

LIEBSTEINSKY AT NOON 12.00-14.30 UHR

## BUSINESSLUNCH

### APPETIZER

HUMMUS HOMEMADE OLIVE OIL PITA&SPICES	*€ 10.00
VITELLO TONNATO TUNA CREME SLICED VEAL&CAPERS	*€ 12.00
BURRATINA OVEN-TOMATO ARTICHOKE LIMEOIL&ARUGULA	*€ 12.00
KING PRAWNS SOFTLY GRILLED MISO CUCUMBER  WASABI FENNEL&CRISPY AVOCADO	*€ 13.00
CHOCOLATE GLUTENFREE&BERRIES-JAM	*€ 7.50

### MAIN COURSE

WIENER SCHNITZEL ORGANIC 180G HÖLLERSCHMID "WALDROC" & POTATO-CUCUMBER SALAD	*€ 22.50
TRUFFLED PASTA LINGUINI TRUFFLED SAUCE BLACK TRUFFLE&GRANA	*€ 25.00
LABEL ROUGE SALMON FILLET BEAR LEEK-SPINACH-RISOTTO&TOMATO	*€ 24.50
TAGLIATA DI MANZO BEEF TENDERLOIN SLICES MEDIUM GRILLED  ARUGULA GRANA&POLENTA	*€ 24.50
AFFOGATO AL CAFFÈ	*€ 6.50

\*A LA CARTE

MENU IN SMALL COURSES - 2COURSES € 23 STARTER&ENTREE - 3COURSES STARTER|ENTREE&DESSERT € 26

## DAILY SPECIALS

BACKHENDL € 14.90

DEEP FRIED CHICKEN|BREAST|BONELESS DRUMSTICK|POTATO SALAD&DIP

PENNE € 13.90

HOMEMADE TOMATO SAUCE|OVEN TOMATO|BURRATA CREAM&BEAR LEEK-PESTO

STIFADO € 14.90

BRAISED BEEF|SPICES|PEARL ONION|VEGETABLES&SMALL POTATOES

**ADD** soup of the day **or** small salad € 2.00

## SALADS

CHEVRE Orange-Dressing LETTUCE FRIED GOAT CHEESE  ORANGE MINT NUTS&BASIL	€ 13.50	CAESAR Comeback-Dressing SALAD HEARTS CROÛTONS PARMESAN  WITH GRILLED CORN FED CHICKEN BREAST	€ 9.50 € 14.50
MIXED Balsamico	€ 6.00		
	BREAD&BUTTER € 2.90 WALDVIERTLER SOURDOUGH		

*Dietary or allergens please ask our service staff*

a-Glutenhaltiges Getreide  
b-Krebstiere c-Ei  
d-Fisch

e-Erdnuss f-Soja  
g-Milch oder Käse  
h-Schalenfrüchte l-Sellerie

m-Senf n-Sesam  
o-Sulfite  
p-Lupinen r-Weichtiere