

A LA CARTE

SMALL BITES

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|---|------|---|------|
| VEGAN TAN TAN SALAD | € 12 | OEUFs MIMOSA LIEBSTEINSKY | € 12 |
| Beluga lentils-Bolognese Salad hearts Sesame Caper flower&Chilli "Mayo" | | Stuffed egg Peas Pommery mustard Lardo Chives Caviar&Bottarga | |
| PIMIENTOS DE PADRÓN | € 11 | CHARCUTERIE | € 14 |
| Kalamata oil&Fleur de sel | | Kalamata&Sardinian Bread | |

STARTERS

BURRATINA

Italian fresh cheese|Smoked eggplant|
Tomato diversity|Elderflower&Balsamic

€ 18.50

ARTICHOKE

Served as whole to pick|
Lemon Aioli&Vinaigrette

€ 19.50

STEAK TARTARE

Salsa di Tartufo|Umami egg yolk|
Summer truffle&Sourdough Toast

€ 20.50

CEVICHE

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

€ 19.00

MAIN COURSES

TRUFFLE PASTA

Homemade ribbon noodles|Spinach|
Grana|Black truffle&Truffle sauce

€ 20|29

MISO SALMON

Marinated|Fillet|Label rouge|
Chanterelles|Artichoke&Celeriac

€ 29.00

CHICKEN SUPRÊME

French|Corn fed|Basil-Velouté|
Parsnip|Oven leek&Oyster mushrooms

€ 26.50

STEAK FRITES

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

€ 44|38

WIENER SCHNITZEL

180G|LIEBSTEINSKY POTATO-CUCUMBER SALAD&COWBERRY

HÖLLERSCHMID ORGANIC WALDROC € 26



LIEBSTEINSKY RALLYE



TASTING MENU

• TUNA TATAKI •

Yellow fin | Saku | Rare | Niçoise herbs-marinate | Almond |
Tomato | Shallots | Melon & Taggiasca Olive

*€ 25.50

CHANTERELLES

Small mushrooms | Sautéed | Onsen egg |
Potato foam & Belper cheese

*€ 25.00

• BRANZINO •

Seabass | Caught | Fillet | Grilled | Sepia-Beans | Cream |
Spinach | Saffron & Parsley

*€ 38.50

OR

• LAMB •

Loin of lamb | Boneless | Grilled | Peas | Asparagus |
Pickled Rhubarb & Wild garlic Pesto

*€ 39.50

• SWEET BANANA •

Mascarpone | Bourbon vanilla | Banana bread | Crumbles |
Icecream | Guanaja | Salted caramel & Passion fruit

*€ 18.00

• 3 COURSES WITH BRANZINO OR LAMB € 64.00 •

5 COURSES COMPLETELY € 84.00

* À la Carte

