

A LA CARTE

SMALL BITES

VITELLO TONNATO
Organic veal|Thinly sliced|
Tunacream&Fried capers

€ 15

PIMIENTOS DE PADRÓN
Kalamata oil&Fleur de sel

€ 11

OEUF MIMOSA LIEBSTEINSKY
Stuffed egg|Peas|Pommery mustard|Lardo|
Chives|Caviar&Bottarga

€ 12

CHARCUTERIE
Kalamata&Sardinian Bread

€ 14

STARTERS

BURRATINA

Italian fresh cheese|Smoked eggplant|
Cherry tomato|Elderflower&Balsamic

€ 18.50

ARTICHOKE

Served as whole to pick|
Lemon Aioli&Vinaigrette

€ 19.50

KING PRAWNS

Grilled|Beetroot|Apple|Bacon crumble|
Pickled radish&Horseradish ice

€ 19.50

CARPACCIO ROSSINI

Beef tenderloin|Thin|Rare marinated|
Foie de Canard|Iced|Shaved|
Truffle vinaigrette&Sweet wine jelly

€ 19.50

MAIN COURSES

TRUFFLE PASTA

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

€ 20|29

POT AU FEU DE LA MER

Gilthead|Crustacean-Mussel-Stock|
Calamaretti|Fennel|Peas&Gnocchi

€ 28.50

SUPRÊMES DE POULET

French Chicken|Chest|À l'orange|
Sweet potato|Chicory&Porcini

€ 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 OR HÖLLERSCHMID VEAL € 32



LIEBSTEINSKY RALLYE



TASTING MENU

•TUNA TATAKI•

Yellow fin|Saku|Rare|Niçoise herbs-marinade|Almond|
Tomato|Shallots|Melon&Taggiasca Olive
*€ 25.50

CHANTERELLES

Small mushrooms|Sautéed|Onsen egg|
Potato foam&Belper cheese
*€ 25.00

•TURBOT•

Caught|Fillet|Tomato-Olive oil poached|Spinach|
Polenta|Watercress&Lemon tapenade
*€ 38.50

OR

•LAMB•

Loin of lamb|Boneless|Grilled|Celery purée|
Fava beans|Artichoke|Grappa grapes&Chives
*€ 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

