

Starters and Soup

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Lamb's lettuce with Jerusalem artichoke chips	12.50
Smoked Lake Constance eel with a salad of Büsum crabs on pumpernickel with ponzu	22.00
Bundt cake made from goose liver with a jelly made from Traminer Auslese wine and brioche	23.00
Homemade venison sausages on duck liver sauce with cranberries	18.00
Frothed Arctic prawn soup with sole and absinthe	14.50

Fish

Pikeperch fillet fried on the skin with a variety of mushrooms served with fine ribbon noodles, parmesan and rucola	35.00
small portion	28.00
Monkfish medallion with mussel and curry ragout, fennel and tomato, served with Anna potatoes	39.00
small portion	32.00

Meat

Mayor's piece of suckling veal braised in Barolo with pearl onions and pine nut polenta	28.50
Deer medallions with walnut served with glazed grapes, chestnuts and potato dumplings	39.50
small portion	32,50

Liebichs traditional dishes

Side salad	9,50
Beef broth with pancakes	8,50
„Wiener schnitzel“ from veal fillet with potato-cucumber salad and cranberries	31,50
small portion	27,00
Tenderloin tips in cognac-pepper sauce with handmade „Spätzle “and seasonal salad	37,00
small portion	29,50

Vegetarian Menu

Frothed beetroot soup
with green horseradish and apple
served with baked wonton with lamb's lettuce pesto and sesame
as a single dish 18.00 €

Root vegetable curry
with coconut and lemongrass
served with Thai fragrant rice
as a single dish 27.00 €

Profiterol with ricotta,
rose hip and orange
as a single dish 14.00 €

Menu 57,00 €

Romantik Menu

Roulade of brook trout and pike perch
with char caviar
as a single dish 23.00 €

Veal sweetbreads on creamy black salsify
with pickled summer truffle
single dish 24.00€

Turbot baked with lobster foam
on pumpkin and saffron
as a single dish 42.00 €
small portion 35.00 €

Quail stuffed with autumn mushrooms and artichokes
served with celeriac puree
as a single dish 39,00 €
small portion 32,00 €

Baked apple mousse with wild cranberry ice cream
and marzipan
as a single dish 14,00 €

Menu 95,00 €

as a 3-course menu, without tortellini of lobster and cod fillet 68,00 euro
as a 4-course menu, without tortellini of lobster 82,00 euro