

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	*€ 23.50
"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 OLIVE PUREE&FENNEL	(D G A)
TAFELSPITZ	*€ 23.50
PRIME BOILED BEEF VEGETABLES APPLE PUREE	(G)
HORSERADISH CHIVES SAUCE&RÖSTI	

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

CRÈME BRÛLÉE	*€ 6.50
	(G C)

*A LA CARTE

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

DAILY SPECIALS

ZANDER € 14.90

PIKEPERCH|FILLET|FRIED|CASSOULET&SMALL POTATOES

PARMIGIANA DI MELANZANE € 13.90

BRAISED EGGPLANT|TOMATO SAUCE|MOZZARELLA|GNOCCHI&PESTO

EIERNÖCKERL € 14.50

AUSTRIAN COMFORT FOOD|SMALL SHAPELESS DUMPLINGS|EGG|BACON|CRISPY ONION&LETTUCE

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

SALADS

CHEVRE Orange-Dressing	€ 13.50
LETTUCE FRIED GOAT CHEESE	(G H)
ORANGE MINT NUTS&BASIL	

CAESAR Comeback-Dressing	€ 9.50
SALAD HEARTS CROÛTONS PARMESAN	(A G C)
WITH GRILLED CORN FED CHICKEN BREAST	€ 14.50

MIXED Balsamic	€ 6.00
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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