

Philosophy

Fresh and seasonal products
processed into refined dishes by
sustainable, local producers

**This week fresh
from Field & Pasture**

EGGS FROM EGGERHOF

SPECK FROM BUTCHER TROCKNER

100% BEEF FROM BUTCHER

AMORT

Google Play



Download the app, switch on
the camera & the menu is
quickly translated into any
language

App Store



Téléchargez l'application,
allumez l'appareil photo et le
menu est rapidement traduit
dans toutes les langues



LÖWENHOF



FRESH & LOCAL

Fresh kitchen

12:00 - 14:15

18:30 - 21:15

Pizza

17:00 - 23:00

Special
Dolomites
Wagyū

Aperitivi & Spuntini

For the most beautiful moments

Aperitif

baked apple and cranberry spritz homemade baked apple syrup, prosecco, sparkling water & lemon	7,9
Prosecco Montelvini	5,1
Haderburg Pas Dose	8,4
Franciacorta Berlucchi '61	8,9
Birra Finix's American Pale Ale: Theory turbid, fruity and creamy	4,9

White wine DOC

Pinot Grigio 2023, Strasserhof, Novacella	5,5
Kerner 2023, Köfererhof, Novacella	5,6
Riesling vom Kalk 2023, Jülg, Pfalz (Germany)	6,5
Lugana Pansere 2023, Fraccaroli, Verona	5,4

Rose wine

Bardolino Chiaretto 2023, Cavalchina	5,4
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Red wine

Vernatsch Glögglhof 2022, Glojer, Appiano	5,0
Pinot Nero Flora 2021, Cornaiano	6,5
Lagrein ris. 2021, Pfannenstiel, Bolzano	8,3
Cabernet Sauvignon Wassererhof, 2020, Fiè	7,3

from 17.00

Spuntini

Focaccia Classic	6,8
Olive oil, rosemary & fleur de sel	
Focaccia for two 	20,7
focaccia, raw ham from Parma DOP, three kinds of olives & Brimi mozzarella	



DRINK MENU



12:00-14:15

18:30-21:15

Fresh Kitchen

Fresh and seasonal dishes



 *Gluten free*

 *Vegetarian*

 *Lactose*

Cold Starters

South Tyrolean tartar 100 g | 18,9
salted butter, prunes from Neustift
& toasted bread 160 g | 22,5

Burrata 16,5
lentils, two types of carrot
& pomegranate  

Tyrolean smoked plate 17,5
deer ham, Bresaola, Kaminwurzten,
farmers ham, Speck, mountain cheese,
pickles & horse radish

Favourite pasta

Penne or Bavette 13,9
Freshly cooked with your choice of
sauce:
Tomato-Mozzarella, Bolognese, Pesto
or Carbonara

Soup

Cauliflower cream soup 10,9
saffron & leek  

Treat yourself


Choose your personal 3-course menu
1 Main course (except Rib-Eye
& Wagyu)
plus 2 other dishes
from our menu

59 €

Warm Starters

Tagliolini Cacio e Pepe 27,9
black Alba truffel 

Potatoe ravioli 17,9
pear, Brimi ricotta & onion-Lagrein-butter 

Ravioli with radicchio 17,9
from Tschiedererhof, Portwine-reduction
& roasted almonds 

Risotto Carnaroli 17,5
orange-butter, goat cheese & rosemary  



Fresh Kitchen

Everything to your taste

Seconds

Colourful veggies in the copper pan

Buffalo mozzarella, fresh Pesto
& roasted walnuts

18,9
 

Alpine char

potato-cubes, Shiitake mushroom
& curry-lemongrass-sauce

28,9


Lamb chop

beet root, quinoa, salsa verde & jus

31,9


Beef fillet

colourful winter-veggies, cellery cream
& rosemary potatoes

39,9


from the GRILL

Flank Steak Ocean Beef
ca. 300g

29,9


South Tyrolean Rib Eye ca. 350g

39,9


Roastbeef Ocean Beef 250g

31,9


served with

2 side dishes

herb-potatoes & mixed veggies

3 dips

salsa verde, spicy tomato dip
& sour cream dip

Burger

Blackburger

19,9

100% beef, mountain cheese, red
cabbage, Speck striped, fresh salas,
horseradish sauce & potatoe wedges



Salad buffet

regional salads, herbs,
seeds, dressings,
oils & balsamico

6,8

Dolomites - Wagyu

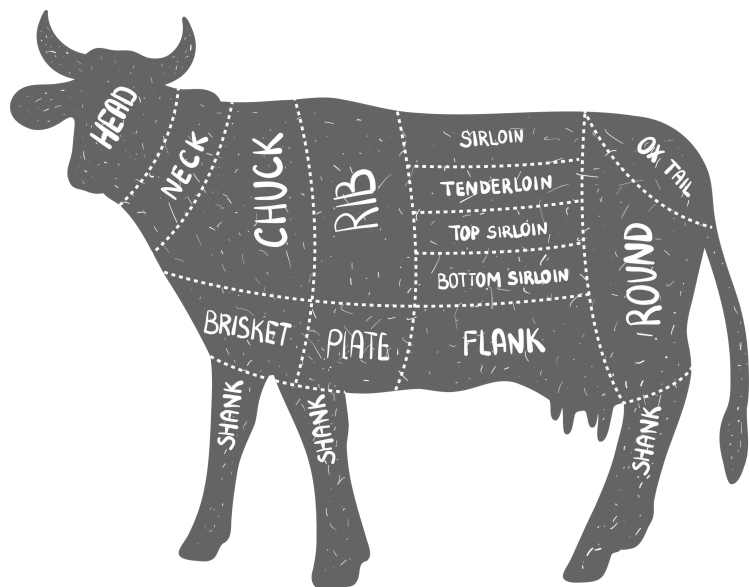
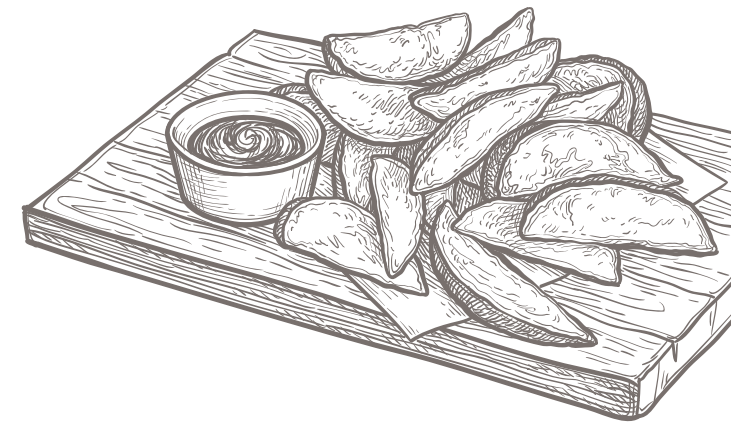
LIMITED QUANTITY

Origin

Markus Rier breeds Wagyu cattle at the Gschtraffhof in Castelrotto.

This meat is characterized by its particularly intense taste, which can be traced back to the South Tyrolean herb meadows and, of course, the typical peculiarity of the Wagyu breed.

Unique delicacy - with the typical aroma and classic marbling.



Picanha

tender sirloin steak

ca. 230 gr | 49,9



Chuck Flap

richly flavoured cut from the lower neck

ca. 200 gr | 36,9



with every meat we serve:

side dishes

potatoe wedges

veggies from the farm

homemade dips

spicy tomato onion dip

sour cream dip

salsa verde