

LODEN WIRT

AKTIV & GENUSSHOTEL



WELCOME

#WE LOVE TO MAKE PEOPLE HAPPY#

OPEN WINE



SPARKLING WINE

	GLASS
Ziik Rosé Extra Brut—Tenuta Casenuove	5,00
Alma Assemblage 1—Bellavista	7,50
Champagne Brut—Thienot	11,50

WHITE WINE

	GLASS
Chardonnay	2,50
Rapuje Langhe Bianco 2021—Giovanni Sordo	4,50
Cuvée Lodenwirt WEISS 2022—Peter Sölva	5,00
Sauvignon Blanc 2024—Weingut J. Hofstätter	5,00
Riesling Gutswein 2021—Weingut Kai Schätzel	5,50
Riesling Kabinett 2023—Weingut Kai Schätzel	6,00
Weißburgunder 2023—Michael Puff	6,00
Silvaner 2023—Daniel Sigmund	6,50
Verjus—Weißer Pfeffer—Sinevino (alkoholfrei)	6,50
Cuvée Stoa 2022—Kellerei Tramin	8,00

ROSÉ WINE

	GLASS
RosaMara 2023—Costaripa	4,50

RED WINE

	GLASS
Kalterer See	2,50
Vernatsch „Alte Reben“ 2024—Glögglhof Franz Gojer	4,50
Lagrein Scharfegg 2023—Weingut Pitzner	5,00
Cuvée Lodenwirt ROT 2020—Peter Sölva	5,00
Barbera d'Alba 2023—Crissante Alessandria	5,00
Chateau Couhins 2019	6,50
Blauburgunder 2022—Schloss Englar	6,50
Soma 2020—Kellerei Kurtatsch	7,00

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

Cabreo Il Borgo 2021—Tenute del Cabreo	9,50
--	------

SWEET WINE

		GLASS
Tawny Port—Quinta do Noval	0,05 l	5,50
Marsala Superiore Riserva Oro—Buffa	0,05 l	5,50
Riesling Kabinett 2023—Weingut Kai Schätzel	0,1 l	6,00



COLD STARTERS

French Oysters

Q 4,50/piece

Champagne Brut—Thienot

Glass 11,50

Buffalo mozzarella | Culatello | tomato | ciabatta crostini

A | G | H

16,80

Silvaner 2023—Daniel Sigmund

Glass 6,50

Marinated BIO salmon | avocado | sour cream
herbs | focaccia

A | D | G | L | M

17,20

Riesling Gutswein 2021—Weingut Kai Schätzel

Glass 5,50

Beef Tartar | South Tyrolean butter | homemade wholegrain toast

A | G | M

Small 150g

19,00

Large 200g

23,00

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 „Alte Reben“ 2024—Glöggelhof Franz Gojer

Glass 4,50



SOUPS

Speck dumplings | consommé (15 min)

A | C | G | H

8,50

Gazpacho Andaluz | buffalo mozzarella

A | G | L

6,20



We also serve dishes without gluten or lactose!



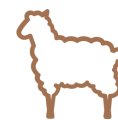
SALAD VARIATIONS

	Feta baked in sesame-crust salad mango dressing	A C G N	15,30
	<i>Riesling Kabinett 2023—Weingut Kai Schätzel</i>		<i>Glass 6,00</i>
	Raw artichokes salad melon mint goat's cream cheese in ciabatta	A G	14,80
	<i>Verjus—Weißer Pfeffer—Sinevino (alcohol free)</i>		<i>Glass 6,50</i>
	Nizza salad Yellowfin tuna	D	16,90
	<i>Weißburgunder 2023—Michael Puff</i>		<i>6,00</i>
	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

	Chanterelles risotto	A G	17,30
	<i>Sauvignon Blanc 2024—Weingut J. Hofstätter</i>		<i>Glass 5,00</i>
	Potato Tortelli Pappa al pomodoro rocket	A G H	16,10
	<i>Lodenbeer Brut—Guggenbräu</i>		<i>0,375lt 9,50</i>
	Bucatini tomato shrimps basil	A B C G	17,50
	<i>Rapuje Langhe Bianco 2021—Giovanni Sordo</i>		<i>Glass 4,50</i>
	“Schlutzkrapfen” (Ravioli) stuffed with spinach parmesan cheese melted butter	A C G	13,40
	<i>Cuvée Lodenwirt WEISS 2022—Peter Sölva</i>		<i>Glass 5,00</i>
	Homemade Lasagne	A C G L	11,50
	<i>RosaMara 2023—Costaripa</i>		<i>Glass 4,50</i>

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



FROM SEA AND LAKE

Halibut | peach | chanterelles | almonds | lovage | rice A | D | G | H 32,50
Cuvée Stoa 2022—Kellerei Tramin Glass 8,00

FROM MOUNTAINS AN MEADOW

Deer goulash | chanterelles dumplings | red cabbage A | C | G | H | L | O 26,80
Soma 2020—Kellerei Kurtatsch Glass 7,00

Baked lamb cutlets | humus | Edamame | Tsatsiki A | C | F | G | H | N 29,50
Barbera d'Alba 2023—Crissante Alessandria Glass 5,00

Fillet of beef | parsnip | fried "krapfen" filled with cep | vegetables A | C | G | L | O 36,00
Chateau Couhins 2019 Glass 6,50

Pork scallop Vienna Style | cranberries | roasted potatoes A | C | G 19,00
veal scallop + 5,00
Blauburgunder 2022—Schloss Englar Glass 6,50



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

Menus can be ordered until 13.15 and 20:30

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

Apricot dumpling | cinnamon crumbs | vanilla sauce
yogurt ice cream (15 min) A | C | G | H 12,00

Riesling Kabinett 2023—Weingut Kai Schätzel Glass 6,00

Cherry | salted caramel | chocolate A | C | G | H | O 11,80

Marsala Superiore Riserva Oro—Buffa Glass 5,50

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 17,00

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
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



LODEN  WIRT
AKTIV & GENUSSHOTEL

#WE LOVE TO MAKE PEOPLE HAPPY#