

## STARTERS

Fresh beef tartare / homemade focaccia  
onion confit € 17,50

Smoked mountain char filet from Val Passiria   
herbs from our "Langge" farm / apple / black bread € 17,00

Homemade Bruschetta / walnut-asparagus salad   
cherry tomatoes / olive / rosa roasted Roastbeef € 13,50

### OUR CLASSIC

Smokehouse specialties "Langge"  
apple horseradish / bread chip € 15,50

## SOUPS

Poultry soup / vegetable julienne    
boiled cheek of beef / salsa verde € 9,50

Cream of asparagus soup    
crispy bacon / borage € 8,00

### OUR CLASSIC

Barley soup  
smoked meat cubes / spinach "Tirtl" € 7,50

## HOMEMADE HOT APPETIZERS

Potato gnocchi   
rabbit confit / asparagus points € 15,00

Nettle dumplings   
goat cheese "Goasglick" / marinated yellow beet € 12,50

Tortelloni / asparagus  
cherry tomatoes / pine nuts € 14,50

### OUR CLASSIC



"Schlutzkrapfen" / parmesan / brown butter € 13,50

## MAIN DISHES

Grilled pikeperch filet / pea cream    
Venere rice € 24,00

Rosa roasted lamb racks   
potato gratin / artichoke € 26,00

### OUR CLASSICS

“Michael Pacher” Pan: rosa roasted beef and deer    
roasted potatoes / vegetables / porcini mushrooms € 25,50

Local beef goulash / bacon dumplings  
sour cream / green salad € 20,50

## CHEESE

Local cheese selection  
homemade chutney € 14,50

## DESSERT

Mango parfait  
cacao crumbles / sesame waffle € 9,00

Mascarpone cream / hazelnut  
homemade caramel ice-cream € 9,50

### OUR CLASSIC

Ice-cream cake “Langgenhof” € 7,00

Warm apple strudel  
homemade ice-cream € 6,50

Homemade sorbet   € 5,50

gluten-free

 lactose-free

We ask you to inform us about allergies or intolerances when ordering.

All used herbs and a selection of salad is from our garden.