

STARTERS

Beef tartare "Langge style"
homemade raisin bread / crispy yogurt € 22,00

Marinated char filet  
fennel / apple / lime € 20,00

Beetroot / smoked ricotta cheese 
sweet potato fries € 18,00

OUR CLASSIC

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

SOUPS

Roasted potato soup 
marinated black truffle € 10,50

OUR CLASSIC

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

HOMEMADE HOT APPETIZERS

"Pasta mista" noodles / pumpkin 
monkfish / baby spinach € 19,50

Risotto "Melotti" / porcini mushrooms 
smoked duck breast € 18,50

OUR CLASSIC

"Schlutzkräpfen" / brown butter
parmesan cheese € 17,50


MAIN DISHES

The best of pork  
black cabbage / "cima di rapa" cabbage / sauce € 26,00

Grilled biological salmon 
kohlrabi / passion fruit € 27,50


Semolina gnocchi / "Genussbunker" cheese
brussels sprouts / mushrooms € 21,00

OUR CLASSICS

"Michael Pacher" Pan: rosa roasted beef and deer 
roasted potatoes / vegetables / porcini mushroom sauce € 29,50

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 / "Goasglick" goat cheese)
homemade chutney € 19,50

DESSERT

Yogurt "Cheesecake" / soft raspberry heart
puffed rice / almond € 11,00


Crispy hazelnut "Dacquoise"
milk chocolate leaves and ganache € 11,00

Cocoa shortcrust / caramelized Pecan nut
chocolate / passion fruit foam € 11,00


OUR CLASSICS

Ice-cream cake "Langgenhof" € 8,50

Warm apple strudel / homemade ice-cream € 7,00

Homemade sorbet / fresh fruits   € 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.