

A LA CARTE

SMALL BITES

VITELLO TONNATO
Höllerschmid veal|Thin slices|
Tuna creme&Capers

€ 13

PIMIENTOS DE PADRÓN
Kalamata oil&Fleur de Sel

€ 10

CHARCUTERIE
Italy|Spain|Austria|
Kalamata&Sardinian Bread

€ 14

FISH&CHIPS
Pikeperch|Pommes allumettes&Truffled Mayo

€ 14

STARTERS

BURRATINA

Stracciatella cheese|Asparagus|
Strawberry|Arugula&Balsamic pearls

€ 18.00

ARTICHOKE

Served as whole to pick|
Sauce Gribiche&Hollandaise

€ 19.50

STEAK TARTARE

Black truffle|Frisée&Walnutoil
Mountain cheese foam&Organic egg

€ 19.50

CEVICHE

King Prawns|White Tiger|Lime|
Leche de Tigre|Fennel|Chilli|
Cilantro|Mango&Avocado

€ 18.50

MAIN COURSES

SEA BASS

Crustacean-Bouillabaisse-Stock|Potato
Artichoke|Spinach&Salicorno

€ 33.50

TRUFFLE PASTA

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

€ 20|29

LAMB

Roasted saddle|Parsnip|Kalamata Olive
Watercress|Asparagus&Bramble

€ 35.50

STEAK FRITES

Beef tenderloin|Truffle-Gravy|
Wild Broccoli&Belgian French fries
200G oder 160G Lady's Cut

*€ 34|39

WIENER SCHNITZEL

180G|LIEBSTEINSKY POTATO-CUCUMBER SALAD&COWBERRY

HÖLLERSCHMID ORGANIC WALDROC € 26



LIEBSTEINSKY RALLYE



TASTING MENU

•TUNA TATAKI•

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

•COQUILLE&FOIE•

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

•QUAIL•

Imperial|Celery puree|Danube Morel|
Small carrot&Artichoke
*€ 30.50

•BABA AU RHUM•

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

•€ 68.00•

* À la Carte

