

Our Gourmet - Menu

Variation of red tuna

Tapioka chip, wasabi-root, kimchi, mango-chili chutney, pink veal rolls

Boletus cappuccino

Calamari, boletus risotto, rocket salad, pine nuts

Filet of "Nock char"

Raw marinated fennel, char caviar, blini

Goose liver "cold & warm"

Brioche, smoked duck, spiced apricot, celery, summer truffle

Bellini sorbet

Lavender-peach, deep fried chocolate mousse

Ricotta-spinach tortellini with lobster

Tomatoes, burrata, sea asparagus

Loin of lamb

Herb-mustard crust, potato-pancake, beans served three ways, chanterelles

Sweet finale

Tart of Amalfi-lemon

Blackberry, sorrel, refreshing exotic fruits

3 courses

€ 54,00

4 courses

€ 67,00

Served as **8 course gourmet menu**

€ 96,00

We are pleased to offer wine-accompaniment
with our gourmet- menus.

LAGANA

RESTAURANT • BAR

Starters

Carinthian beef served three ways

Parmesan mousse, rocket salad, prosciutto butter, braised pineapple € 18,00

Variation of red tuna

Tapioka chip, wasabi-root, kimchi, mango-chili chutney, pink veal rolls € 19,00

“Burrata”

Tomatoes, rocket salad crostini, pine nuts, balsamic vinegar, pesto € 16,00

“Poke-Bowl”

Summer vegetables, mango, avocado, wasabi
sushi rice, leaf salads, king prawns € 18,50

or

„Vegetarian“ with Quinoa

Flamed goat cheese, honey, sprouts, leaf salads,
chanterelles, samosa € 16,00

Soups

Ox-bouillon

Semolina-dumpling, calfs-liver-dumpling or sliced pancakes € 6,00

Curry-lemongrass soup

Prawn ravioli, coconut, dim-sum € 12,00

Boletus cappuccino

Calamari, boletus risotto, rocket salad, pine nuts € 13,00

Classics

Homemade mini-cheese ravioli “Käsnudel”

Brown butter, chive, Mangalica-greaves, leaf salad € 16,00

„Wiener Schnitzel“ Deep fried cutlet of veal

Parsley potatoes, cranberries € 23,00

Breast of black-feather chicken

Mushroom risotto € 26,00

Filet steak of local beef

Red wine shallots, fragrant pepper, potato gratin,
beans served two ways € 39,00

LAGANA

RESTAURANT • BAR

Fish and Seafood

Filet of branzino Chanterelles, gnocchi, rocket salad, calamari	€ 36,00
Filet of "Nock char" Fennel, orange, polenta	€ 34,00

Main Courses

Glazed calf's liver with vinegar glaze Truffled potato puree, summer vegetables, apricot	€ 24,00
Loin of lamb Herb-mustard crust, potato-pancake, beans served three ways, chanterelles	€ 38,00
Deer steak in a cacao-chili-nut glaze Sliced bread dumpling, red cabbage gnocchi, cranberry-apple, broccoli	€ 39,00

Sweet Final

Plum curd cheese tonka bean chia-cracker sabayon	€ 12,00
Passion fruit crème brûlée bittersweet passion fruit terrine chocolate ice-cream	€ 12,00
Tart of Amalfi-lemon Blackberry, sorrel, refreshing exotic fruits	€ 12,00
Refreshing sorbet vernissage	€ 11,00

Cheese Variation

Cheese plate „mixed“	€ 15,00
Cheese plate „goat & sheep“	€ 16,00

With cheese we serve:
Truffle honey, fruit jelly, dried fruit rusk, grapes, walnuts

Your Hermann Andritsch & Team

Your Mr. Wolfgang & Team

Chef

Restaurant Manager

*Cover charge € 4,00 per person:
Variation of bread, butter
We also serve gluten-free bread upon request
Petit Fours will be served after your meal
All prices in Euro incl. taxes.*