

LODEN WIRT

AKTIV & GENUSSHOTEL



WELCOME

#WE LOVE TO MAKE PEOPLE HAPPY#

OPEN WINE



SPARKLING WINE

	GLASS
Trento Doc Cuvée Pietra 2020—Marchesi Guerrieri Gonzaga	6,90
Alma Assemblage 1—Bellavista	7,50
Champagne Brut—Thienot	11,50

WHITE WINE

	GLASS
Chardonnay	2,50
Müller Thurgau 2022—Weingut Zöhlhof	4,70
Cuvée Lodenwirt WEISS 2022—Peter Sölva	5,00
Sauvignon Karneid 2023—Glögglhof Franz Gojer	5,00
Silvaner 2018—Weingut Kai Schätzel	5,50
Grüner Veltliner Federspiel „Dürnstein“ 2023—Weingut Alzinger	5,50
Weißburgunder „Tecum“ 2019—Weingut Castelfeder	6,50
Orvieto Classico „Luigi e Giovanna“ 2019—Tenuta Barberani	7,50
Chardonnay „Buri“ 2022—Luigino Balozio	7,90
Riesling Achleiten Smaragd 2016—Domäne Wachau	9,00

ROSÈ WINE

	GLASS
RosaMara 2023—Costaripa	4,50

RED WINE

	GLASS
Kalterer See	2,50
Lagrein Scharfegg 2023—Weingut Pitzner	5,00
Cuvée Lodenwirt ROT 2020—Peter Sölva	5,00
Barbera d'Alba 2023—Crissante Alessandria	5,00
Vernatsch „Der Keil“ 2023—Manincor	5,70
Château Cartier 2019 - Château Cartier	6,50
Blauburgunder 2023—Michael Puff	6,50

BECAUSE WE LOVE CABREO... AND WE ARE CABREO CLUB MEMBER

Cabreo Il Borgo 2021—Tenute del Cabreo	9,50
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SWEET WINE

		GLASS
Tawny Port—Quinta do Noval	0,05 l	5,50
Riesling Kabinett 2023—Weingut Kai Schätzel	0,1 l	6,00
Ushas 2018—Kellerei Kurtatsch	0,05 l	7,80



COLD STARTERS

French Oysters Q 4,50/piece

Champagne Brut—Thienot *Glass 11,50*

Panko baked asparagus | smoked bio salmon | avocado
lime mayonnaise A | C | D | G 17,10

Trento Doc Cuvée Pietra 2020—Marchesi Guerrieri Gonzaga *Glass 6,90*

Burrata | tomato | olives Focaccia A | C | G 16,20

Riesling Gutswein 2021—Weingut Kai Schätzel *Glass 5,50*

Ox Tartar | South Tyrolean butter | homemade wholegrain toast A | G | M

Small 150g 20,00

Large 200g 24,00

Cabreo Il Borgo 2021—Tenute del Cabreo *Glass 9,50*

Nardin gourmet anchovy | French butter | homemade baguette A | D | G 14,00

Alma Assemblage 1—Bellavista *Glass 7,50*

SPECK, SPECK, SPECK

Smoked specialties from our pigs | apple-horseradish | cucumber
with regional cheese G | M 15,90
+ 5,00

Vernatsch „Der Keil“ 2023—Manincor *Glass 5,70*

SOUPS


Ox consommé | ox liver dumplings | leek A | C | G 9,60



We also serve dishes without gluten or lactose!



SALAD VARIATIONS

 Spring salad | fresh goat`s cream cheese in pastry A | C | G 15,70
Müller Thurgau 2022—Weingut Zöhlhof *Glass 4,70*

 Indish rice bowl A | F | G | M 16,20
Riesling Kabinett 2023—Weingut Kai Schätzel *Glass 6,00*

Caesar salad (chicken breast | grilled lettuce | tomato | parmesan) A | C | G | M 16,50


Vitamins & salads from our buffet
 small bowl 7,00

big bowl 14,00


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

WARM STARTERS

Wild garlic Risotto | prawn A | B | G 18,40
Orvieto Classico „Luigi e Giovanna“ 2019—Tenuta Barberani *Glass 7,50*

 Homemade potato ravioli | ox tail | carrot | parsley A | C | G 16,50
Riesling Achleiten Smaragd 2016—Domäne Wachau *Glass 9,00*

 Spaghetti alla Chitarra | asparagus | pancetta | chives A | C | G 14,90
Sauvignon Karneid 2023—Glögglhof Franz Gojer *Glass 5,00*

 "Schlutzkrapfen" (Ravioli) stuffed with spinach
 parmesan cheese | melted butter A | C | G 13,40
Cuvée Lodenwirt WEISS 2022—Peter Sölva *Glass 5,00*

 Homemade Ox Lasagne A | C | G | L 11,90
RosaMara 2023—Costaripa *Glass 4,50*

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



FROM SEA AND LAKE

Mediterranean turbot | fresh garden spinach | braised tomatoes
potatoes D | G | O 33,80

Chardonnay „Buri“ 2022—Luigino Balozio *Glass 7,90*

FROM MOUNTAINS AN MEADOW

White asparagus | boiled speck | Bozner sauce | parsley potatoes C | LG | O 25,90

Weißburgunder „Tecum“ 2019—Weingut Castelfeder *Glass 6,50*

Ox Gulasch | herb dumpling | spring vegetables A | C | G | L | O 23,00

Barbera d’Alba 2023—Crissante Alessandria *Glass 5,00*

Fillet of beef | wild garlic crust | asparagus tips
rosemary potatoes | onion cream A | C | G | L | O 36,00

Château Cartier 2019 *Glass 6,50*

Dry Aged pork cutlet | market fresh sides | apple Chimichurri A | G | L | O 27,50

Blauburgunder 2023—Michael Puff *Glass 6,50*

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

Grüner Veltliner Federspiel „Dürnstein“ 2023—Weingut Alzinger *Glass 5,50*

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

3 courses with wine accompanying 66,00

4 courses 54,00

4 courses with wine accompanying 80,00

Menus can be ordered until 13.30 and 20:45.

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

Strawberry | rhubarb | basil A | C | G | H 11,80

Riesling Kabinett 2023—Weingut Kai Schätzel Glass 6,00

Macaé 62% chocolate | mint A | C | G | H 11,20

Ushas 2018—Kellerei Kurtatsch Glass 7,80

Lodenwirt's selection of homemade sweets A | C | E | G | H | O 12,50

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

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

ICE, ICE BABY 2,00

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 Hannes Mair • Terlan
Wagyu • Rottensteiner Ritten
Wippland • Freienfeld
Siebenförcer • 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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