

Autumn - Impressions

Red tuna "asia style"

Kimchi-mayonnaise | avocado
mango-chilichutney | sorrel

Curry-lemongrass-cappuccino

Lobster | wan-tan | coconut

Goose liver served two ways | autumn fruits

Pear | quince | apple | broche

„Nockfish“ | Alp char from the „Nockberge“ mountains

Parsley risotto | chioggia beet | chanterelles

Fillet of atlantic turbot

Spinach tortellini | autumn truffle
boletus | peach | chorizo

Refreshing passion fruit

Wodka | passion fruit cornetto

Glazed saddle of deer

White bread tart | savoy cabbage | chestnut
celery | cauliflower

Curd cheese dumpling | nougat | nut crumble

Boiled down plums | pistachio sponge | 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

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

Pickled lemon salmon

Pea parfait | cress | caviar | grapefruit-horseradish salsa

€ 18,00

„Poke-Bowl“ | vegetarian

Quinoa | salads | tomatoes | avocado | pine nuts | pesto

Burrata

€ 16,00

or

Grilled king prawns | calamari

€ 26,00

Soups

Ox-bouillon

Semolina dumpling | veal-liver-dumpling or sliced pancakes

€ 6,50

Curry-lemongrass-cappuccino

Lobster | wan-tan | coconut

€ 13,00

Cream of boletus

Scallop | bacon-chip | herb cracker

€ 11,00

Classics

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 | salad
onion marmelade | apple-wasabi chutney | goose liver | truffle french fries

€ 28,00

Fish

Fillet of „Nockfish“ I Alp char from the „Nockberge“ mountains
Parsley risotto I chioggia beet I chanterelles
€ 36,00

Fillet of atlantic turbot
Spinach tortellini I autumn truffle I boletus I peach I chorizo
€ 42,00

Main dishes

Breast of guinea fowl
Chanterelle stuffing I risotto I scamorza I green asparagus
€ 29,00

Glazed saddle of deer
White bread tart I savoy cabbage I chestnut I celery I cauliflower
€ 39,00

Filetsteak of local beef
Red wine shallots I fermented pepper I potato gratin I beans served two ways
€ 39,00

Desserts

Curd cheese dumpling I nougat I nut crumble
Boiled down plums I pistachio sponge I tonka bean ice-cream
€ 12,00

Amaretti-Tiramisu I coffee tart
Spiced oranges I kalamansi-sorbet
€ 12,00

Cake of valrhona chocolate
Honey cherries I kardamom I chocolate cappuccino
€ 13,00

Refreshing passion fruit
Wodka I passion fruit cornetto
€ 9,00

Cheese

Cheese plate I mixed
€ 16,00

Cheese plate I goat & sheep
€ 16,00

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