

SUMMER-IMPRESSIONS

Pickled styrian silver-salmon & confit styrian prawn

Avocado, yuzu, artichoke-tart, herbs

Boletus cappuccino

Ravioli, parsley, scallop, herb-stick

Medaillons of monkfish

Carrot-sushi, asia vegetables, mango-wan-tan, curry

Refreshing peach

Matcha, walnut-brownie

Roasted slice of goose liver

Cherries, celery, summer truffle

Glazed saddle of venison

Potato-rosemary pancake, sweet pea, chanterelles

Marzipan served two ways

Plum, carnica-honey

3 courses / 4 courses

Served as **7 course gourmet menu**

We are pleased to offer wine-accompaniment
with our gourmet-menus.

STARTERS

Tatar and roll of Wagyu beef

Wasabi-mustard cream, rocket salad, chanterelles

Teriyaki of yellowfin tuna

Carrot sushi, asia vegetables, sprouts, apple-wasabi-roll, curry

Burratina with tomatoes

Crostini, wild garlic pesto, pine nuts, zucchini, Gazpacho-fond

„Poke-bowl“ vegetarian

Quinoa, sprouts, salads, pea-pods, radish
cherry tomatoes, flamed goat cheese, soy dip

or

King prawns, sushi rice, avocado, tangerine, tomato chutney

LAGANA

RESTAURANT • BAR

SOUPS

Ox-bouillon

with semolina-dumpling **or** calfs-liver-dumpling **or** sliced pancakes

Boletus cappuccino

Ravioli, parsley, scallop, herb-stick

Cream of asparagus

Ham-leek quiche, vanilla oil, mint

CLASSICS

Homemade mini-cheese & spinach-ravioli “Käsnudel”

Brown butter, chive, scamorza, salad

“Wiener Schnitzel“ Deep fried cutlet of veal

Parsley-potatoes, cranberries

Filet steak of young beef with highland pepper

Potato gratin, fine beans, corn

FISH AND SEAFOOD

Filet of styrian branzino

Pea-puree, ricotta ravioli, herbs

Medaillons of monkfish

Carrot-sushi, asia vegetables, mango-wan-tan, curry

MAIN COURSES

Breast of corn chicken with tomato-mozzarella stuffing

Mushroom risotto, spinach

Loin of lamb

Herb crust, polenta terrine, ratatouille, herb lentils

Slices of roasted calfs liver

Mushroom tart, shallot confit, parsnip puree

Glazed saddle of venison

Potato-rosemary pancake, sweet pea, chanterelles

LAGANA

RESTAURANT • BAR

SWEET FINAL

Coconut mousse with mango

Pistachio sponge, mascarpone ice-cream

Marzipan served two ways

Plum, carnica-honey

Apricot-curd cheese dumpling with butter crumble

Cacao wafer, tonka bean ice cream, Barack sabayon

Refreshing peach

Matcha, walnut-brownie

CHEESE VARIATION

Cheese plate "mixed"

Cheese plate "goat & sheep"

With cheese we serve:

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

Your Hermann Andritsch & Team

Your Mr. Wolfgang & Team

Chef

Restaurant manager

Cover charge € 4,00 per person

Variation of bread, butter (A,F,G,N)

We also serve gluten-free bread upon request (F,G,N,P)

Petit Fours will be served after your meal (G,H,O)

All prices in Euro incl. taxes.