

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|Black 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|Black truffle&Truffle sauce

€ 20|29

CHICKEN SUPRÊME

Label Rouge|France|Hokkaido|

Pumpkin mash|Brussel sprouts&Pesto

€ 23.50

BEEF TENDERLOIN

Höllerschmid|200G **OR** 160G Ladys Cut

Handmade stuffed croquettes|

wild broccoli&Truffled gravy

€ 42|36

WIENER SCHNITZEL

180G|LIEBSTEINSKY POTATO-CUCUMBER SALAD&COWBERRY

HÖLLERSCHMID ORGANIC WALDROC € 26



LIEBSTEINSKY RALLYE



TASTING MENU

• SALMON TROUT •

Pickled fillet|Fennel-Vichyssoise|Citrus|
Chestnut&Char Caviar
*€ 25.50

COQUILLE SAINT-JACQUES

|Fried|Lobster-Gyoza|
Bisque|Schoten&Passe Pierre
*€ 26.50

• BRANZINO •

Seabass fillet|Hokkaido|Artichoke|
Baby spinach&Olive
*€ 37.50

ODER

• DEER •

Extramedura|Boneless saddle|Celeriac|
Crispy Porcini&Pickled Cranberries
*€ 39.50

• FRENCH TOAST •

Marinated Brioche|Pumpkin-mousse|Cumquat|
Pekan nut&Fig sorbet
*€ 13.00

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

5 COURSES COMPLETELY € 79.00

* À la Carte

