

A LA CARTE

SMALL BITES

STEAK TARTARE Höllerschmid beef Marinated Parmigiano foam Parsley&Pommes Pailles	€ 15	OEUFs MIMOSA LIEBSTEINSKY Stuffed egg Peas Pommery mustard Lardo Chives Caviar&Bottarga	€ 11
PIMIENTOS DE PADRÓN Kalamata oil&Fleur de sel	€ 10	CHARCUTERIE Kalamata&Sardinian Bread	€ 14

STARTERS

BURRATINA

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

€ 18.00

ARTICHOKE

Served as whole to pick|
Lemon Aioli&Vinaigrette

€ 19.50

VITELLO TONNATO

Höllerschmid veal|Thin slices|
MSC Tuna cream&Crispy capers

€ 19.50

CEVICHE

King prawns|Softly cooked|
Leche de Tigre|Fennel|Chilli|
Cilantro|Pineapple&Avocado

€ 19.00

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

SALMON FILLET

Label Rouge|Sweet potato|Mash|
Young Carrot&Lemon-Capers-Butter

€ 28.00

BEEF TENDERLOIN

Höllerschmid|200G **OR** 160G Ladys Cut
Café de Paris Sauce|Wild Broccoli
&Pommes allumettes

€ 42|36

WIENER SCHNITZEL

180G|LIEBSTEINSKY POTATO-CUCUMBER SALAD&COWBERRY

HÖLLERSCHMID ORGANIC WALDROC € 26



LIEBSTEINSKY RALLYE



TASTING MENU

• TUNA TATAKI •

Yellow fin|Saku|Rare|Tropical fruit|Cucumber|
Avocado&Passe Pierre
*€ 25.50

COQUILLE ST. JACQUES

Scallop|Grilled|Sweet potato|
sautéed Kale&Crustacen-Bisque
*€ 26.50

• SKREI •

Norwegian winter Cod|Lofoten|Fried|Sepia-Beans|Cream|
Spinach|Saffron&Parsley
*€ 37.50

OR

• POULET DE BRESSE •

French free-range chicken AOP|Poultry-Basil-Velouté|
Parsnip|Oven leek&Oyster mushroom
*€ 39.50

• SWEET BANANA •

Mascarpone|Bourbon vanilla|Banana bread|Crumbles|
Icecream|Guanaja|salted caramel&Passion fruit
*€ 18.00

• 3 COURSES WITH COD **OR** CHICKEN € 59.00 •

5 COURSES COMPLETELY € 79.00

* À la Carte

