

Philosophy

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

This week fresh from Field & Pasture

FREE-RANGE EGGS FROM EGGERHOF
BACON FROM BUTCHERY TROCKNER
100% BEEF FROM BUTCHERY AMORT
PLUMS FROM NEUSTIFT

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

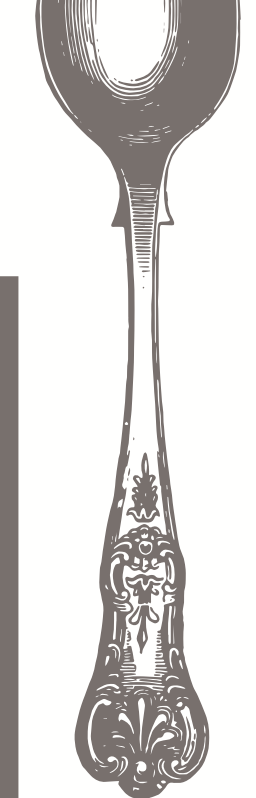
Fresh kitchen

12:00 - 14:15

18:30 - 21:15

Pizza

17:00 - 23:00



Special
Dolomiten
Wagyū



Aperitivi & Spuntini

For the most beautiful moments

Aperitif

Orange and mint spritz homemade orange syrup, prosecco, soda & 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

Riesling 2022, Tauber, Brixen	6,2
Chardonnay Kleinstein 2021, Bozen	5,3
Kerner 2023, Strasserhof, Neustift	5,4
Lugana Pansere 2023, Fraccaroli, Verona	5,4

Rose wine

Bardolino Chiaretto 2023, Cavalchina	5,4
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Red wine

Vernatsch Gschleier 2022, Giralan	5,9
Pinot Nero Pigeno 2021, Stroblhof, Eppan	6,7
Lagrein ris. Burgum Novum 2021, Cortina	6,9
Cabernet Merlot Tryphon 2017, Dipoli, Egna	7,4

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


 no gluten

 vegetarian

 no lactose

Cold Starters

South Tyrolean beef tartare 100 g | 18,9
homemade salted butter, Neustift
plums & toasted bread 160 g | 22,5


Grilled chicorée 17,5
herb-vinaigrette & caramelized
Chevre cheese 

South Tyrolean smoked platter 17,5
Venison ham, bresaola, smoked sausage,
farmer's ham, South Tyrolean bacon,
mountain cheese, gherkins & horseradish

Favourite pasta

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

Soup

Cream of parsnip 10,9
truffle oil & black bread croutons 

Bowl

Basmati rice & black rice 18,9
smoked salmon, mango, avocado,
tomato, cucumber, nuts & soysauce

Treat yourself


Choose your personal
3-course menu


1 Main course
(excluded Fiorentina, Rip-Eye Steak,
Tomahawk & Wagyu) plus 2 other
dishes from our menu

59,0

Warm Starters

Homemade tagliatelle 18,5
venison ragout, brazed veggies &
cranberry

Homemade potato ravioli 17,5
beetroot, Brimi ricotta cheese,
poppyseed-butter & Tyrolean apple 

Homemade Schüttelbrot-Ravioli 18,5
filled with goat cheese, sage butter,
brussels sprouts & morel 


Parmigiano-risotto 17,5
braised radicchio & lemon-herbs pesto 

Fresh Kitchen


Everything to your taste

Seconds

Chilli sin Carne 18,9
homemade falafel VEGAN

Sea bass fillet 27,9
piccadilly tomatoes, spring onions,
olives, capers & organic potatoes 

Brazed beef cheek 26,9
Herbs-spaetzle, spinach & radish

Veal cutlet 26,9
colourful vegetable ragout, potato
and truffle foam 

from the GRILL

Fiorentina Steak ca. 1,3kg 65,0
(ca. 25 min. waiting time)

