

LIEBSTEINSKY AT NOON 12.00-14.30 UHR

BUSINESSLUNCH

APPETIZER

HUMMUS HOMEMADE OLIVE OIL PITA&SPICES	*€ 10.00
VITELLO TONNATO TUNA CREME SLICED VEAL&CAPERS	*€ 12.00
BURRATINA ROASTED BROCCOLI ARUGULA NUTS&BALSAMIC VINEGAR	*€ 12.00
TIRADITO KING PRAWN SWEET POTATO REDM ONION&PASSION FRUIT	*€ 13.00
CHOCOLATE GLUTENFREE&MANGO	*€ 7.50

MAIN COURSE

WIENER SCHNITZEL 180G ORGANIC VEAL&LIEBSTEINSKY POTATO-CUCUMBER SALAD	*€ 23.50
TRUFFLED PASTA LINGUINI TRUFFLED SAUCE BLACK TRUFFLE&GRANA	*€ 25.00
SEA BASS FILLET VENERE RISOTTO&PASSE PIERRE	*€ 24.50
BOEUF BOURGUIGNON BRAISED BEEF CHEEKS BACON CHAMPIGNON ROOTS VEGETABLE&STUFFED GNOCCHI	*€ 22.50
CHARLOTTE COCONUT&DULCE DE LECHE	*€ 8.50

*A LA CARTE

MENU IN SMALL COURSES - 2COURSES € 23 STARTER&ENTREE - 3COURSES STARTER|ENTREE&DESSERT € 26

DAILY SPECIALS

SALMON € 14.90 LABEL ROUGE FILLET QUINOA CREAM&SAVOY CABBAGE
CORN FED CHICKEN € 14.50 BREAST CELERIAC&HOKKAIDO PUMPKIN
RED CABBAGE STEAK € 12.50 BBQ GLAZE SMASHED POTATOES RICOTTA&ORANGE

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

SALADS

ASIA SALAD Miso-Dressing BLATTSALATE TOFU PAPAYA ERDNUSS&AVOCADO	€ 13.50	CAESAR Comeback-Dressing Salad hearts Croutons&Parmigiano with grilled corn fed chicken breast	€ 9.50 € 14.50
MIXED Balsamico	€ 6.00		
	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