

## Our Gourmet Menu

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### Amuse-Gueule

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**Marinated raw sea bass**  
radishes | yarrow | sprouts | dashi  
€ 21,00

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**Nettle vs. Maybuck**  
mushroom bags | sourdough crackers  
may shoots  
€ 16,00

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**Nockchar fillet**  
Risotto<sup>3</sup> | puntarelle | tomatoes  
€ 24,00

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**Spring duck from "Lavanttal"**  
asparagus | cashew miso | medlars | crispy roll  
€ 49,00

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**strawberry | rhubarb | sour clover**  
€ 16,00

Menu price € 96,00

Menu can be ordered until 8.30 p.m.

## Opening hours

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Tuesday till Saturday  
From 18.00 till 21.00 p.m.

**Our LAGANA Kitchen is closed on Sundays,  
and on public holidays!**

All Prices in Euro incl. taxes

Cover per person € 5,00  
(Amuse-Gueule, butter, spread and bread)

If you have questions regarding allergies,  
please contact our staff



**LAGANA**  
RESTAURANT • BAR

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## Starters

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**Three kinds of buck**  
medlars | puntarella | pine nuts  
€ 20,00

**Maki Roll "tuna sashimi"**  
pea | avocado | yuzu | pickled asparagus  
€ 21,00

**Goose liver "cold-warm"**  
elderberry | rhubarb | butter brioche  
€ 32,00

**Asia Salad & Lettuce**  
tempura prawns | truffle  
yuzu | togarashi mayo  
€ 19,00

**Flamed burrata**  
tomato rarities | couscous | grapefruit  
balsamic caviar  
€ 17,00

## Soups

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**Ox-bouillon**  
semolina dumplings or sliced pancakes  
or veal liver dumplings  
€ 9,00

**Foam soup from Carinthian asparagus**  
chervil | parmesan | prosciutto  
€ 12,00

## Main dishes

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**Corn chicken breast**  
Risotto<sup>3</sup> | Carinthian asparagus | puntarella  
Madeira  
€ 28,00

**Filet of Angus Beef**  
potato gratin | green beans  
pearl onion | highland pepper  
€ 49,00

**„Wiener Schnitzel“ deep fried cutlet of veal**  
parsley potatoes | cranberries  
€ 27,00

**Homemade mini cheese ravioli „Käsnudel“**  
brown butter | chives | green salad  
€ 17,00

**Fried turbot fillet**  
Ricotta tortellini | leaf spinach | pickled egg yolk  
Beurre blanc  
€ 46,00

## Cheese

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**Variation of cheese**  
fine mixed  
€ 16,00

**With cheese we serve**  
truffle honey | fruit jelly  
grapes | nuts

## Desserts

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**Variation of the Valrhona chocolate**  
mango | hazelnut | cardamom  
€ 15,00

**Sorbet vernissage**  
three kinds of sorbet | berries | brittle  
€ 12,00



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