

A LA CARTE

SMALL BITES

VITELLO TONNATO Höllerschmid veal Thin slices Tuna creme&Capers	€ 13	TAN TAN SALAD Veneson Braised with vegetables Minced Salad hearts&Mayonnaise	€ 13
PIMIENTOS DE PADRÓN Kalamata oil&Fleur de sel	€ 10	CRAB CAKE Caribbean style Lime&chilli Mayo	€ 12

STARTERS

BURRATINA

Stracciatella cheese|Oven tomato|
Artichoke|Arugula&Balsamic pearls

€ 18.00

ARTICHOKE

Served as whole to pick|
Sauce Gribiche&Hollandaise

€ 19.50

STEAK TARTARE

Black truffle|Watercress&Walnut oil|
Mountain cheese foam&Organic egg

€ 19.50

ASIA SALMON

Label rouge|Filet|Marinated|
Cucumber|Fennel|
Miso&Crispy Avocado

€ 18.50

MAIN COURSES

POT-AU-FEU DE LA MER

Fine fish|Potato|Vegetable|Prawn|
Mussels|Crustacean Stock&Salicorno

€ 28.50

TRUFFLE PASTA

Homemade ribbon noodles|Spinach|
Grana|Winter truffle&Truffle sauce

€ 20|29

BREAST OF DUCK

Barbary|Celeriac|Piedmontese hazelnut|
Savoy|Apple&Bacon

€ 29.50

STEAK FRITES

Beef tenderloin|Café de Paris-Gravy|
Wild Broccoli&Belgian French fries

200G oder 160G Lady's Cut

*€ 34|39

WIENER SCHNITZEL

180G|LIEBSTEINSKY POTATO-CUCUMBER SALAD&COWBERRY

HÖLLERSCHMID VEAL € 25



LIEBSTEINSKY RALLYE



TASTING MENU

• TUNA TATAKI •

Saku|Sashimi grade|Yellow fin|Sesame|Mushroom|
Truffel-Vinaigrette|Fava&Thai asparagus
*€ 25.50

• COQUILLE&FOIE •

Scallop|Duck liver|Fried|Celery puree|Cumquat|
Passe Pierre&Beurre noisette-Gravy
*€ 26.50

• LAMB •

Roasted saddle|Potato flan|Beans|Cassoulet|
Winter savory|Rosemary-Jus&Pearl onion
*€ 33.50

• BABA AU RHUM •

Ring-shaped cake|Rum-soaked|Pineapple|
Pistachio&Homemade icecream
*€ 16.50

• € 68.00 •

* À la Carte

