

Our Gourmet Menu

Kitchen Hours

Amuse-bouche

Flamed scallop
green asparagus
hazelnut-lemon crunch | tomato

Cream of Lavanttal asparagus soup
parsley | sumac | octopus

Pan-fried pike-perch fillet
two kinds of nettles | beurre blanc

Pink roasted breast &
ragout of Lavanttal spring duck
morels | roasted asparagus
pickled medlars | pistachio

Strawberry | rhubarb | labneh

Menu price € 96,00

Menu available until 8:30 PM

Tuesday to Saturday
From 6:00 PM to 9:00 PM

All prices include all taxes
and charges

Cover charge per person € 6,00
(amuse-bouche, butter, spread and
bread)

If you have any questions regarding
allergens, please contact our service
staff.



LAGANA
RESTAURANT • BAR

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Starters

Carpaccio & Tartare of Local Beef
Pickled wild garlic | Parsnip | egg yolk
€ 25,00

Uramaki Roll
fried onions | pickled asparagus | miso
as „Veggie roll“
4 pieces € 15,00
8 pieces € 19,00

with tuna tataki
4 pieces € 20,00
8 pieces € 28,00

Foie Gras “Warm & Cold”
Rhubarb | brioche | sweet wine
€ 39,00

Asian Spring Salad
Fried Brie | truffle-yuzu | hazelnut
€ 19,00

Burrata | heirloom tomatoes
yuzu | soy | pumpkin seed oil | rhubarb
€ 21,00

Soups

Strong Beef Consommé
Semolina dumpling | sliced pancakes | veal liver
dumpling
€ 9,50

Cream of Lavanttal asparagus soup
sumac | octopus
€ 15,00

Main Courses

Viennese Schnitzel from Veal Loin
Parsley potatoes | cranberries
€ 32,00

**Carinthian Mini Cheese Dumplings or
Wild Garlic Dumplings**
Brown butter | chives | leaf salad
€ 22,00

Pan-fried organic Arctic char fillet
tagliolini | lemon | young spinach
€ 46,00

Beef Fillet Steak from Local Beef
potato gratin | asparagus |
port wine shallot jus | hollandaise
€ 58,00

Glazed calf's liver slices
potato-celeriac | medlar | pearl onion
€ 42,00

Cheese

“LAGANA Cheese Selection“
Truffle Brie | Pecorino DOP | Maroilles
Fig mustard | fruit jelly | dried fruits | rusks
€ 19,00

Desserts

Best of “LAGANA Sweets“
Creamy | iced | warm
€ 22,00

Tiramisu in a Glass
Ladyfingers | espresso | pistachios
€ 15,00

Frozen “Rhubarb Spritz”
raspberry | lime | Crémant
€ 13,00

„Trio of Sorbets“
Berries | tuile | brittle
€ 12,00



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