

A LA CARTE

SMALL BITES

VEGAN "BONE MARROW"	€ 11	PIMIENTOS DE PADRÓN	€ 10
Celeriac Fava Truffled salsa&Potato		Kalamata oil&Fleur de Sel	
FRENCH TOAST DE LUXE	€ 12	COQUILLE SAINT-JACQUES	€ 14
Beurre de Homnard Peapod Smoked fish		2 Scallops in Panko deep fried Saltlemon	
Creme fraiche Fruit&Frisee		Cucumber-Kimchi&Truffled-Aioli	
VITELLO TONNATO	€ 13	HUMMUS	€ 10
Organic veal Tuna creme&Capers		Homemade Spices&Olive oil	

STARTERS

BURRATINA

Creamy fresh cheese|Hokkaido|Physalis|
Zucchini|Lovage&Pumpkin seed

€ 18.00

ARTICHOKE

Served as whole to pick|
Lemon-Aioli&Chimichurri

€ 19.50

STEAK TARTARE

Black truffle|Watercress&Walnut oil
Mountain cheese foam&Organic egg

€ 19.50

KING PRAWN

Grill flashed|Fennel|Pineapple|
Scallion|Cress|Radishes|
Cilantro&Jalapeño

€ 18.50

MAIN COURSES

MISO SALMON

Label rouge fillet|Medium fried|
Cauliflower&Glassworts

€ 28.50

TRUFFLE PASTA

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

€ 20|29

SUPRÊMES DE POULET

Mieral corn fed|Chest|À l'orange|
Pumpkin|Chicorée&Brioche

€ 24.50

STEAK FRITES

Höllerschmid beef tenderloin|Truffle|
Wild broccoli&Belgian French fries
200G oder 160G Lady's Cut

*€ 34|39

WIENER SCHNITZEL

180G|LIEBSTEINSKY POTATO-CUCUMBER SALAD&COWBERRY

HÖLLERSCHMID VEAL € 25 OR HÖLLERSCHMID ÖTSCHERBLICK FARMERS PIG € 18.50



LIEBSTEINSKY RALLYE



TASTING MENU

• ARCTIC CHAR •

Gently marinated | Cucumber | Radishes |
Green apple & Horseradish
*€ 20.50

ORGANIC EGG

Egg yolk | Caviar Imperial Gold |
Potato & Chives
*€ 26.50

• SURF & TURF •

Asia style | Scallop | Duroc pork belly |
Miso glazed | Cauliflower & Passe Pierre
*€ 25.50

CAILLE IMPÉRIALE

Robin boneless quail | French | Fried | Crispy | Artichoke |
Foie de Canard | Smalage & Grapes
*€ 28.50

• DEER •

Saddle of venison | Poppy | Pumpkin | Red onion |
Ginger | Amaro-gravy & Rosemary
*€ 32.50

• RIBISEL & GRIEB •

Currant | Semolina | Flummery |
Torn pancake & Sour creme ice
*€ 15.00

• € 59.50 •

6 COURSES COMPLETELY € 79.00

* À la Carte

