








STARTERS

Grilled suckling pig belly   celeriac / beans / wild chives vinaigrette	€ 18,50
Beef tartare “Langge style” homemade bread	€ 21,00
Cod fish / pumpkin / fennel   “en papillote”	€ 19,00
Goat fresh cheese from “Goasglick” in Vila di Sopra  Sauerkraut / parsley powder / potato crumble	€ 18,50


OUR CLASSIC

Smokehouse specialties “Langge” / mixed pickles cheese from “Hochgruber” in Selva dei Molini	€ 17,50
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SOUPS

Quail consommè / egg  black cabbage roll / apple balsamico vinegar	€ 11,50
OUR CLASSIC Barley soup  smoked meat cubes / spinach “Tirtl”	€ 9,00


HOMEMADE HOT APPETIZERS

Risotto “Acquerello”  radicchio / pecorino cheese from “Genussbunker”	€ 18,50
Tagliolini noodles / fresh black truffle homemade butter	€ 29,00
OUR CLASSIC “Schlutzkrappen” / brown butter parmesan cheese	€ 17,00


MAIN DISHES

Braised biological chicken from Velturmo  potatoes from Val Pusteria / chamomile jus	€ 26,00
Poached veal shin   kohlrabi / white onion / spinach	€ 27,50
Potato cream  beet sprouts / beetroot chips	€ 19,50



OUR CLASSICS

“Michael Pacher” Pan: rosa roasted beef and deer  roasted potatoes / vegetables / porcini mushroom sauce	€ 29,00
Local beef goulash bacon dumplings / sour cream	€ 23,50

CHEESE

Cheese selection from “Stockner’s Genussbunker” in San Lorenzo  (“Genussjäger”, Pecorino sheep cheese, blue cheese and “Goasglick” goat cheese) homemade chutney	€ 18,50
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DESSERT

Caramel creme brûlée / peanuts / kumquat	€ 11,50
Spice Tiramisù / fig / almond	€ 11,00
Lemon tarte / meringue / kalamansi gel	€ 11,50
OUR CLASSIC	
Ice-cream cake “Langgenhof”	€ 8,50
Warm apple strudel homemade ice-cream	€ 7,00
Homemade sorbet  	€ 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.

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