

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
PEAR BABY SPINACH PESTO&ARUGULA	(G H)
STEAK TARTARE	*€ 13.50
HÖLLERSCHMID BEEF MARINATED	(G H)
POTATO CRISPS&TOAST	

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)
TAGLIATA DI MANZO	*€ 24.50
BEEF TENDERLOIN SLICED PORT WINE GRAVY	(G)
ROSEMARY POTATOES ARUGULA&GRANA	

CHOCOLATEGLUTENFREE&BERRIES-JAM	*€ 7.50	CRÈME BRÛLÉE	*€ 6.50
	(G)		(G C)
	*A LA CARTE		

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

DAILY SPECIALS

KASPRESSKNÖDEL € 14.50
AUSTRIAN COMFORT FOOD TYROLESE CHEESE DUMPLINGS LEAF SPINACH&SOUR CREAM-CUCUMBER
MEZZELUNE ALLA CARBONARA € 14.90
STUFFED NOODLES HOMEMADE BRAISED RAGOUT CARBONARA-SAUCE KRAUT JULIENNE&BACON
VEAL € 14.90
TAFELSPITZ OVEN ROASTED DILL-CREAM FRENCH BEANS RÖSTI&HORSERADISH

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.