

DINNER MENU

hotel-lenz.at

A warm welcome to Lenz

If you love good food, you'll adore it at Lenz.

For generations, we have combined tradition, regionality, and our deep love for our homeland. And you can taste it in every bite. Behind each dish lies years of experience, freshness, and craftsmanship.

Enjoy our down-to-earth Tyrolean cuisine – prepared with honesty and heartfelt care. We place the utmost importance on using ingredients from our own farm and the surrounding area, bringing the authentic taste of Tyrol straight to your plate. We are especially proud of our collaboration with the Genussregion Paznauner Almkäse. As a member of Bewusst Tirol, we stand for sustainable enjoyment and the support of regional producers.



Unsere Servicemitarbeiter informieren Euch gerne über allergene Zutaten in unseren Speisen.

Aperitifs

Campari Orange 0.2l

Campari Soda 0.25l

Granta Spritz 0.25l

Lillet Berry 0.25l

Spumante Rosé – Weingut Krug 0.1l

Verjus Spritz- alkoholfrei 0.25l

Sparkling grape juice | fresh herbs

Wine recommendation & Specials

2022 Chardonnay DAC 0.1l

Winery Michael Auer, Lower Austria

dry 12,5 % Vol.

2022 Riesling 0.1l

Winery Johann Wunderer, Weinviertel

dry 12,5 % Vol

2022 Merlot V.O. 0.1l

Winery Johann Rabl, Langenlois

dry 14,0 % Vol

Delicious by the Spoonful

Paznaun Alpine Cheese Soup

With rye bread croutons

Tomato cream soup

Oregano Obers | Weißbrot Croutons

Hearty Beef Bouillon

choose with

homemade pancakes

Tyrolean dumplings

Cheese dumplings

Tasty starters

Beef Carpaccio „Tyrolean Style“

Sliced beef fillet | cranberry balsamic | shavings of Tyrolean cheese | fresh wild herbs

Kaiser vineyard snails

Cooked in stock | 6 pieces | garlic butter | Parmesan | toast

Caprese

Tomato | mozzarella | basil pesto | balsamic vinegar | pine nuts | rocket | bread chips

Bread basket with salted butter and spread



Healthy & light

Salad selection

„Wirtshaus“ salad

Assorted leaf salad | sautéed beef tenderloin tips | cheese cubes | cucumbers | radishes | apple balsamic dressing | rustic bread croutons

Fit und fresh

Variation of leaf and raw vegetable salads | fried chicken fillet strips | apples | walnuts | herb croutons | honey-pumpkin seed dressing

Mountain farmer's salad

Colourful leaf lettuce | bacon strips | sliced mountain cheese | potato rösti home-made garlic croutons | yoghurt-mustard dressing | pinch of horseradish

The Classic

Green or mixed salad

Oven-fresh garlic bread

From the vegetarian kitchen

Creative variety without meat

Truffle pasta

*Tagliatelle in truffle cream sauce | deep-fried rocket |
Parmesan shavings*

Schlutzkrapfen with porcini mushroom filling

Brown butter | parmesan

Vegetable coconut curry

Crunchy vegetables | sweet potato | mango | basmati rice | cashew nuts

◆ **Tyrolean triad**

*Schlutzkrapfen with porcini mushroom filling | cheese dumplings | spinach dumplings
brown butter | parmesan | green salad*

Paznaun „Käsespätzle“

*Served in the original cast iron pan | Paznauner Alm cheese |
fried onions | green salad*



Restaurants classics

We love traditional dishes

Roast beef with onions

*short roasted roast beef
roast potato / bacon beans / fried onion*

Venison ragout of red deer & roe deer

Juniper / Port wine / green beans with bacon / bread dumpling / stewed plums / mushrooms

◆ Stefan's Special Kebab

Beef / veal / pork / sausages / bacon / grilled vegetables / French fries / herb butter

Cordon bleu „Tyrolean Style“

vPork / baked in a butter pan / filled with mushrooms / bacon / alpine cheese / optionally with parsley potatoes / French fries or potato salad

Wienerschnitzel *Veal*

Wienerschnitzel *Pork*

*fried in a butter pan
with parsley potatoes or potato salad or French fries / cranberries*

Spareribs

Peppersweet Dip / French Fries / Salad

Fish

Salmon steak from marinated wild salmon

Potato celery puree / nut broccoli / oven peppers / Calamansi hollandaise sauce

Our specialities

classic - traditional - tyrolean

Fillet steak from alpine beef

250 g | pepper and cognac sauce | bacon beans | potato croquettes

S'Reindl

Veal and pork loin medallions | wild mushroom cream | Crispy bacon | buttered spaetzle | colourful market vegetables

Tyrolean Burger

Beef patty | spicy mustard cream | crispy Tyrolean bacon | cheese | caramelised onion | rocket salad | cranberry mayo | lattice potato

The perfect wine to go with it

Cabernet Sauvignon, Unplugged 0.75l

Hannes Reeh, Lake Neusiedl

Very soft on the palate, harmonious, full-bodied, surprisingly soft tannins, redcurrants, sour cherries, long fruity finish. 14 vol.%, dry

Grüner Veltliner Gobelsburg Kamptal 0.75l

Winery Schloss Gobelsburg, Langenlois

Floral attack, meadow herbs and old apple varieties in harmony, fresh, medium-bodied, 13.0 % vol.



