



WELCOME AT

LODEN  WIRT

AKTIV & GENUSSHOTEL

#WE LOVE TO MAKE PEOPLE HAPPY#





WINE BY THE GLASS

SPARKLING WINE

Berlucchi '61 Saten – Franciacorta	glass € 6,00	bottle 0,75l	€ 35,00
Champagne Brut Blanc de Blancs – R&L Legras	glass € 10,50	bottle 0,75l	€ 63,00

WHITE WINE

Chardonnay	glass € 2,00
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7/10 WINE

Sauvignon Blanc Gamlitz 2017 – Weingut Sattlerhof	glass € 4,20	bottle 0,75l	€ 25,00
Nosiola Bio 2016 – Azienda Agricola Salvetta	glass € 4,50	bottle 0,75l	€ 27,00
Riesling Jacobus 2017 – Weingut Peter Jakob Kühn	glass € 4,90	bottle 0,75l	€ 29,00
Weißburgunder Berg 2015 – Weingut Ignaz Niedrist	glass € 5,20	bottle 0,75l	€ 31,00
Chardonnay Sanct Valentin 2016 – Kellerei St. Michael	glass € 5,30	bottle 0,75l	€ 32,00
Sylvaner R 2016 – Weingut Köfererhof	glass € 6,00	bottle 0,75l	€ 36,00

ROSÉ WINE

Grottaia Rosé 2018 – Caccia al Piano	glass € 3,40	bottle 0,75l	€ 20,00
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RED WINE

Kalterer See	glass € 2,00
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7/10 WINE

St. Magdalener Huck am Bach 2018 – Kellerei Bozen	glass € 4,00	bottle 0,75l	€ 24,00
Lagrein Lareith 2016 – Kellerei Erste & Neue	glass € 4,00	bottle 0,75l	€ 24,00
Dolcetto D'Alba Treiso 2012 – Fontanafredda	glass € 4,00	bottle 0,75l	€ 24,00
Bourgogne Rouge 2014 – Domaine Glantenay	glass € 5,50	bottle 0,75l	€ 33,00
Ruit Hora 2015 – Caccia al Piano	glass € 5,70	bottle 0,75l	€ 34,00
Harmonium 2013 – Cantina Firriato	glass € 6,50	bottle 0,75l	€ 39,00
Radici Riserva 2011 – Azienda Vinicola Mastroberardino	glass € 8,00	bottle 0,75l	€ 48,00

SWEET WINE

Rosenmuskateller 2016 – Klosterkellerei Muri Gries	glass € 6,50	bottle 0,375l	€ 38,00
Muffato della Sala 2013 – Tenuta Marchesi Antinori	glass € 6,50	bottle 0,5l	€ 45,00



COLD STARTES

Cured pork neck with potato vinaigrette and radish NOSIOLA BIO 2016 – AZIENDA AGRICOLA SALVETTA	€ 11,30 GLASS € 4,50
Tartar from local beef with toast and butter from the Knollhof in Lappach DOLCETTO D'ALBA TREISO 2012 – FONTANAFREDDA	€ 14,50 GLASS € 4,00
Fresh goat cheese coated with speck, pickeld Hokkaido pumpkin and cranberries WEIßBURGUNDER BERG 2015 – WEINGUT IGNAZ NIEDRIST	€ 11,20 GLASS € 5,20
Nardin Gourmet Anchovis with butter and baguette homemade CHAMPAGNE BRUT BLANC DE BLANCS – R&L LEGRAS	€10,50 GLASS € 10,50

We also serve gluten-free dishes!

