

-20% TAKE AWAY

LIEBSTEINSKY AT NOON 12.00-14.30 UHR

BUSINESSLUNCH

APPETIZER

HUMMUS	*€ 10.00
HOMEMADE OLIVE OIL PITA&SPICES	(A)
VITELLO TONNATO	*€ 14.00
VEAL TUNA CREAM&NONPAREILLES CAPERS	(G H)
BURRATINA	*€ 12.00
TOMATO DIVERSITY PESTO&ARUGULA	(G H)
TAFELSPITZSULZ	*€ 12.00
PRIME BOILED BEEF BRAWN VEGETABLES	(G H)
SALAD PICKLED ONION&PUMPKIN SEED OIL	

MAIN COURSE

WIENER SCHNITZEL ORGANIC 180G	*€ 22.50
"WALDROC" & POTATO-CUCUMBER SALAD	(A G M C)
TRUFFLED PASTA	*€ 25.00
LINGUINI TRUFFLE SAUCE BLACK TRUFFLE&GRANA	(A G C)
SALMON	*€ 24.50
LABEL ROUGE FILLET HOKKAIDO&PAK CHOI	(D G A)
LAMB	*€ 22.50
BRAISED SHANK BEANS-CASSOULET	(G)
POLENTA&OLIVES-GREMOLATA	

CHOCOLATE	GLUTENFREE&BERRIES-JAM	*€ 7.50	AFFOGATO AL CAFFÈ	*€ 6.50
		(G)		(G C)
		*A LA CARTE		

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

DAILY SPECIALS

MINI GRAMMELKNÖDEL € 14.90
COMFORT FOOD STUFFED DUMPLINGS GREAVES SAUERKRAUT&POTATO-BALSAMIC-MASH
YELLOW CURRY € 14.90
FINE FISH FILLET COCONUT CHICKPEAS BROCCOLI&CILANTRO-RICE
VEGGIE € 13.50
HOMEMADE STRUDEL CARROT TURNIP CABBAGE CAULIFLOWER ARUGULA&HERBS-DIP

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

SALADS

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

Please take note our allergens information. Dietary related 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