



MENU „LANGWIES“

CARPACCIO ALLA CIPRIANI
rucola | parmesan | pine nuts

ASPARAGUS CREAM SOUP
salmon and cucumber tatar

CONFECTED CHAR FILET FROM BLUNTAU
herb tagliatelle | spring vegetables | smoked paprika

OR

BRAISED BEEF CHEEK & FLAT IRON
purple mashed potatoes | green asparagus wrapped in bacon
honey creamed carrots

BREAD PUDDING OF RHUBARB AND STRAWBERRY
sour cream ice

3-course menu 51,00
ST | M | D
corresponding wines 17,00

3-course menu 42,00
S | M | D
corresponding wines 17,00

4-course menu 59,00
corresponding wines 21,00

Our staff will inform you about allergenic ingredients in our dishes.



STARTERS

BEEF VARIATION

sushi | tatar | teriyaki

mango papaya | wakame | radish

18,50

CARPACCIO ALLA CIPRIANI

rucola | parmesan | pine nuts

16,90

CALF'S SWEETBREADS

tagliatelle | white asparagus | shrimp

15,90

beef jerky (dried spicy filet) wild garlic butter baguette variation	3,70
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3,70

SOUPS

OXTAIL ESSENCE

two kinds of marrow | enoki mushrooms

7,50

ASPARAGUS CREAM SOUP

salmon and cucumber tatar

7,90

SOUP PLATE „LANGWIES“

liver dumpling | meat strudel | cheese dumpling

9,50

BOUILLON WITH

liver dumpling, cheese dumpling or meat strudel

5,50

sliced pancakes

4,90



SALADS

GRILLED LETTUCE HEART

bresaola | asparagus | pine nuts | parmesan 19,50

SALAD „LANGWIESER“

leaf lettuce | fried chicken | crispy prawns | chicken wings 19,50

SPRING SALAD

mixed salad | marinated asparagus | rhubarb | strawberry | sprouts 6,90

MIXED GREEN SALAD

4,80

warm garlic butter baguette	4,50
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4,50

VEGETARIAN | VEGAN

ASPARAGUS RAVIOLI (VEGAN)

grilled asparagus | lemon hazelnut cream 16,90

PARMIGIANA BURGER

rucola | mozzarella

optionally with:

french fries or caesar salad 17,50



MAIN COURSES

BRAISED BEEF CHEEK & FLAT IRON purple mashed potatoes green asparagus wrapped in bacon honey creamed carrots	25,50
BEEF SHORT RIBS black garlic potato mousseline grilled corn king oyster mushrooms	26,50
OSSOBUCO saffron risotto port wine cauliflower zucchini	24,50
CALF'S SWEETBREADS tagliatelle white asparagus shrimp	19,50
SHORTLY ROASTED BEEF rosemary potatoes grilled white asparagus onion confit	22,90
BRAISED BEEF LIVER green asparagus risotto grilled peach salted almonds	18,50
FIAKERGULASCH bread dumpling fried egg pickles	18,90
PRIME BOILLED BEEF bread horse radish cream spinach roasted potatoes chive sauce	24,50
CHAR FILET FROM BLUNTAU herb tagliatelle spring vegetables smoked paprika	26,50
FILLED CHICKEN BREAST herbal cream cheese purple potatoes black root romanesco	23,90
MIXED GRILL „LANGWIES“ fries lecho vegetables herb butter spicy sauce	21,50
WIENER SCHNITZEL fried parsley potatoes cranberries from pork from veal	16,50 23,50



LANGWIES STEAKS

From our own farm or from Austrian premium beef.

Wet aged steaks – minimum 28 days as a whole matured. Particularly tender!

FILET STEAK gratinated with jalapeños fire paste 220 g	44,50
FILET LADY CUT 180 g	36,90
TOMAHAWK (25min. preparation time)	
600 g for 1 person	48,00
1000 g for 2 persons	per person 44,00

served with:

wedges | grilled vegetables | spicy roasted onion butter | BBQ sauce

BEEF FILET „ROSSINI“

goose liver | brioche toast

purple mashed potatoes | honey creamed carrots | truffle jus

44,50

DESSERTS

BREAD PUDDING OF RHUBARB AND STRAWBERRY

sour cream ice

9,90

BITTER CHOCOLATE HOT & COLD

passion fruit

10,90

CLASSIC PANCAKES

apricot or cranberry jam

8,90

CLASSIC PANCAKE | ice cream

9,90

3 KINDS OF HOMEMADE SORBET

7,80

SALZBURGER NOCKERL – soufflé with raspberries (25 min. preparation time)

1 dumpling | 3 dumplings

9,90 | 17,90