SPECK, SPECK, SPECK

Smoked homemade specials ST. MAGDALENER HUCK AM BACH 2018 – KELLEREI BOZEN	€ 12,80 GLASS € 4,00
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OUR SALAD VARIATIONS

Mixed leaf salad

with tuna and onions

€ 9,20

with grilles chicken breast

€ 11,30

with grilled beef fillet

€ 11,70

Marinated feta cheese salad with cucumber, paprika,
tomatoes, olives and onions

€ 8,90

Salat buffet

Variety of 15 – 20 salads with different oils,
vinegars and dressings

€ 6,00

SOUPS

Pumpkin cream soup with gorgonzola ice cream

€ 7,30

KOHL APPEL-ELDER

€ 2,90

Barley soup with spinach "Tirtl"

€ 6,80



WARM STARTERS

Homemade ravioli stuffed with spinach and cottage-cheese served with parmesan cheese and melted butter	€ 9,80
Orzotto with beetroot and fresh goat cheese SAUVIGNON BLANC GAMLITZ 2017 – WEINGUT SATTLERHOF	€ 12,80 GLASS € 4,20
Homemade lasagne	€ 9,10
Homemade chestnut tagliolini “Pugliese” style (anchovies, bread crumbs, lemon peel and cream) SYLVANER R 2016 – WEINGUT KÖFERERHOF	€ 11,50 GLASS € 6,00
Potato ravioli filled with Hokkaido pumpkin, sour cream and great pignut butter RIESLING JACOBUS 2017 – WEINGUT PETER JAKOB KÜHN	€ 12,70 GLASS € 4,90
Pasta shepherd’s style	€ 9,10

VEGETARIAN DISH

Pumpkin blinis with sour cream, red cabbage and blue cheese “Höhlengenuss” BALADIN PUMPKIN ON TAP	€ 13,20 GLASS € 4,50
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FROM THE SEA AND LAKE

Turbot with autumn leek and potato jus
CHARDONNAY SANCT VALENTIN 2016 – KELLEREI ST. MICHAEL

€ 20,40
GLASS € 5,30

FROM MOUNTAINS AND MEADOW

Cognac aged beef rip with Jerusalem artichokes,
Shiitake mushrooms and white cabbage
RADICI RISERVA 2011 – AZIENDA VINICOLA MASTROBERARDINO

€ 22,10
GLASS € 8,00

„Wipptal“ lamb belly with oriental flavor,
chick-peas puree and peperoni
HARMONIUM 2013 – CANTINA FIRRIATO

€ 19,80
GLASS € 6,50

Fillet of beef with bread crust on chestnuts
and carrots from the „Aspingerhof“
RUIT HORA 2015 – CACCIA AL PIANO

€ 26,00
GLASS € 5,70

„Wiener Schnitzel“ with roasted potatoes
and cranberries
BOURGOGNE ROUGE 2014 – DOMAINE GLANTENAY

€ 15,60
GLASS € 5,50

Tyrolean steak with onion sauce,
roasted potatoes and stewed carrots
LAGREIN LAREITH 2016 – ERSTE & NEUE KELLEREI

