

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	
CHOCOLATE	*€ 7.50
GLUTENFREE&BERRIES-JAM	(G)

*A LA CARTE

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)
PEPPER STROGANOFF		*€ 24.50
BEEF TENDERLOIN SLICED GREEN PEPPER		(G)
CHAMPIGNONS CREAM SAUCE&DUMPLINGS		
AFFOGATO AL CAFFÈ		*€ 6.50
		(G C)

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

DAILY SPECIALS

FISH&CHIPS	€ 14.90
FILLET OF PLAICE BALTIC SEA POMMES ALLUMETTES&SAUCE TARTARE	
PORK ROAST	€ 14.90
DUROC BRAISED NECK FRIED CABBAGE OVEN VEGETABLES&DUMPLINGS	
CAULIFLOWER STEAK	€ 14.50
GRILLED LEMON-CHICKPEAS-MASH CHAMPIGNON&POMEGRANATE-CHIMICHURRI	

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.