

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 OVEN-TOMATO ARTICHOKE LIMEOIL&ARUGULA	*€ 12.00
KING PRAWNS SOFTLY GRILLED MISO CUCUMBER WASABI FENNEL&CRISPY AVOCADO	*€ 13.00
CHOCOLATE GLUTENFREE&BERRIES-JAM	*€ 7.50

MAIN COURSE

WIENER SCHNITZEL ORGANIC 180G HÖLLERSCHMID "WALDROC" & POTATO-CUCUMBER SALAD	*€ 22.50
TRUFFLED PASTA LINGUINI TRUFFLED SAUCE BLACK TRUFFLE&GRANA	*€ 25.00
LABEL ROUGE SALMON FILLET BEAR LEEK-SPINACH-RISOTTO&TOMATO	*€ 24.50
BAVETTE SOUS VIDE ORGANIC FLANK STEAK ZWIEBELROSTBRATEN STYLE ROASTED ONIONS&POTATOES	*€ 22.50
AFFOGATO AL CAFFÈ	*€ 6.50

*A LA CARTE

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

DAILY SPECIALS

PRAWN SAGANAKI € 14.90 KING PRAWNS TOMATO GREEN BELLPEPPER FETA GNOCCHI&GARLIC-CHILLI-OIL
AGNOLOTTI € 13.90 RICOTTA STUFFED PASTA SPINACH BEURRE BLANC&GREEN ASPARAGUS
DUROC TENDERLOIN € 14.90 MEDAILLONS OF PORK GRILLED PEPPER SAUCE&HOMEMEADE SMALL GREAVES-DUMPLINGS

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

SALADS

CHEVRE Orange-Dressing LETTUCE FRIED GOAT CHEESE ORANGE MINT NUTS&BASIL	€ 13.50	CAESAR Comeback-Dressing SALAD HEARTS CROÛTONS PARMESAN WITH GRILLED CORN FED CHICKEN BREAST	€ 9.50 € 14.50
MIXED Balsamico	€ 6.00		
	BREAD&BUTTER € 2.90 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