




STARTERS

Sour "Vitellone"  
green beans / polenta from Storo € 16,50

Ricotta cheese from "Goasglick" / summer vegetables  
homemade herb-pineapple tea € 15,00

OUR CLASSIC

Smokehouse specialties "Langge"
cheese / mixed pickles € 16,50

SOUPS

Blue trout, served as soup   € 11,50

OUR CLASSIC

Barley soup
smoked meat cubes / spinach "Tirtl" € 9,00

HOMEMADE HOT APPETIZERS

Gratinated potato gnocchi
"Schwarzenstein" cheese / truffle € 17,00

Open Raviolo / smoked eggplant
grilled prawns € 18,00

OUR CLASSIC

"Schlutzkrופן" / brown butter
parmesan cheese € 16,00


MAIN DISHES

Roasted beef from Passiria valley 
braised potato / croûtons € 28,00

Free-range chicken chop from the oven  
sage / fresh local mushrooms € 23,50

Roasted char filet from Trentino  
garden salad / shallot € 24,50

OUR CLASSICS

“Michael Pacher” Pan: rosa roasted beef and deer 
roasted potatoes / vegetables / porcini mushrooms € 27,00

Local beef goulash
bacon dumplings / sour cream € 21,50

CHEESE

Local cheese selection 
homemade chutney € 14,50

DESSERT

Ricotta cheese dumplings / nougat
apricot from Venosta valley € 10,00

Blueberry-“Clafoutis”
yogurt / blueberry compote € 9,00

OUR CLASSIC

Ice-cream cake “Langgenhof” € 7,50

Warm apple strudel
homemade ice-cream € 6,50

Homemade sorbet   € 6,50

 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.