

GOURMET MENU „Langwies“

Salmon trout sashimi
green asparagus | radish | nut butter | trout caviar

Young leek garden cress foam soup
tomato semolina dumpling

2 kinds of Iberico pork
medium roasted crown | preserved belly
caraway cabbage | macaire potatoes | red wine shallots

3 kinds of apricot
dumplings | sorbet | espuma

3-course menu 44,-
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corresponding wines 17,-

3-course menu 38,-
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corresponding wines 17,-

4-course menu 49,-
corresponding wines 19,-

STARTERS

Salmon trout sashimi green asparagus radish nut butter trout caviar	12,50
2 kinds of cream cheese from the Pötzelsberger cheese factory melon prosciutto pepper jam	10,90
Homemade brawn beetle bean salad onion marinade seed oil	8,00

Olive oil rock salt baguette	2,50
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SOUPS

Soup plate „Langwies“ liver dumpling semolina dumpling meat strudel	7,50
Bouillon with: liver dumpling or meat strudel	4,50
sliced pancakes or semolina dumping	4,20
Young leek garden cress foam soup tomato semolina dumping	6,50

VEGETARIAN

Homemade pappardelle spring onion asparagus zucchini cherry tomatoes parmesan	14,90
Filled oxheart tomato quinoa verbena brew jalapeño mayonnaise	14,90

SALADS

Salad „Langwies“ fried chicken crispy prawns chicken wings	16,50
Roasted mushroom salad baby chard harissa pecans roasted prawns	17,50
Summer salad lettuce salad	5,50 4,80

Warm garlic butter baguette	3,90
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MAIN COURSES

Roasted sea bass filet sour potatoes fennel capers	20,50
Medium roasted saddle of lamb polenta aubergine paprika coffee	25,90
Filled chicken roll baby spinach carrots corn sugar snaps mango purple curry sauce	21,50
2 kinds of Iberico pork medium roasted crown preserved belly caraway cabbage macaire potatoes red wine shallots	22,90
“Beuschl” (stew of lung and heart) - Austrian specialty bread dumplings veal jus	14,50
Chicken breast breaded and fried potato cucumber salad seed oil cranberries	15,90
Mixed grill „Langwies“ fries herb butter vegetables	18,90
Roast of the horse with fried onions tagliatelle bacon beans	24,50
Wiener Schnitzel fried parsley potatoes cranberries from pork *	13,90
from veal *	18,90
Cordon Bleu from pork breaded and fried cheese Langwies bacon peas-rice cranberries	15,90

SPECIAL CUTS

From our **own farm** or from Austrian premium beef
wet aged – minimum 28 days, as a whole dry matured, particularly tender!

Filet steak with spicy jalapenos crust 220 g	35,00
Filet - Lady cut 180 g	29,00
Surf and Turf striploin 180 g 3 piece of king prawns	33,00
T-Bone Steak 1000 g for 2 persons	per person 39,00

Side dishes:

grilled vegetables | wedges | caesar salad
truffel butter | BBQ tomatoes sauce | charcoal mustard

DESSERTS

3 kinds of apricot dumplings sorbet espuma	9,90
Variation of bittersweet chocolate vanilla dandelion brittle	11,50
Classic pancake apricot or cranberry jam	7,50
Classic pancake ice cream	8,50
3 types of homemade sorbet	6,50
Original Salzburger Nockerl - Soufflé (25 minutes preparation time)	16,90