

LIEBSTEINSKY AT NOON 12.00-14.30 UHR

BUSINESSLUNCH

SERVED AS A MENU IN SMALL COURSES 2/3 COURSES € 22/25 STARTER|ENTREE OR DAILY SPECIAL|DESSERT

APPETIZER

HUMMUS	€ 9.00
HOMEMADE OLIVE OIL PITA&SPICES	
VITELLO TONNATO	€ 12.00
TUNA CREME SLICED VEAL&CAPERS	
BURRATINA	€ 12.00
PEAR NUTS&ARUGULA	
STEAK TARTARE	€ 12.50
MARINATED MINCED BEEF CHAMPIGNON	
POTATO CHIPS TOAST&BUTTER	
SALMON CEVICHE	€ 14.00
PINEAPPLE FENNEL SCALLION CILANTRO&JALAPEÑO	
CHOCOLATE	€ 7,00
GLUTENFREE&MANGO	

MAIN COURSE

TRUFFLED PASTA	€ 17/25
LINGUINI TRUFFLED SAUCE BLACK TRUFFLE&GRANA	
MISO SALMON	€ 22.50
LABEL ROUGE GRILLED FILLET&CAULIFLOWER	
BEEF ROULADE	€ 23.50
GRAVY GREEN BEANS BACON&MASHED POTATOES	
WIENER SCHNITZEL 180G	€ 23/16
HÖLLERSCHMID VEAL OR ÖTSCHERBLICK ORGANIC PIG	
&LIEBSTEINSKY POTATO-CUCUMBER SALAD	
PORCINI	€ 20.50
YELLOW BOLETUSES A LA CREME PARSLEY&DUMPLING	
MARILLENPALATSCHINKE	€ 4.50
PIECE	

DAILY SPECIALS

DEEP FRIED LIVER € 13.90

GOOS|WALDORF-SALAD|LETTUCE&MARJORAM

VEGAN CURRY € 13.50

ASIA-AUTUMN-VEGETABLES|COCONUT MILK|RICE&CILANTRO

ZANDER € 14.90

PIKEPERCH|FILLET|CREAMY LEEK&POTATO

DEER € 14.90

GOULASH|BRAISED SHOULDER|COWBERRY|CURD DUMPLINGS&SOUR CREAM

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

SALADS

GREEN TOKIO Miso-Dressing	€ 15.50	CAESAR comeback-Dressing	€ 8.50
Lettuce King prawn Avocado		salad hearts Croutons&Parmigiano	
Spinach Sesame&Mango		&Grilled corn fed chicken breas	
CHÈVRE orange-Dressing	€ 12.50	MIXED Balsamico	€ 6.00
Lettuce Grilled goat cheese			
Tangerine&Basil			

BREAD&BUTTER € 2.70

WALDVIERTLER SOURDOUGH

Dietary or allergens 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