

## *Autumnal goose tasting*

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**Age-sushi of Lavanttaler goose**  
Pumpkin | goose rumble | smoked breast

**Cream of goose**  
Baked "Reindling" | orange-tarragon oil

**Goose ravioli**  
Autumn truffle | scamorza | spinach

**Goose liver served two ways | autumn fruits**  
Pear | quince | plum | brioche

**Baked apple sorbet**  
Lavender honey espuma | crispy honey

**Goose breast**  
White bread tart | savoy cabbage | chestnut | celery

**Goose leg**  
Elder cabbage | medlar | potato-bacon roulade

**Chestnut-nougat tart**  
Pistachio crumble | cherries | tonka bean ice-cream

3 courses	€ 59,00
4 courses	€ 68,00
Gourmet menu in 8 courses	€ 109,00

We are pleased to offer wine accompaniment with our gourmet menus

Your Hermann Andritsch & Team  
Chef

Your Mr. Wolfgang & Team  
Restaurant Manager

LAGANA cover charge € 5,00 per person  
Bread (also gluten free) | butter  
Petit Fours will be served after your meal  
All prices in Euro incl. taxes

## *Starters*

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Carpaccio | roastbeef | tatar | of local beef  
Truffle cream | quail egg | rocket salad | parmesan chip  
€ 19,00

Red tuna „asia style“  
Kimchi mayonnaise | avocado | mango-chilichutney | sorrel  
€ 19,00

„Poke-Bowl“ | vegetarian  
Quinoa | salads | tomatoes | avocado | pine nuts | pesto  
Burrata  
€ 16,00  
or  
Grilled king prawns | calamari  
€ 26,00

## *Soups*

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Ox-bouillon  
Semolina dumpling | veal-liver-dumpling or sliced pancakes  
€ 6,50

Cream of goose  
Baked “Reindling” | orange-tarragon oil  
€ 9,00

## *Classics*

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Homemade mini cheese ravioli „Käsnudel“  
Brown butter | chive | salad  
€ 16,00

„Wiener Schnitzel“ – deep fried cutlet of veal  
Parsley potatoes | cranberries  
€ 23,00

LAGANA Grilled Beef Burger  
Brioche-Bun | tender slices of beef | king prawn | salad  
onion marmelade | apple-wasabi chutney | goose liver | truffle french fries  
€ 34,00

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## *Fish*

### Grilled calamari

Pumkin-pea risotto | glazed pea pods

€ 21,00

### Fillet of atlantic turbot

Spinach tortellini | autumn truffle | chioggia root

€ 42,00

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## *Main dishes*

### Lavanttaler goose

Served in two courses

€ 46,00

### Glazed saddle of deer

White bread tart | savoy cabbage | chestnut | celery | amaranth

€ 39,00

### Filetsteak of local beef

Red wine shallots | corn | potato-pumpkin gratin | fine beans

€ 39,00

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## *Desserts*

### Chestnut-nougat tart

Pistachio crumble | cherries | tonka bean ice-cream

€ 12,00

### Amaretti-Tiramisu | coffee tart

Spiced oranges | kalamansi-sorbet

€ 12,00

### Variation of valrhona chocolate

Mango | coconut | kardamom | chocolate cappuccino

€ 13,00

### Baked apple sorbet | tart

Lavender honey espuma | crispy honey

€ 12,00

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## *Cheese*

### Cheese plate | mixed

€ 16,00

### Cheese plate | goat & sheep

€ 16,00

### With cheese we serve:

Truffle honey | fruit jelly | dried fruit rusk | grapes | walnuts