



Langgenhof Harvest Week

STARTERS

Beetroot raviolo  
goat cheese / hazelnuts € 18,00

Onion / coriander 
salads from our “Langge” farm € 16,00

Roasted carrot / cocoa crumble 
carrot-orange-sauce € 15,50

OUR CLASSIC

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

SOUPS

Creamy polenta soup / black truffle 
“Genussjäger” cheese from the bunker € 12,00

“Pappa al pomodoro”
(bread soup with tomatoes and basil from Tuscany) € 11,50

HOMEMADE HOT APPETIZERS

Taleggio cheese “Bottone”
pear / roasted nuts / pollen € 18,00

Risotto “Melotti” / sour butter 
pine nuts / yeast / oyster leaf € 18,50

Tagliolino / beetroot / lemon caviar
ginger and parmesan foam € 18,00

MAIN DISHES

Chard / cauliflower / truffle cumin “krapfen”	€ 22,00
Fennel roast with onions mashed potatoes	€ 20,00
Pancake / poppy seed wine / curd cheese	€ 19,50

OUR CLASSICS

“Michael Pacher” Pan: rosa roasted beef and deer   roasted potatoes / vegetables / porcini mushroom sauce	€ 29,50
Vegetable one pot / baby spinach   bio-olive oil / cheek of veal	€ 29,00

CHEESE

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

DESSERT

Warm chocolate foam / chili butter cookie / homemade vanilla ice-cream	€ 12,00
Eclair / raspberry compote “namelaka” pistachio-stracchino cream	€ 12,00
“Kaiserschmarrn” / apple compote cranberry jam	€ 12,00
OUR CLASSICS	
Ice-cream cake “Langgenhof”	€ 8,50
Warm apple strudel / homemade vanilla ice-cream	€ 7,50
Homemade sorbet / fresh fruits  	€ 7,50

 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.