

Our Gourmet Menu

Amuse-Gueule

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

Foam soup from the artichoke
marinated octopus | crunchy hemp seeds

Fillet of turbot

Kritharaki | Radicchio | pine nuts | apple

“Buffalo Bill”

Vitelotte | cauliflower | roasted sesame
€ 46,00

Two kinds of nougat

cherry | tonka bean
€ 16,00

menu price € 96,00

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

Buffalo Bill

With buffalo sourced directly from the picturesque Amalfi Coast and a dedicated nose-to-tail approach to minimise wastage, Buffalo Bill emphasises the high quality of the meat. This is not only rich in protein, but also low in fat, which has health benefits. Büffel Bill embodies ethical values and is committed to sustainability and animal welfare.



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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

Asian leaf salad
Celery | dried fruit | 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

Foam soup from the borlotti bean
Ricotta dumplings | wild garlic oil
€ 12,00

Foam soup from the artichoke
Marinated octopus | crunchy hemp seeds |
€ 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 | wild
cauliflower | 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

Farmhouse pots „hot-cold“
Blood orange | pine nuts
€ 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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