

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

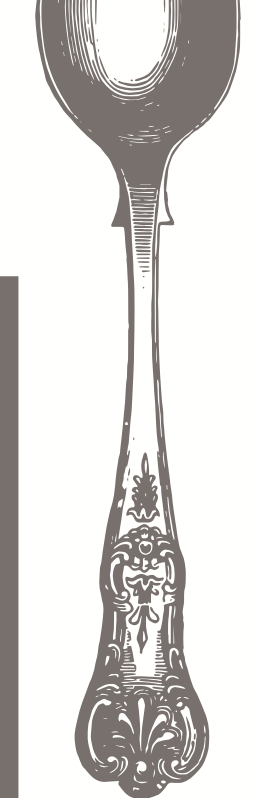
Fresh kitchen

12:00 - 14:15

18:30 - 21:15

Pizza

17:00 - 23:00



Special
Dolomiten
Wagyū



Aperitivi & Spuntini

For the most beautiful moments

Aperitif

| | |
|--|-----|
| 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

| | |
|--|-----|
| Sylvaner 2022, Tauber, Brixen | 5,6 |
| Chardonnay Kleinstein 2021, Bozen | 5,3 |
| Pinot Bianco vom Stein 2023, Castelfeder | 5,2 |
| Kerner 2023, Strasserhof, Neustift | 5,4 |
| Lugana Pansere 2023, Fraccaroli, Verona | 5,4 |

Rose wine

| | |
|--------------------------------------|-----|
| Bardolino Chiaretto 2023, Cavalchina | 5,4 |
|--------------------------------------|-----|

Red wine

| | |
|--|-----|
| Vernatsch Gschleier 2022, Giralan | 5,9 |
| Pinot Nero 2022, Tiefenbrunner, Kurtatsch | 6,4 |
| Lagrein Collection 2022, Bozen | 5,4 |
| Cabernet Sauvignon 2020, Wassererhof, Völs | 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

 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


Octopus salad 19,5
sweet pepper, celery, chopped parsley
& aioli bread

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 pepper & oranges 10,5
coconut milk, curcuma & croutons 

Bowl

Basmati rice & black rice 18,9
smoked salmon, mango, avocado, soja
sauce, walnuts & chickpeas

Treat yourself


Choose your personal
3-course menu


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


59,0

Warm Starters

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

Potato dumplings 17,9
swiss chard, Brimi ricotta, horseradish
foam & hazelnuts 

Ravioli with radicchio 17,9
from the Tschiederer, port wine reduction
& roasted almonds 

Carnaroli risotto 17,5
orange-butter, goat's cheese
& rosemary 



Fresh Kitchen

Everything to your taste

Seconds

Colorful vegetables in the copper pan 18,9
Buffalo mozzarella, fresh pesto & roasted walnuts



