

## 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, medlar

**Flamed lemon tart**

Raspberry, sorrel

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, medlar

# LAGANA

RESTAURANT • BAR

## SWEET FINAL

### Flamed lemon tart

Raspberry, sorrel

### White chocolate parfait

Pistachio, cherry

### 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.*