

A LA CARTE

SMALL BITES

VITELLO TONNATO Höllerschmid veal Thin slices Tuna creme&Capers	€ 14	CHARCUTERIE Italy Spain Austria Kalamata&Sardinian Bread	€ 14
PIMIENTOS DE PADRÓN Kalamata oil&Fleur de sel	€ 10	BURRATINA Apricot Tomato Arugula&Balsamic pearls	€ 18

STARTERS

FOIE GRAS DE CANARD
Homemade Terrine|Sweet wine|
Apple&Brioche
€ 25.00

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

CEVICHE
King Prawns|White Tiger|
Leche de Tigre|Fennel|Chilli|
Cilantro|Mango&Avocado
€ 18.50

MAIN COURSES

MOULES FRITES
Bouchot Mussels|White wine|Rouille
Fine Vegetables&Belgian Fries
€ 22.50

TRUFFLE PASTA
Homemade ribbon noodles|Spinach|
Grana|Summer truffle&Truffle sauce
€ 20|29

POUSSIN
Oven roasted|Served for 2 persons|
Champignon|Carrot&Small potatoes
€ 35.50

BEEF TENDERLOIN
Höllerschmid|200G **OR** 160G Ladys Cut
Madeira|Mangold&Brie de Meaux-Gratin|
ADD + Small Chanterelles € 7
€ 42|36

WIENER SCHNITZEL

180G|LIEBSTEINSKY POTATO-CUCUMBER SALAD&COWBERRY
HÖLLERSCHMID VEAL € 28



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|Celery puree|Cumquat|
Passe Pierre&Beurre noisette-Gravy
*€ 26.50

•LAMB•

Roasted saddle|Parsnip|Kalamata Olive|
Watercress|Asparagus&Bramble
*€ 33.50

•BABA AU RHUM•

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

•€ 68.00•

* À la Carte

