

Sweet potato | green beans | lentil | sour cream | chili | caraway bread — A | G — 14,90
Riesling Zeltinger Sonnenuhr feinherb „Ur" alte Reben 2019—Selbach Oster — *glass 6,50*

Homemade ravioli | potato | wild garlic | fresh goat cheese — A | C | G — 13,40

Homemade Lasagne — A | C | G | L — 10,50

Homemade Maccheroni all'Amatriciana — A | C | G | L — 11,50
Porpora 2017—Il Pollenza — *glass 4,50*

STEAK'S, SPECIAL CUTS & MORE

SIMMENTALER	—	SPRINZE	—	GRAUVIEH
Prime Rib		1000 g		80,00
Rib Eye		1000 g		80,00
T-Bone		1000 g		90,00
Porterhouse		1000 g		90,00

EXCLUSIV BEEF

WAGYU	—	WAGYU KREUZUNG	—	RUBIA GALLEGA
Prime Rib		1000 g		100,00
Rib Eye		1000 g		100,00
T-Bone		1000 g		110,00
Porterhouse		1000 g		120,00

Meat has a special place for us, so we select and mature only with the best of our knowledge and conscience! Quality and exclusivity are at the top of our priority list. Influenced by seasonal conditions, our range is also subject to natural availability and sustainability guidelines. Therefore, it may happen that one of your "favorites" cannot be ordered. Only if the product fulfills our strict criteria, we offer it to the customer.

Our steaks are served with various side dishes & homemade sauces.

SPECIAL AGED BEEF

No matter if butter aged, ash aged or cognac aged,
we are always looking for new taste experience.

Our meat sommelier Thomas will be happy to recommend you the best steak!

FROM SEA AND LAKE

Salmon trout "Trota d'Oro" | morel | peas | barley miso | Mollica A | D | G | H 28,50

Chardonnay Cardellino 2022—Elena Walch *glass 5,40*

FROM MOUNTAINS AN MEADOW

White Condin asparagus | boiled bacon | "Bozner" sauce | parsley potatoes C | G 25,50

Pinot Bianco Tecum 2019—Weingut Castelfeder *glass 6,50*

Saddle of lamb | Tramezzino | wild garlic
Tomato estragon jus | humus A | G | L 29,80

Terre di San Leonardo 2018—Tenuta San Leonardo *glass 5,00*

Dry aged pig cutlet | green asparagus | hazelnut
French fries | Chimichurri A | G | H 26,00

Spätburgunder „Gönnheimer" 2021—Eymann *glass 5,50*

Beef fillet | peperoni crust | mushrooms | potato leek cream | nutmeg A | G | L 35,00

Le Palatin 2018—Château Palais Cardinal *glass 6,30*

„Wienerschnitzel" | cranberries | roasted potatoes A | C | G 19,00

Blauburgunder Turmhof 2021—Weingut Tiefenbrunner *glass 5,00*

Tyrolean steak | onion sauce | speck beans | Dauphine potatoes A | G | L 24,90

Lagrein Scharfegg 2022—Weingut Pitzner *glass 4,80*

Origin marking of meat, dairy products and eggs:
We always try to use local ingredients.
If necessary, ingredients from the EU and non-EU are used.
If necessary, deep-frozen products are also used.

DESSERT

Curd cheese "Schmarren" | rhubarb | raspberry
fior di panna ice cream — A | C | G | H | O — 12,00

Soleil 2021—Santerhof — *glass 8,50*

Hazelnut | milk chocolate | oxalis — A | G | H | O — 11,80

Riesling Zeltinger Sonnenuhr feinherb "Ur" alte Reben 2019—Selbach Oster — *glass 6,50*

Lodenwirt's selection of homemade sweets — A | C | E | G | H | O — 11,50

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

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

Tawny Port—Quinta do Noval — *glass 5,50*

Cheese selection from Capriz and from Hansi Baumgartner (Degust) — A | G | H — 15,00

Graham's 20 Year Old Tawny Port—W. & J. Graham's Port — *glass 8,50*

Calzone Nougat (Nougat cream & Mascarpone) — A | E | G | H — 9,00

ICE, ICE BABY — 1,80

And if you aren´t hungry anymore? A homemade gelato is everytime a good decision.
Ask for our homemade gelato flavours.

WHY, HOW SO ...

WHERE WE GET OUR DELICIOUS INGREDIENTS?

the Special Cuts

Butcher's Shop Mair—Olang
Wagyu • Rottensteiner Ritten
Wippland • Freienfeld
Siebenförcher • Meran
Butcher's Shop Ploner • Lajen
Höller Martin • Jenesien

The vegetable

Unterthiner • Blumau
Aspinger Hof • Barbian

From sea and lake

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

Various

Unteroltl • 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 (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), 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 SO2 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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