Pizza - fresh from the oven

Paznaun Alpine cheese

Pizza sauce | finely matured local Alpine cheese | spicy salami | ham

Gorgonzola

Pizza sauce | Mozzarella | Ham | Gorgonzola

Lenz Style

Pizza sauce | mozzarella | ham | peppers | mushrooms

Diavolo

Pizza sauce | mozzarella | salami | paprika | pepperoni

Tirolese

Pizza sauce | mozzarella | bacon | egg | garlic

Salami

Pizza sauce | mozzarella | salami

Tonno

Pizza sauce | mozzarella | tuna | onion

Veggi

*Pizza sauce | mozzarella | mushrooms | peppers | rocket salad
feta cheese*

Margherita

Pizza sauce | Mozzarella

We serve your pizza of choice:

Pizza with Pizza sauce, mozzarella and topping of your choice

*Gorgonzola. ham. bacon. salami. tuna. Alpine cheese
Mushrooms. pepperoni. garlic. pineapple. peppers*



Hits for Kids

Mickey Mouse

Small Wienerschnitzel | French fries

Max and Moritz

Spaghetti "Bolognese"

Biene Maja

Grilled pork fillet and sausages on a skewer | French fries

Donald Duck

Chicken Nuggets with French fries

Schneewitchen

plain schnitzel | vegetables

Minions Bob

Grilled sausages | French fries

Seebi

Fish fingers | mashed potatoes | vegetables

Aladin

Spaetzle | vegetables

French fries magic 'red and white'

Portion French fries | ketchup | mayonnaise



Tyrolean Snack and Jause

The Real Tyrolean Marend

Smoked bacon | cured sausage | Kaminwurzeln | alpine cheese | grey cheese | crackling lard

Selection of Tyrolean cheese

Hard cheese | soft cheese | nuts | fig mustard

Farmer's Bacon Platter

pickled chili peppers | horseradish | gherkins

Sausage Salad

cheese | sausage | gherkins | onion | bell pepper

Traditional House-Made Sausage

mustard | horseradish | bread

Sweet Desserts

Kaiserschmarrn

choose with cranberries, stewed plums or apple sauce

Homemade Apple Strudel *choose with*

Whipped cream

Vanilla sauce

Vanilla ice cream

◆ **Grandma's Donats (zochni Kiachla)**

Specialty of the Paznaun region | cranberries | vanilla ice cream

Salted Caramel

Salted caramel ice cream | Caramel sauce | Popcorn

Affogato

Vanilla ice cream | Espresso

Further ice cream creations can be found in our ice cream and dessert menu.

Good to know

Our Partner and suppliers

At Hotel & Wirtshaus Lenz, we attach particular importance to quality and regionality. In order to be able to offer you the best products, we work together with companies from Tyrol. Where possible, we source our products and ingredients directly from the surrounding area.

Meat	Gastro Handl, Pians - Bauern aus See
Charcuterie	Hörtnagl, Innsbruck
Potatoes	Emil Rauch, Roppen
Marmelade	homemade
Milk and dairy products	Tirol Milch, Wörgl
	Zillertaler Heumilch Sennerei, Fügen
Fruit and vegetables	Obst Winkler, Ötztal, Bahnhof Kofler Landeck
Vineyard Snails	Kaiserschnecken, Ellmau
Cheese	Genussregion Paznauner Almkäse

Good taste. Good feeling

That's why we are happy to provide information about allergenic ingredients in our dishes on request. We will be happy to advise you on your choice of dishes and drinks if you suffer from a food allergy or intolerance. We are sure to find something suitable that you can enjoy without any worries.

We deliberately refrain from providing written information about the 14 main allergens that the EU requires to be labelled with letters, so as not to contribute to confusion rather than clarification and to avoid our guests having to read a 'food-technical menu'. However, please contact us if you would like to find out more about what we offer.



Opening hours

Monday to Saturday from 11 am
Sunday and public holidays from 10 am

We cook for you

Throughout the day from midday at 12 to 9 pm. Dinner menu from 6 pm to 9 pm. We would ask you to please book a table for evening meals!

