

Spring-Impressions

Carpaccio, tatar and roast beef of young beef

Rocket salad mousse, prosciutto butter, fried quail egg, pepper cream

Wild garlic sour cream cappuccino

Langoustine ravioli, sunchoke chips

Saddle of venison in a chocolate-chili glaze

Roasted asparagus, medlar, goose liver slice, truffled potato puree

Curd cheese strawberry dumpling with butter crumble

Rhubarb, cacao wafer, tonka bean ice cream, lavender-honey sabayon

Our Gourmet-Menu

Variation of yellowfin tuna

Wasabi, sprouts, kimchi, avocado-mango-sushi, sea asparagus

Cream of cauliflower

Mint, vanilla oil, sheep curd cheese crostini

Wild garlic risotto

Red wild prawn, calamari, mini-zucchini, cherry tomato

Variation of styrian char

Asparagus melange, ricotta ravioli, herbs

Refreshing passion fruit

Chia cracker, raffaello slice

Medaillon, sweetbread and braised cheek of veal with amaranth

Morrels, tagliatelle, parsley

Variation of manjari-couverture

Papaya, raspberry, matcha green tea ice cream

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

LAGANA

RESTAURANT • BAR

STARTERS

Carpaccio, tatar and roast beef of young beef

Rocket salad mousse, prosciutto butter, fried quail egg, pepper cream

Hiramasa-Kingfish

Red beet, caviar dumpling, shiso cress

Variation of yellowfin tuna

Wasabi, sprouts, kimchi, avocado-mango-sushi, sea asparagus

Burratino with tomatoes

Crostini, tomato mousse, wild garlic pesto, pine nuts, sardine

„Poke-bowl“ with quinoa and spring flowers

Flamed goat cheese or rabbit, sesame and corn falafel

SOUPS

Ox-bouillon

With semolina-dumplings or calf-liver-dumplings or sliced pancakes

Wild garlic sour cream cappuccino

Langoustine ravioli, sunchoke chips

Cream of sunchoke

Crispy shellfish roulade, sunchoke chips

CLASSICS

Homemade mini-cheese & spinach-ravioli “Käsnudel”

Brown butter, chive, scamorza, green salad

“Wiener Schnitzel“ deep fried cutlet of veal

Parsley-potatoes, cranberries

Filet steak of Texas beef with highland pepper

Potato gratin, fine beans, corn

FISH AND SEAFOOD

Filet of styrian char

Asparagus melange, ricotta ravioli, herbs

Filet of branzino

Artichoke risotto, seaweed, scallop, fennel, orange

LAGANA

RESTAURANT • BAR

MAIN COURSES

Breast of corn chicken with tomato-mozzarella stuffing

Wild garlic tagliatelle, asparagus

Loin of lamb

Herb-mustard crust, polenta terrine, ratatouille

Slices of roasted calf's liver and glazed sweetbread

Mushroom tart, shallot confit, peas served two ways

Saddle of venison in a chocolate-chili glaze

Roasted asparagus, medlar, goose liver slice, truffled potato puree

SWEET FINAL

Sweet composition of coffee bean & vanilla

Kalamansisorbet, orange

Variation of Manjari-couverutre

Papaya, raspberry, matche-gree tea ice cream

Curd cheese strawberry dumpling with butter crumble

Rhubarb, cacao wafer, tonka bean ice cream,
lavender-honey sabayon

Refreshing passion-fruit

Chia cracker, raffaello slice

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.