

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.



Our service staff will be happy to inform you about allergenic ingredients in our dishes.

Aperitif

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

Topped with Oregano cream | white bread croutons

Hearty Beef Bouillon

*choose with
homemade pancakes
Tyrolean dumplings
Cheese dumplings*

Tasty starters

Beef Tatare

Lime | sea salt | olive oil | mustard sauce | toast

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 Special

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

Fit and 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 | rocket straw

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

*Juniper | Burgundy sauce | Bacon beans | Bread dumplings |
roasted plums | cranberries*

◆ Stefan's Special Kebab

*Beef | veal | pork | sausages | bacon | grilled vegetables |
French fries | herb butter*

Cordon bleu „Tyrolean Style“

*Pork | 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 | Coleslaw Salad

Fish

Salmon steak from marinated wild salmon

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

Fillet of Tyrolean Arctic char

*Potato and celeriac puree | fried pine nuts
melted pepper-balsamic cherry tomatoes*

Our specialities

classic - traditional - tyrolean

Fillet steak from alpine beef

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

Gently cooked saddle of venison

Red cabbage | mushroom roast | bacon crisps | potato croquettes | pea cream

Braised veal cheeks

*in Madeira red wine sauce | Brussels sprouts | potato-celeriac puree |
bacon | rocket straw*

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

Pizzasauce | 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 | wedges

Donald Duck

Chicken Nuggets with French fries

Minions Bob

Grilled sausages | French fries

Seebi

Fish fingers | mashed potatoes | vegetables

Aladin

Spaetzle | Sauce

French fries magic 'red and white'

Portion French fries | ketchup | mayonnaise



Sweet desserts

Kaiserschmarrn

choose with cranberries, stewed plums or apple sauce

Chocolate Soufflé

Chocolate sauce | berries | whipped cream

Grandma's Donats (zochni Kiachla)

Specialty of the Paznaun region | cranberries | vanilla ice cream

Swiss stone pine panna cotta with berry compote

Panna cotta | hint of Swiss stone pine syrup | wild berry compote | Crispy almond brittle

Apple Tiramisu

◆ Home-made Apple Strudel *choose with*

Whipped cream

Vanilla sauce

Vanilla ice cream

Salted Caramel

Salted caramel ice cream | Caramel sauce | Popcorn

Affogato

Vanill ice cream | Espresso

Selection of Tyrolean cheese

Hard cheese | soft cheese | nuts | fig mustard

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
Charcuterie

Potatoes

Marmelade

Milk and dairy products

Fruit and vegetables

Vineyard Snails

Cheese

Gastro Handl, Pians - farmers from See

Hörtnagl, Innsbruck

Emil Rauch, Roppen

homemade

Tirol Milch, Wörgl

Zillertaler Heumilch Sennerei, Fügen

Obst Winkler, Ötztal

Kaiserschnecken, Ellmau

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!

