

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
Langhe Bianco Vionié 2019—Giovanni Sordo	4,90
Cuvée Lodenwirt WEISS 2022—Peter Sölva	5,00
Riesling Gutswein 2021—Weingut Kai Schätzel	5,50
Sylvaner 2023—Kuenhof	5,50
Riesling Kabinett 2023—Weingut Kai Schätzel	6,00
Weißburgunder 2023—Michael Puff	6,00
Sauvignon „Voglar“ 2019—Peter Dipoli	6,50
Verjus—Weißer Pfeffer—Sinevino (alcohol free)	6,50
Chardonnay CH21 2021—Weingut Pitzner	7,70
Riesling Achleiten Smaragd 2016—Domäne Wachau	9,00

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
Rosso di Montalcino „Poggio Cerrino“ 2022—Tiezzi	6,50
Le Palatin 2016—Château Palais Cardinal	7,00
Spätburgunder „Malterdinger“ 2018—Weingut Bernhard Huber	7,00

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
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

Tuna sashimi | soia | wasabi rocket | cress oil | ginger

C | D | F | N

17,10

Langhe Bianco Vionié 2019—Giovanni Sordo

Glass 4,90

Burrata | tomatoes | avocado | basil | rosemary focaccia

A | C | G | M

16,20

Sylvaner 2023—Kuenhof

Glass 5,50

Beef Tartar | South Tyrolean butter | homemade wholegrain toast

A | G | M

Small 150g

19,00

Large 200g

23,00

Rosso di Montalcino „Poggio Cerrino“ 2022—Tiezzi

Glass 6,50

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

Lime-chili-coconut soup | Shiitake mushrooms | shrimps

B | G | L

10,70

Riesling Kabinett 2023—Weingut Kai Schätzel

Glass 6,00

We also serve dishes without gluten or lactose!



SALAD VARIATIONS

Mixed leaf salad | peach | shrimp B 16,90

Sauvignon „Voglar“ 2019—Peter Dipoli Glass 6,50

 Raw artichokes salad | mint | goat's cream cheese in ciabatta A | G 14,50
Verjus—Weißer Pfeffer—Sinevino (alcohol free) Glass 6,50

 Quinoa patties | herbs from the Aspingerhof | yogurt dip A | C | G 15,70
Lodenbeer Brut—Guggenbräu 0,375lt 9,50

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

 Vialone Nano risotto | basil | strawberry | balsamico Giuseppe Giusti G | L 16,40
Riesling Gutswein 2021—Weingut Kai Schätzel Glass 5,50

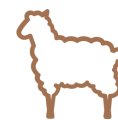
 Rye Tortelli | burrata | green asparagus | pancetta A | C | G 16,60
Ziik Rosé Extra Brut—Tenuta Casenuove Glass 5,00

Spinach calamarata | squid | lemon A | C | G | Q 16,80
Weißburgunder 2023—Michael Puff Glass 6,00

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

Homemade Lasagne A | C | G | L 11,50
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

Pikeperch filet tomato fond elder bulgur swiss chard	A D G L	32,10
<i>Chardonnay CH21 2021—Weingut Pitzner</i>		<i>Glass 7,70</i>

FROM MOUNTAINS AN MEADOW

Duck breast carrot lettuce hearts apricot	A C L O	29,90
<i>Riesling Achleiten Smaragd 2016—Domäne Wachau</i>		<i>Glass 9,00</i>

Saddle of veal lovage crust parsley root chanterelles celery	A C G L O	32,50
<i>Le Palatin 2016—Château Palais Cardinal</i>		<i>Glass 7,00</i>

Fillet of beef BBQ Style pimientos de padron potatoes	A F G L O	36,00
<i>Cabreo Il Borgo 2021—Tenute del Cabreo</i>		<i>Glass 9,50</i>

„Wienerschnitzel“ cranberries roasted potatoes	A C G	19,00
<i>Spätburgunder „Malterdinger“ 2018—Weingut Bernhard Huber</i>		<i>Glass 7,00</i>

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

Buttermilk blueberry elder	A C G H	11,50
<i>Riesling Kabinett 2023—Weingut Kai Schätzel</i>		<i>Glass 6,00</i>

Azélie chocolate peach muscovado	A C G H	11,80
<i>Marsala Superiore Riserva Oro—Buffa</i>		<i>Glass 5,50</i>

Lodenwirt's selection of homemade sweets	A C E G H O	12,50
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Homemade apple-strudel vanilla sauce	A C G H N O	7,00
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Tiramisu served in a glass	A C G	7,00
<i>Tawny Port—Quinta do Noval</i>		<i>Glass 5,50</i>

Cheese selection from Capriz and from Hansi Baumgartner (Degust)	A G H	17,00
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Calzone Nougat (Nougat cream & Mascarpone in pizza dough)	A E G H	9,00
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ICE, ICE BABY		2,00
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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



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