South Tyrolean Rip Eye ca. 350g 39,9

Roastbeef UMI 200+ ca. 250g 31,9

Tomahawk Steak ca. 1kg 65,0

Spareribs ca. 600g 19,9

served with

2 side dishes

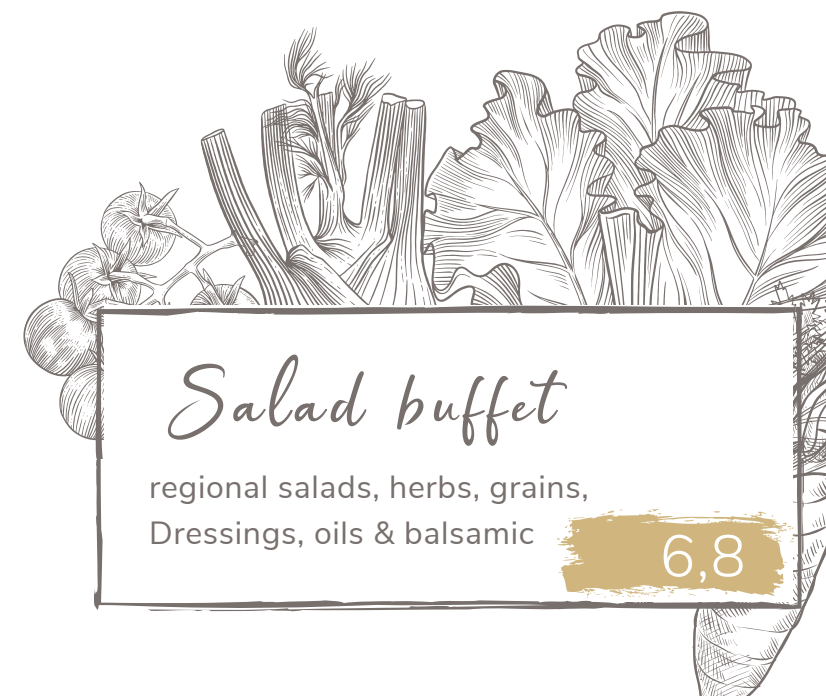
radicchio Trevisano or salad from the buffet
& pommes crispers

3 dips

sour cream dip, savoury tomato
& herb dip

Burger

Blackburger 19,9
100% beef, mountain cheese, fresh
salad, tomato, cucumber, red onion,
ajvar sauce & potato slices



Salad buffet

regional salads, herbs, grains,
Dressings, oils & balsamic

6,8

Dolomiti-Wagyū

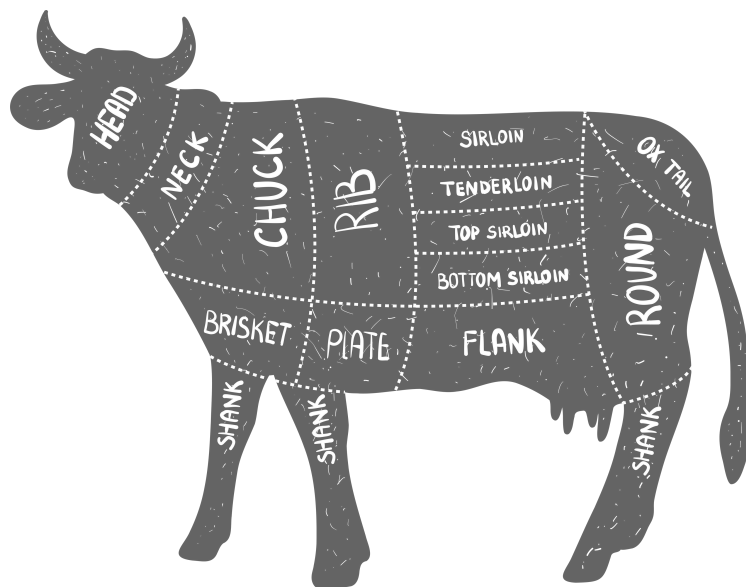
LIMITED QUANTITIES

Origin

Markus Rier breeds Wagyū cattle at the Gschtraffhof farm 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 characteristics of the Wagyū breed.

Uniquely tender - with the typical aroma and classic marbling.



