

## Dur Gourmet - Menu

**Hokkaido pumpkin with Atlantic lobster**

Lemongrass, ginger, pumpkin seed sponge, pumpkin seed oil caviar

**Cream of sunchoke**

Char roulade

**Goose liver "cold & warm"**

Apple chutney, brioche

**Filet of Skrei**

Asia vegetables, carrot sushi, wasabi espuma, mango

**Refreshing Kalamansi fruit**

Chia cracker

**Filet slice of Angus beef in a pepper crust**

Gailtaler polenta, mushrooms, wild broccoli

**Variation of Manjari couverture**

Matcha green tea ice-cream, raspberries, cacao wafer, pecan brittle

**3 courses**

€ 52,00

**4 courses**

€ 64,00

Served as **7 course gourmet menu**

€ 82,00

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

# LAGANA

RESTAURANT • BAR

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## Starters

- Hokkaido pumpkin with Atlantic lobster**  
Lemongrass, ginger, pumpkin seed sponge, pumpkin seed oil caviar € 21,00
- Carinthian beef served three ways**  
Parmesan mousse, rocket salad, prosciutto butter, fried quail egg € 18,00
- Variation of yellowfin tuna**  
Asian vegetable salad, carrot-sushi, avocado, wasabi € 19,00
- Winter leaf salad with red prawn**  
Mango, avocado, wasabi, fragrant rice, sprouts, samosa, salads € 18,00  
**or**  
**„Vegetarian“ with Quinoa**  
Flamed goat cheese, sprouts, salads, pickled boletus, papaya € 16,00

## Soups

- Ox-bouillon**  
with semolina-dumpling **or** calfs-liver-dumpling **or** sliced pancakes € 6,00
- Pumpkin-ginger-cappuccino**  
Croûtons, pumpkin seed oil dumpling, roasted pumpkin seeds € 9,00
- Cream sunchoke**  
Char roulade € 11,00

## Classics

- Homemade mini-cheese ravioli “Käsnudel”**  
Brown butter, chive, Mangalica-greaves, green salad € 16,00
- „Wiener Schnitzel“ Deep fried cutlet of veal**  
Parsley potatoes, cranberries € 22,00
- Breast of black-feather chicken**  
Tomato-mozzarella stuffing, mushroom risotto, green asparagus € 24,00
- Filet steak of Angus beef**  
Gailtaler polenta, mushrooms, wild broccoli € 38,00

## Fish and Seafood

- Filet of Branzino with calamari**  
Gnocchi, rocket salad, cherry tomatoes € 36,00
- Filet of Skrei**  
Asia vegetables, carrot sushi, wasabi espuma, mango € 39,00

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## Main Courses

<b>Glazed slices of calf's liver with raspberry vinegar glace</b> Truffled potato puree, celery ravioli, brussels sprouts, medlar	€ 24,00
<b>Irish loin of lamb in a Wenger truffle-mustard crust</b> Polenta terrine, fine beans, lentils	€ 36,00
<b>Medallion of veal and braised veal cheek</b> Diced potato-truffle pancake, peas, cress	€ 38,00

## Sweet Final

<b>Variation of Manjari couverture</b> Matcha green tea ice-cream, raspberries, cacao wafer, pecan brittle	€ 12,00
<b>Nougat dumpling with caramelized vanilla-parfait</b> Nut-crumble, cacao-wafer, raspberries, sweet-wine sabayon	€ 11,00
<b>Coconut mousse with mango</b> Almond brownie, mascarpone ice-cream, raspberry	€ 11,00
<b>Amaretti tiramisu</b> Torrone parfait, orange compote	€ 11,00
<b>Refreshing sorbet vernissage</b>	€ 11,00

## Cheese Variation

<b>Cheese plate „mixed“</b>	€ 14,50
<b>Cheese plate „goat &amp; sheep“</b>	€ 14,50

**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  
We also serve gluten-free bread upon request  
Petit Fours will be served after your meal

*All prices in Euro incl. taxes.*