

# Our Menu Around the Fasching

---

# Opening hours

---

## Amuse-Gueule

\*\*\*\*

Yellowfin Tuna from the Adriatic  
Passion fruit | Asian vegetables | Radish  
€ 19,00

\*\*\*\*

Foamy artichoke soup  
Flamed Dry-Aged trout  
€ 13,00

\*\*\*\*

Pink saddle of veal & braised shank  
Port wine | Romanesco | Roasted almonds  
€ 39,00

\*\*\*\*

Guanaja couverture | Pistachio | Mango  
€ 14,00

menu price € 72,00

Menu can be ordered until 20.30 o'clock

Tuesday till Saturday  
From 18.00 till 21.00 o'clock

All Prices in Euro incl. taxes

Cover per person € 5,50  
(Amuse-Gueule, butter, spread and bread)

If you have questions regarding allergies,  
please contact our staff



**LAGANA**  
RESTAURANT • BAR

villach.vocohotels.com | #laganavillach | @vocovillach | @lagana.restaurant.bar

## Starters

---

**Trio of Carinthian Beef**  
Carrot | Chimichurri Dip | Cured Egg Yolk  
€ 22,00

**Ura Maki Roll**  
Sesame | Avocado | Cucumber | Mango  
of "Vegi Roll"  
4 pieces € 12,00  
8 pieces € 16,00

with Tempura grawn  
4 pieces € 16,00  
8 pieces € 22,00

**Goose liver 'cold-warm'**  
Kumquat | Parsnip | Sweet wine  
€ 34,00

**Winter leaf salad**  
Crispy goat cheese rolls | Dried apricots  
Honey | Nuts  
€ 17,00

**Poke Bowl & Pink deer**  
Pickled pumpkin | Corn falafel | Quinoa  
€ 17,00

## Soups

---

**Strong Beefsoup**  
semolina dumplings or pancake strips  
or veal liver dumplings  
€ 9,50

**Foamy artichoke soup**  
Flamed Dry-Aged trout  
€ 13,00

## Main dishes

---

**Wiener Schnitzel „deep fried cutlet of veal“**  
parsley potatoes | cranberries  
€ 29,50

**Homemade mini cheese ravioli „Käsnudel“**  
brown butter | chives | green salad  
€ 19,00

**Crispy sea bream fillet | Fregola Sarda**  
Tomato | Celery stalk | Radicchio  
€ 49,00

**Filet steak from local beef**  
Potatoes | King oyster mushroom  
Tropea onion  
€ 52,00

**Glazed slices of veal liver**  
Mashed potatoes | Vanilla carrots | Balsamic  
vinegar  
€ 36,00

## Cheese

---

**Variation of cheese**  
truffle honey | fruit jelly  
grapes | nuts  
€ 16,00

## Desserts

---

**Best of "Lagana Sweets"**  
iced | cream | warm  
€ 17,00

**Curd and blackberry dumplings**  
Vanilla-pecan crumbs | Sorbet  
€ 13,00

**Frozen "Grapefruit & Aperol"**  
Grapefruit sorbet | Pea | Aperol  
€ 11,00

**three kinds of sorbet**  
Berries | hippe | brittle  
€ 12,00



**LAGANA**  
RESTAURANT • BAR

villach.vocohotels.com | #laganavillach | @vocovillach | @lagana.restaurant.bar