Rib Eye

Tender, fine-fibred muscle meat
with fine marbling

ca. 230g | 69,0



Weserve each meat with:

Side dishes

Potato wedges
farm vegetables

homemade dips

Spicy tomato and onion dip
Sour cream dip
Salsa Verde

Wood-Fired Pizza

Everything to your taste

The Dough

Rieper 00

from Vintl, water from Schalders, fresh yeast, olive oil & salt

Rieper organic Kamut

+ 2

Original grain with mild & slight nutty taste

Rieper Spelt flour

+ 2

High nutrient content, easily digestible & nutty taste



Our Dough

What makes it especially delicious?
We rest it for 48 hours, bake it only in a wood-fired oven and of course the craftsmanship of our Pizzaiolo ;)

48 hours

Homemade Sauces

Garlic

+ 2

Yogurt, mayonnaise, garlic & chives

Extra spicy

+ 2

Oil, lemon & pickled chili

Cocktail

+ 2

Ketchup & Mayonnaise

Mozzarella

Mozzarella Brimi

100% South Tyrolean milk

Mozzarella Brimi lactose-free

+ 2

Extra

almost everything is possible
between 0.5 und 4.5 surcharge



from 5pm

Wood-Fired-Pizza

Löwenhof's Most Wanted at one glance!

New in winter:

Radicchio	13,9
Radicchio, parmesan & gorgonzola	
Cremosa	14,4
Zucchini, philadelphia, cocktailtomatoe & pesto	
Deliziosa	14,4
red onion, spicy peperoni, mushrooms & garlic	
Gustosa (no tomatosauce)	14,7
mascarpone, speck, rosemary & fresh tomatoes	

Lion specials

Fazenda Marinheiro	16,1
Shrimps, Grilled Zucchini & Garlic	

Delicious Tip: with pumpkin seed oil!

Bella Italia	14,9
Rocket salad, raw ham, philadelphia & cocktailtomatoes	
Piccantina	13,4
Lombardi, olive tris, onions & spicy Neapolitan peperoni	

Mediterrané	14,4	Gardener	12,9
Brie, fresh tomatoes, BIO spinach & spicy Neapolitan salami		grilled melanzane, Parmesan Reggiano DOP	
House Pizza	14,4	South Tyrolean	12,9
House ham, mushrooms, grilled peppers, artichokes & free-range eggs		Stelvio cheese DOP & South Tyrolean bacon IGP	
Lion Pizza	14,4	La Saporita	14,9
Spicy Neapolitan salami, tuna, grilled peppers & olive tris		dry tomatoes, Stilsfer cheese & olive tris	
Gusto Verde	13,4	Bufala	
Stracchino, homemade Pesto, datterini tomatoes & fresh basil		no mozzarella as base	
Grilled Veggies	14,4	Bufalina	14,9
Melanzane, zucchini & grilled peppers, datterini tomatoes & basil		Buffalo mozzarella from Campagna DOP, zucchini & datterini tomatoes	
Bresaola	13,9	Bufala & Crudo	15,5
Bresaola, rocket salad & parmesan		Buffalo mozzarella from Campagna DOP, rocket, datterini tomatoes & Parma raw ham DOP	
Hot Veggie	13,9	Bufala Gourmet	15,5
Peperonata, feta, mushrooms & hot sauce		Buffalo mozzarella from Campagna DOP, spicy Neapolitan salami, BIO spinach & olive tris	



Pizza

Löwenhof's Klassiker

Calzone & Filoncino

Calzone classico Mozzarella, Mushrooms, house ham & tomato sauce	12,9
Filoncino Tonno Mozzarella, tuna, fresh tomatoes, rocket & cocktail sauce	12,4
Filoncino Fresh Fresh tomatoes, BIO spinach, brie & cocktail sauce	12,4

Choose your favorite sauce to go with it



Classic

Margherita The classic	9,2	Greek Feta cheese from Algund, olive tris & spicy Neapolitan salami	12,9
Siciliana Italian anchovies, olive tris & capers	11,3	Ham-Mushrooms House ham & mushrooms	11,9
Capricciosa Mushrooms, house ham & artichokes	12,9	Rustica Tuna & onion	12,4
Diavola Spicy Neapolitan salami, olive tris & peperonata	12,9	Four Cheeses Brie, gorgonzola, Stilfser alp cheese & Parmesan	12,9
Quark Spinach Brimi quark & BIO spinach	12,3	Four Seasons Artichokes, Mushrooms, house ham & olive tris	12,9
Gorgonzola Spinach Gorgonzola, BIO spinach, walnuts & Parmesan	13,9	Raw Ham Parma raw ham DOP, rocket & Parmesan	14,9