

# LODEN WIRT

AKTIV & GENUSSHOTEL



## WELCOME

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**#WE LOVE TO MAKE PEOPLE HAPPY#**

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# OPEN WINE



## SPARKLING WINE

	GLASS
Berlucchi `61 Satèn—Guido Berlucchi	7,20
Brut Souverain—Henriot	11,50

## WHITE WINE

	GLASS
Chardonnay	2,50
Rapuje 2021—Azienda Agricola Giovanni Sordo	4,60
Müller-Thurgau 2022—Zöhlhof	4,70
Cuvée Lodenwirt WEISS 2021—Peter Sölva	5,00
Niersteiner Riesling Kabinett 2018—Weingut Kai Schätzel	5,50
Derthona 2022—Vigneti Massa	6,00
Silvaner 2022—Daniel Sigmund	6,50
Luigi e Giovanna 2019—Barberani	7,50

## FROM OUR TREASURY

Chardonnay CH19—Weingut Pitzner	9,50
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## ROSÉ WINE

	GLASS
RosaMara 2023—Costaripa	4,50

## RED WINE

	GLASS
Kalterer See	2,50
Vernatsch „Alte Reben“ 2023—Franz Gojer	4,50
Lagrein Scharfegg 2023—Weingut Pitzner	5,00
Cuvée Lodenwirt ROT 2020—Peter Sölva	5,00
Barbera d'Alba 2023—Azienda Agricola Crissante Alessandria	5,00
Spätburgunder „Gönnheimer“ 2021—Weingut Eymann	5,50
Stupore 2022—Campo alle Comete	6,00
Pinot Noir 2022—Weingut Michael Puff	6,50
Le Palatin 2016—Château Palais Cardina	7,00

## SWEET WINE

		GLASS
Tawny Port—Quinta do Noval	0,05 l	5,50
L'Ecrú Passito 2014—Cantina Firriato	0,05 l	6,00
Riesling Auslese „Schmitt“ 2019—Selbach Oster	0,05 l	6,80
Graham's 20 Year Old Tawny Port—W. & J. Graham's Port	0,05 l	8,50



## COLD STARTERS

French Oysters Q 4,50/piece  
*Brut Souverain—Henriot* *Glass 11,50*

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Homemade calf's head M | L 14,30  
*Müller-Thurgau 2022—Zöhlhof* *Glass 4,70*

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Burrata | pumpkin A | G 16,00  
*Niersteiner Riesling Kabinett 2018—Weingut Kai Schätzel* *Glass 5,50*

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Beef Tartar | butter from Moarhof | homemade wholegrain toast A | G | M  
Small 150g 19,00  
Large 200g 23,00  
*Barbera d'Alba 2023—Azienda Agricola Crissante Alessandria* *Glass 5,00*

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

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## SPECK, SPECK, SPECK

Smoked specialties from our pigs | apple-horseradish | cucumber G | M 15,90  
with regional cheese + 5,00  
*Vernatsch „Alte Reben“ 2023—Franz Gojer* *Glass 4,50*

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## SOUPS

Pumpkin—coconut—ginger soup | chocolate-chili pumpkin seeds G 9,60


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We also serve dishes without gluten or lactose!



## SALAD VARIATIONS

	Radicchio   pear   walnut   goat's cream cheese   apple vinegar <i>Rapuje 2021—Azienda Agricola Giovanni Sordo</i>	H   M   O	15,80 <i>Glass 4,60</i>
	Caesar salad (chicken breast   grilled lettuce   tomato   parmesan)	A   C   G   M	16,20
	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

	Carob tortelli   parmesan   black truffle <i>Silvaner 2022—Daniel Sigmund</i>	A   C   G	18,20 <i>Glass 6,50</i>
	Chestnut gnocchi   octopus   pumpkin   leek <i>Derthona 2022—Vigneti Massa</i>	A   C   G   O	17,50 <i>Glass 6,00</i>
	Homemade Grano Arso pipe rigate alla Carbonara <i>RosaMara 2023—Costaripa</i>	A   C   G	13,50 <i>Glass 4,50</i>
	Homemade ravioli stuffed with spinach parmesan cheese   melted butter <i>Cuvée Lodenwirt WEISS 2021—Peter Sölva</i>	A   C   G	13,40 <i>Glass 5,00</i>
	Homemade Lasagne	A   C   G   L	11,50

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



## FROM SEA AND LAKE

Turbot | butter dashi | potato leek purée | pine nuts  
spinach D | F | G | H | O 32,10

*Luigi e Giovanna 2019–Barberani* *Glass 7,50*

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## FROM MOUNTAINS AN MEADOW

Dry Aged pork cutlet | sweet potato | Shiitake  
hazelnut | brussels sprouts G | H 26,30

*Spätburgunder „Gönzheimer“ 2021–Weingut Eymann* *Glass 5,50*

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Braised shoulder of veal | carrot | deep fried onion  
Dauphine potatoes A | C | G | L | O 27,80

*Le Palatin 2016–Château Palais Cardinal* *Glass 7,00*

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Fillet of beef | poppy crust | beetroot | fried potato leaves A | C | G | L | O 36,00

*Stupore 2022–Campo alle Comete* *Glass 6,00*

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

*Pinot Noir 2022–Weingut Michael Puff* *Glass 6,50*

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## 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.

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## 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.

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## DESSERT

Walnut | pear | caramel A | C | G | H 11,70

*L'Ecrú Passito 2014—Cantina Firriato* *Glass 6,00*

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Chestnut panna cotta | persimmon A | G | H 11,10

*Riesling Auslese „Schmitt“ 2019—Selbach Oster* *Glass 6,80*

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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

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

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

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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*

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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

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

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# WHY, HOW SO ...

## WHERE WE GET OUR DELICIOUS INGREDIENTS?

### the Special Cuts

Butcher's Shop Mair—Olang  
Wagyu • Rottensteiner Ritten  
Wippland • Freienfeld  
Siebenföcher • 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

Unterolti • 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:

<b>A</b>	<b>Cereals containing gluten</b> , namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.
<b>B</b>	<b>Crustaceans</b> and products thereof
<b>C</b>	<b>Eggs</b> and products thereof
<b>D</b>	<b>Fish</b> and products thereof
<b>E</b>	<b>Peanuts</b> and products thereof
<b>F</b>	<b>Soybeans</b> and products thereof
<b>G</b>	<b>Milk</b> and products thereof (including lactose)
<b>H</b>	<b>Nuts</b> , 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;
<b>L</b>	<b>Celery</b> and products thereof
<b>M</b>	<b>Mustard</b> and products thereof
<b>N</b>	<b>Sesame seeds</b> and products thereof
<b>O</b>	<b>Sulphur dioxide and sulphites</b> at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
<b>P</b>	<b>Lupin</b> and products thereof
<b>Q</b>	<b>Molluscs</b> and products thereof





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