

A LA CARTE

SMALL BITES

VITELLO TONNATO

€ 14

Höllerschmid veal|Thin slices|

Tuna creme&Capers

PIMIENTOS DE PADRÓN

€ 10

Kalamata oil&Fleur de sel

TRUFFLED EGG

€ 13

Onsen egg yolk|Corn|Summer truffle|Pearl|

Brioche|Farmers cheese&Frozen Foie Gras

CHARCUTERIE

€ 14

Kalamata&Sardinian Bread

STARTERS

BURRATINA

Tomato diversity|Marinated|Arugula|

Pesto&Balsamic pearls

€ 18.00

ARTICHOKE

Served as whole to pick|
Sauce Gribiche&Hollandaise

€ 19.50

STEAK TARTARE

Spicy Asia Style|Wasabi|Soy egg|
Chilli|Ginger|Saffron&Scallion

€ 19.50

CEVICHE

Salmon fillet|Label rouge|
Leche de Tigre|Fennel|Chilli|
Cilantro|Mango&Avocado

€ 18.50

MAIN COURSES

MOULES FRITES

Bouchot Mussels|White wine|Rouille

Fine Vegetables&Pommes Allumettes

€ 24.50

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 ORGANIC WALDROC € 26



LIEBSTEINSKY RALLYE



TASTING MENU

•TUNA•

Saku|Sashimi grade|Yellow fin|Citrus-Vinaigrette|
Frozen cream|Basil|Pear&Belgian endive
*€ 25.50

COQUILLE ST.JACQUES

Scallop|Fried|Langos|Sour cream|
Osietra Malosso| Caviar&Scallion
*€ 26.50

•BRANZINO•

Seabass caught|Fillet|Potato foam|Cauliflower|
Spinach&Veltliner Beurre blanc
*€ 37.50

OR

•LAMB•

Boneless Saddle|Fried|Celeriac|
Cherry|Tarragon&Artichoke
*€ 39.50

•LEMON&RASPBERRY•

Short pastry|Tartelette|Lemon Curd|Lemon beebrush|
Baiser|Raspberry&Sherbet
*€ 13.00

• 3 COURSES WITH BRANZINO **OR** LAMB € 59.00 •

5 COURSES COMPLETELY € 79.00

* Á la Carte

