

**-20% Take away**  
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)
ZANDER PIKEPERCH FILLET CHIVES-PURÉE&ASPARAGUS	*€ 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

STUFFED GNOCCHI € 13.90 RICOTTA WILD GARLIC HOMEMADE TOMATO SAUCE ARUGULA&PARMESAN CHEESE
MEDAILLONS OF PORK € 14.90 DUROC TENDERLOIN SOUR POTATO-CRÈME CARAWAY SEEDS JUS&SAUTEED SAVOY CABBAGE
WHITE ASPARAGUS € 15.50 PEPPER HAM HOLLANDAISE CHERVIL&SMALL BUTTERED POTATOES

**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