€ 18,00
GLASS € 4,00

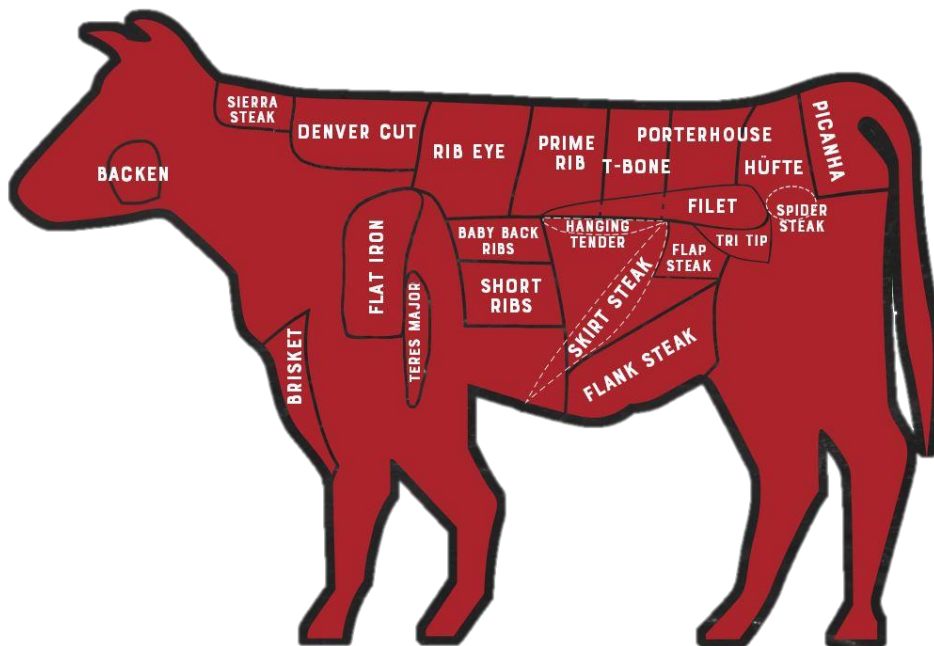


★ DRY AGED ★

What is Dry Aged?

Although Dry-Aged Beef is very much the “trendy meat” at present, it is not a new invention. On the contrary, this process has a tradition dating back centuries.

The meat needs constant temperatures of from one to three degrees Celsius. The humidity is also very precisely controlled. In addition, optimum ventilation is required. Under these conditions, the juicy beef is transformed when it is dried for between 21 and 42 days into tasty dry-aged beef. The hung meat forms a dark crust under which the soft muscular meat does its work.



Please ask our service crew about the daily choice.



★ SPECIALS ★

Surprise Menu

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

3 courses

€ 38

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

4 courses

€ 46

Please let us know about special
wishes, dislikes or allergies.

Specials

Fish – catch of the day

Crêpes Suzette

Grosse Pièce

Please ask our service crew
with specials we have today!



DESSERTS

Lodenwirt's selection of homemade sweets	€ 11,00
Chestnut mousse with strawberry-grape sorbet and grains of buckwheat ROSENMUSKATELLER 2016 – KLOSTERKELLEREI MURI GRIES	€ 8,50 GLASS € 6,50
Mountain pine, pumpkin, pear and Jerusalem artichokes MUFFATO DELLA SALA 2013 – TENUTA MARCHESI ANTINORI	€ 8,30 GLASS € 6,50
Homemade apple-strudel with vanilla sauce	€ 5,60
Tiramisù served in a glass	€ 5,80
Cheese selection from Hansi Baumgartner (Degust) ROSENMUSKATELLER 2016 – KLOSTERKELLEREI MURI GRIES	€ 11,00 GLASS € 6,50

ICE, ICE BABY

And if you aren't hungry anymore?
A homemade ice – cream is everytime a good decision
Take a look at our ice cream cabinet! 😊

€ 1,50 / scoop

Please ask our service crew for more information.

If necessary frozen products will be used.



WHY, HOW SO...

WHERE WE GET OUR DELICIOUS INGREDIENTS?

The Special Cuts

Butcher's shop Mair • Olang
Wagyu • Rottensteiner Ritten
Longino & Cardenal • Milan
Siebenförcher • Meran

The vegetable

Unterthiner • Blumau
Aspinger Hof • Barbian

From the sea and lake

Gastro Fresh • Blumau
Longino & Cardenal • Milan

Various

Ahrntal Natur • Bio-grain • Lana
Bos Food • delicacy • Germany
Pennhof • Bio-eggs • Barbian
Frantoio di Riva • olive oil • Garda lake
Degust • cheese • Vahrn
Capriz • noble cheese • Vintl
Samenkönig • pumpkin oil • Austria



OUR DISHES AND BEVERAGES CAN CONTAIN THE FOLLOWING SUBSTANCES:

Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.

Crustaceans and products thereof

Eggs and products thereof

Fish and products thereof

Peanuts and products thereof

Soybeans and products thereof

Milk and products thereof (including lactose)

Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (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;

Celery and products thereof

Mustard and products thereof

Sesame seeds and products thereof

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;

Lupin and products thereof

Molluscs and products thereof

