

Our Gourmet Menu

Amuse-Gueule

Dry aged salmon trout from Greifenburg
asparagus | gin | sour cream
€ 23,00

Wild garlic foam soup
Crispy duck roll | pine nuts

Fillet of turbot

Kritharaki | Radicchio | pine nuts | apple

Three kinds of local veal

Carinthian asparagus | potatoes³
creamy morels
€ 46,00

Curd cheese

rhubarb | elderflower
€ 16,00

menu price € 98,00

Menu can be ordered until 20.30 o'clock

Opening hours

Tuesday till Saturday
From 18.00 till 21.00 o'clock

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

Good to know

Regional partner Forellen Jobst Greifenburg

Quality takes centre stage at Jobst fish farm, where trout and char grow in pure spring water. From the egg to the plate, everything is produced directly from Greifenburg without any intermediaries. Every fish is carefully selected by hand to guarantee the highest quality.



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Starters

Wagyu beef tartare & teriyaki
Three kinds of maize | beech mushrooms
€ 21,00

Maki Roll | Wild halibut
Beetroot | wasabi | nut butter mayonnaise
€ 21,00

Goose Liver „hot-cold“
Topinambur | dwarf orange | coffee
€ 32,00

Spring salad
asparagus | cream cheese | kaffir lime
€ 19,00

Tuna Bowl
Sushi rice | peanut | papaya
€ 22,00

Soups

Strong Beefsoup
semolina dumplings or pancake strips
or veal liver dumplings
€ 9,00

Carinthian asparagus foam soup
Prawn | orange oil
€ 12,00

Wild garlic foam soup
Crispy duck roll | pine nuts
€ 14,00

Main dishes

Wiener Schnitzel „deep fried cutlet of veal“
parsley potatoes | cranberries
€ 29,00

Homemade mini cheese ravioli „Käsnudel“
brown butter | chives | green salad
€ 18,00

Fillet of turbot
Kritharaki | Radicchio | pine nuts | apple
€ 44,00

Fillet steak from local beef
Potato gratin | mushrooms | two kinds of beans
€ 49,00

Glazed slices of veal liver
Mashed potatoes | pearl onion | Carinthian
asparagus | apple-balsamic vinegar
€ 34,00

Cheese

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

Desserts

Best of „Lagana Sweets“
iced | cream | warm
€ 16,50

Valrhona chocolate3
Passion fruit | Hazelnut
€ 13,00

„Three kind of Sorbet“
berries | cone | brittle
€ 12,00

Frozen Mango Daiquiri
Mango sorbet | rum | lime
€ 11,00

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



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