

GAME AND WINE WEEKS 2025

Venison tartare / porcini mushrooms	 				
Vermouth reduction / orange stock				€	22,00
Nova Domus Ris. (Pinot B., Chard., Sauvig.), Kellerei Terlan 2017/20	1 glass	€ 12,50	1 bottle	€	69,00
Roe deer “pâte brisée”-strudel (salty shortcrust pastry)				€	
apple “Renette” / roe deer jus				€	19,50
Bourgogne Aligotè, Domaine Marc Colin 2018	1 glass	€ 8,50	1 bottle	€	45,00
Game consommé				€	
liver dumpling / Cognac				€	11,50
Vernatsch “Sankt Anna”, In der Eben 2020	1 glass	€ 6,50	1 bottle	€	36,50
Cannellone / pumpkin				€	
roe deer shank / parsley				€	18,50
Blauburgunder “Schwarze Madonna”, Klosterhof 2020	1 glass	€ 8,90	1 bottle	€	49,50
Saddle of young boar, rosa roasted				€	
tramezzino bread / walnut / prune				€	28,00
Barbera d’Alba “Francia”, Roberto Conterno 2018/19	1 glass	€ 14,50	1 bottle	€	79,00
Braised cheek of venison				€	
Whisky / chocolate / celery root				€	29,00
Lagrein Ris. “Abtei”, Muri Gries 2021	1 glass	€ 9,70	1 bottle	€	54,00



South tyrolean wine rarities “Coravin” – our Langgenhof-team will advise you!

STARTERS

Eggplant “in dolce forte” (vegetable stock / cocoa)	€ 17,50
Smokehouse specialties “Langge” / mixed pickles cheese from “Hochgruber” in Selva dei Molini	€ 19,50

SOUP

Creamy porcini mushroom soup / black truffle cheese from the “Genussbunker” in San Lorenzo	€ 12,50
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HOT APPETIZER

Risotto “Melotti” / radicchio balsamico vinegar / pecorino sheep cheese	€ 18,00
Taleggio cheese “Bottone” pear / roasted nuts / pollen	€ 18,00

MAIN DISHES

Rib eye “tagliata” / truffle shallot / fried vegetables	€ 32,00
Vegetables “bollito misto” grilled marinated salmon	€ 27,50
Braised pointed cabbage Radix / potato velouté	€ 21,50

DESSERT

“Homemade fig” cheesecake / fig	€ 11,00
Khaki / chestnut / white chocolate mousse	€ 11,00
“Kaiserschmarrn” / apple compote cranberry jam	€ 12,00
Ice-cream cake “Langgenhof”	€ 8,50
Warm apple strudel / homemade vanilla ice-cream	€ 7,50
Homemade sorbet / almond crumble	€ 7,50

gluten free
lactose free

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.