

A LA CARTE

SMALL BITES

VITELLO TONNATO	€ 14	OEUFs MIMOSA LIEBSTEINSKY	€ 11
Höllerschmid veal Thin slices		Stuffed egg Peas Pommery mustard Lardo	
Tuna creme&Capers		Chives Caviar&Bottarga	
PIMIENTOS DE PADRÓN	€ 10	CHARCUTERIE	€ 14
Kalamata oil&Fleur de sel		Kalamata&Sardinian Bread	

STARTERS

BURRATINA

Fresh cheese|Marinated|Pear|Arugula|
Pesto&Balsamic pearls

€ 18.00

ARTICHOKE

Served as whole to pick|
Lemon Aioli&Vinaigrette

€ 19.50

STEAK TARTARE

Höllerschmid beef|Onsen egg yolk|
Parmigiano foam&Black truffle

€ 19.50

CEVICHE

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

€ 18.50

MAIN COURSES

CARRILLADA PATA NEGRA

Braised Iberico Cheeks|Puree|
Endive salad|Celeriac&Grappa grapes

€ 28.50

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

CALAMARETTI

Small Cuttlefish|Patagonia||Grilled|Crispy|
Chickpeas|Peapod|Tarragon&Pomegranate
*€ 25.50

• BRANZINO •

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

ODER

• LAMB •

Boneless saddle|Fried|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** LAMB € 59.00 •

5 COURSES COMPLETELY € 79.00

* À la Carte

