

LIEBSTEINSKY AT NOON 12.00-14.30 UHR

BUSINESSLUNCH

APPETIZER

OEUFS MIMOSA FILLED EGG PEAS&CHAR CAVIAR	*€ 11.00 (A)
VITELLO TONNATO VEAL TUNA CREAM&NONPAREILLES CAPERS	*€ 14.00 (G H)
BURRATINA PEAR BABY SPINACH PESTO&ARUGULA	*€ 12.00 (G H)
STEAK TARTARE HÖLLERSCHMID BEEF MARINATED PARMIGANO CREAM&TOAST	*€ 13.50 (G H)

MAIN COURSE

WIENER SCHNITZEL ORGANIC 180G "WALDROC" & POTATO-CUCUMBER SALAD	*€ 23.50 (A G M C)
TRUFFLED PASTA LINGUINI TRUFFLE SAUCE BLACK TRUFFLE&GRANA	*€ 25.00 (A G C)
SALMON LABEL ROUGE FILLET PARSNIP&LEEK	*€ 24.50 (D G A)
TAGLIATA DI MANZO BEEF TENDERLOIN SLICED ARUGULA GRANA PORT-GRAVY&ROSEMARY POTATOES	*€ 25.50 (G)

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

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

DAILY SPECIALS

HOISIN BEEF BOWL € 14.90 BEEF TENDERLOIN SLICED RICE MISO BEETROOT BROCCOLI AVOCADO CILANTRO&EDAMAME
LASAGNE € 14.90 VEAL RAGOUT TOMATO BECHAMEL MOZZARELLA&ARUGULA
CELERIAC € 14.50 THREE SORTS OF CREAM BRAISED CRISPY CHICORY GNOCCHI&BROWN BUTTER

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

SALADS

CHEVRE Orange-Dressing LETTUCE FRIED GOAT CHEESE ORANGE MINT NUTS&BASIL	€ 13.50 (G H)	CAESAR Comeback-Dressing SALAD HEARTS CROÛTONS PARMESAN WITH GRILLED CORN FED CHICKEN BREAST	€ 9.50 (A G C) € 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.

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