

Liebich's traditional dishes

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Appetizers

spring salad with Parmeggiano, nuts and pomegranate	10,50
Brook trout roulade with lime and crème fraiche and sesame Samoa	18,50
Saddle of rabbit wrapped in parsley on aubergine cream	17,50
Crustacean Foam Soup with fried seawater shrimp	11,00

Fish dishes

Monkfish with curry, kohlrabi and coconut on pine nut rice	29,50
Trüsche in the ashes with fried liver and caviar on creamy leeks with spaghetti	28,50

Meat dishes

Poussin with garlic and rosemary on balsamic lentils with bacon	26,50
Rack of lamb with wild garlic with celery mousse and handmade potato noodles	31,00

Liebich classics

salad	6,50
Beef bouillon with patties	7,50
Wiener schnitzel from veal fillet with potato-cucumber salad and cranberries	28,00
Beef fillet tips in cognac and pepper sauce with hand-scraped spaetzle and salad plate	29,50

vegetarian menu

Walnut with tandoori masala and date-ginger cream
with beetroot as a salad and pesto

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Stuffed Potato Pockets
on green and white asparagus

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Curd pancakes with vanilla rhubarb
Rhubarb sabayons and condensed milk ice cream

Euro 45,00

Liebich's gourmet menu

Foie gras, rabbit and morels
on passion fruit with green pepper

9,50 €

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Sole stuffed with lobster foam
on creamy asparagus with mint

31,00 €

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Veal fillet with fried goose liver "Rossini"
with stewed parsnip

34,50 €

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Vacherin mont d'or

12,00€

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Crème brûlée with maccis, orange blossoms
and Grand Manner

Strawberry salad and strawberry sorbet

13,50€

Euro 85,00

ALLERGIKER-INFORMATION

Über die in unseren Produkten enthaltenen Allergenen Zutaten geben wir Ihnen gerne mündlich Auskunft. Eine schriftliche Dokumentation kann jederzeit eingesehen werden.



With kind regards
from the patisserie

Our homemade desserts

Crème brûlée with maccis, orange blossoms
and Grand Manner
Strawberry salad and strawberry sorbet

€ 13,50

Pancakes with vanilla rhubarb
Rhubarb sabayons and condensed milk ice cream

€ 13,00

Vacherin mont d'or

€ 12,00

Along with our fine desserts
we serve homemade pastries

Classic:

Hot raspberries
with vanilla ice cream

€ 9,50

2017er sweet wine, Auslese Cuvée
Winery Kracher-Burgenland
5 cl sweet wine

€ 9,50