

## Autumn impressions with goose specialties

### "Nock" lake trout served two ways

Chioggia-beet, apple, wasabi dip, cress, caviar

### Villacher „Kirchtagsuppe“ from the goose

Lovage, „Reindlings“ dumpling, crostini with smoked goose breast

### 1<sup>st</sup> course: Goose breast with orange-ginger jus

Hokkaido pumpkin, sliced pumpkin-seed potato pancake

### Refreshing clementine

Spicy espuma, chocolate brittle

### 2<sup>nd</sup> course: 2 Gang: Goose thighs with honey-thyme sauce

Sliced pretzel dumpling, elder-cabbage, broccoli, medlar, chestnuts

### Plum tart

Amaretto, torrone, curd cheese ice-cream

### 6 Courses

€ 84,00

Our **crispy goose served in 2 courses**

€ 48,00

## Our gourmet menu

### Marinated red tuna "Asia style"

Kimchi mayonnaise, avocado, rocket salad, sorrel

### Cream of sunchoke

Lobster, crisps, chive oil

### Goose liver tart with autumn fruits

Plum, pear, quince, apple, brioche sponge

### Filet of Atlantic turbot

Spinach tortellini, autumn truffle, scallop, tapioca crisp

### Refreshing mango

Caramel, coconut, cracker

### Filet of veal with mustard-herbs

Mushroom risotto, sweetbread, chorizo, cauliflower

### Chestnut | Cowberries | Orange | Cinnamon

Shortcrust crumble

### 3 Courses

€ 54,00

### 4 Courses

€ 67,00

### Served as 7 course gourmet menu

€ 96,00

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

# LAGANA

RESTAURANT • BAR

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## Starters

|   |         |
|---|---------|
| <b>Carpaccio, roast beef and tatar of local beef</b><br>Truffle cream, quail egg                        | € 18,00 |
| <b>Marinated red tuna "Asia style"</b><br>Kimchi mayonnaise, avocado, rocket salad, sorrel              | € 19,00 |
| <b>"Nock" lake trout served two ways</b><br>Chioggia-beet, apple, wasabi dip, cress, caviar             | € 16,00 |
| <b>„Poke-Bowl“</b><br>Autumn vegetables, mango, avocado, wasabi,<br>sushi rice, leaf salad, king prawns | € 18,50 |
| <b>or</b><br><b>„Vegetarian“ with Quinoa</b><br>Burrata, tomatoes, pesto-crostini, Balsamic dressing    | € 16,00 |
| <b>„Caesar-Salad“</b><br>Roman salad, parmesan dressing, croutons, chicken breast                       | € 18,50 |

## Soups

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|--|---------|
| <b>Ox-bouillon</b><br>Semolina-dumpling, veal-liver-dumpling <b>or</b> sliced pancakes | € 6,00  |
| <b>Curry-lemongrass soup</b><br>Prawn ravioli, coconut, dim-sum                        | € 12,00 |
| <b>Boletus cappuccino</b><br>Calamari, boletus risotto, rocket salad, pine nuts        | € 13,00 |

## Classics

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|--|---------|
| <b>Homemade mini-cheese ravioli "Käsnudel"</b><br>Brown butter, chive, Mangalica-greaves, leaf salad | € 16,00 |
| <b>„Wiener Schnitzel“ - Deep fried cutlet of veal</b><br>Parsley potatoes, cranberries               | € 23,00 |
| <b>Chicken breast</b><br>Mushroom risotto, Chorizo, cauliflower                                      | € 26,00 |

## Fish and Seafood

|   |         |
|---|---------|
| <b>Filet of Atlantic turbot</b><br>Spinach tortellini, autumn truffle, scallop, tapioca crisp | € 38,00 |
| <b>Filet of pike-perch</b><br>Tomatoes, tagliatelle, zucchini                                 | € 36,00 |

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## Main dishes

### Roasted veal liver and glazed shortbread

Plum-balsamic-glaze, truffled potato puree,  
vegetable ragout, medlar € 24,00

### Glazed entrecote of deer

Macadamia nuts, Hokkaido pumpkin, potato-pumpkin seed pancake € 38,00

### Filet steak of local beef

Red wine shallots, pepper, potato gratin, duet of beans € 39,00

## Sweet final

### Plum tart

Amaretto, torrone, pyramid cake € 12,00

### Variation of Valhrona-couverture

Spiced oranges, sorbet € 12,00

### Chestnut / Cowberries / Orange / Cinnamon

Shortcrust crumble € 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.