Turbot fillet 31,9
beetroot-quinoa, chives & oriental curry sauce

Deer goulash 26,9
Herb potato gnocchi & organic carrot

Fillet of beef 39,9
colorful winter vegetables, celery cream & rosemary potatoes



from the GRILL

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



South Tyrolean Rip Eye ca. 350g 39,9



Roastbeef Angus Grain-Fed 250g 31,9



served with

2 side dishes

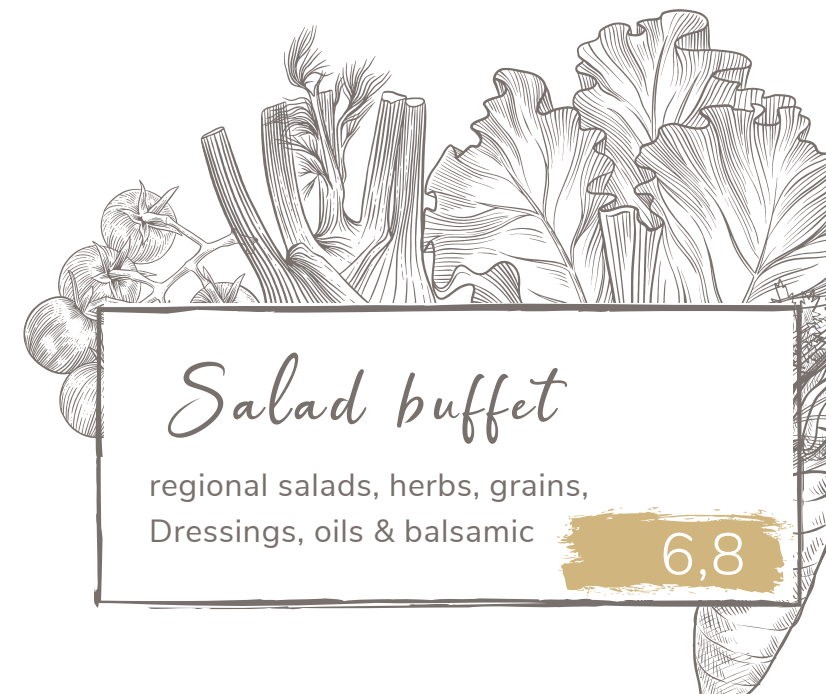
herb-potatoes & coloured vegetables

3 dips

sour cream dip, savoury tomato & herb dip

Burger

Blackburger 19,9
100% beef, mountain cheese, red cabbage, bacon strips, fresh salad, horseradish sauce & potato wedges



Salad buffet

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

6,8

Dolomiti-Wagyū

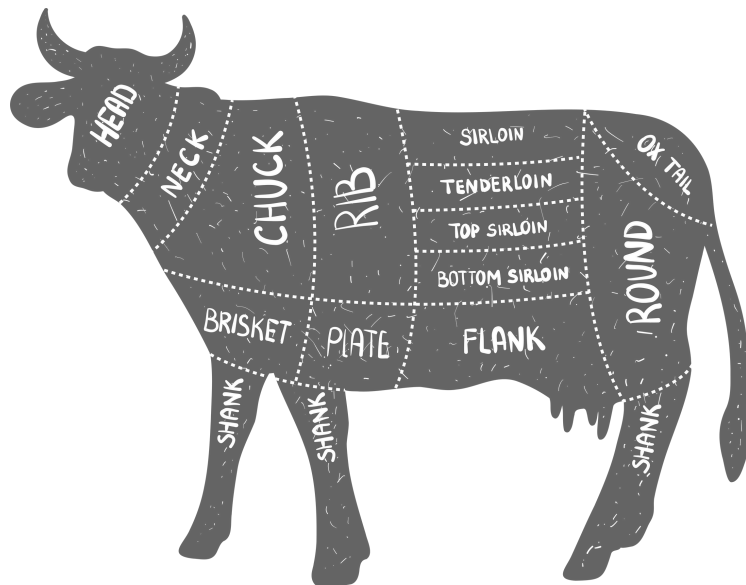
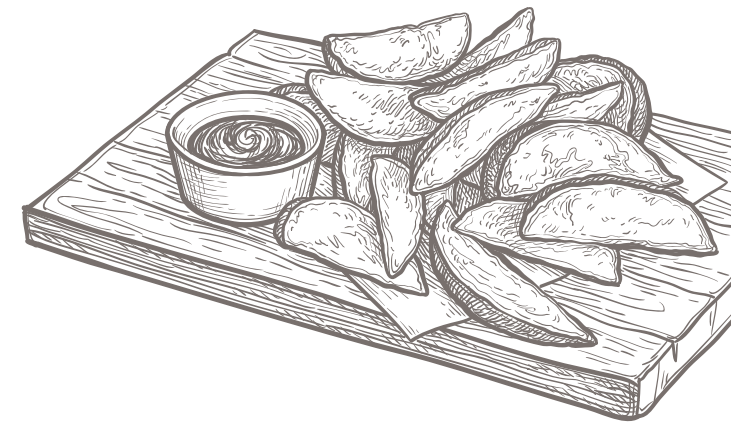
LIMITED QUANTITIES

Origin

Markus Rier breeds Wagyu 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 Wagyu breed.

Uniquely tender - with the typical aroma and classic marbling.



Rib Eye

Tender, fine-fibred muscle meat with fine marbling

ca. 230g | 75,0



Wagyu Burger

100% wagyu, mountain cheese, red cabbage, bacon strips, fresh salad, horseradish sauce & potato wedges

22,9

Weserve each meat with:

Side dishes

Potato wedges
farm vegetables

homemade dips

Spicy tomato and onion dip
Sour cream dip
Salsa Verde