

STARTERS

Crispy potato ball / mountain cheese / speck 	€ 17,00
egg sauce / wild chives	
Marinated trout filet / small vegetable salad from our farm 	€ 19,00
horseradish sauce / green apple and Tequila sorbet	
Eggplant Parmigiana “Langge style” 	€ 16,50

OUR CLASSIC

Smokehouse specialties “Langge” / mixed pickles cheese from “Hochgruber” in Selva dei Molini	€ 19,50
---	---------

SOUPS

Creamy asparagus soup 	€ 11,00
cress / potato casserole	

OUR CLASSIC

Barley soup 	€ 10,50
smoked meat cubes / spinach “Tirtl”	

HOMEMADE HOT APPETIZERS

Potato pastry “Orecchiette” butter / sage / smoked bio salmon	€ 19,00
--	---------

“Ravioli del Plin” / guinea fowl nettle air / yogurt / lemon	€ 19,00
---	---------

OUR CLASSIC

“Schlutzkrapfen” brown butter / parmesan cheese	€ 17,50
--	---------

MAIN DISHES

Pink roasted veal fillet 	€ 30,00
fava bean / green beans / fennel	
Monkfish and “black tiger” prawns  	€ 28,50
rosemary potatoes / truffle mayonnaise	
Braised celery	
bell pepper / olives / garden herbs	€ 20,00

OUR CLASSICS

“Michael Pacher” Pan: rosa roasted beef and deer  	€ 29,50
roasted potatoes / vegetables / porcini mushroom sauce	
Local beef goulash  	€ 24,50
bacon dumplings / sour cream	

CHEESE

Cheese selection from “Stockner’s Genussbunker” in San Lorenzo 	€ 21,50
(“Genussjäger” / Pecorino sheep cheese / blue cheese / “Goasglick” goat cheese)	
homemade chutney	

DESSERT

Strawberry semifreddo skewer 	€ 11,00
“Dubai” chocolate dessert	€ 12,00
Cheesecake / exotic fruits	€ 11,00
OUR CLASSICS	
Ice-cream cake “Langgenhof”	€ 8,50
Warm apple strudel / homemade vanilla ice-cream	€ 7,00
Homemade sorbet / fresh fruits  	€ 7,00

 gluten-free

 lactose-free

Please note that all allergens may be present.
We ask you to inform us about allergies or intolerances when ordering.

All used herbs, some salads and vegetables come from our garden.

We always try to use local ingredients (meat, dairy products and eggs).
If necessary, ingredients from the EU and non-EU are used.