

## HERBAL MENU

### Liebstöckl herb garden

fresh cress | hay milk butter | sea salt | homemade herb bread

### Yellow carrot carpaccio

smoked char | yarrow | ribwort plantain  
Zillertal mountain cheese

### Clear apple and celery stock

Nettle dumplings

### Grilled pike-perch fillet

chervil purée | lemon butter

### A little refreshment

Apple and lemon balm sorbet

### Medium roasted sirloin of beef

wild herb risotto | thyme | wild herb oil  
Schüttelbrot crumble | blackberries

### Charming blossoms

white chocolate mousse  
flower pollen | woodruff

### incl. aperitif, herbal water and espresso

every Thursday

95,00

*We are also happy to serve you our wild herb menu as a vegetarian option.*

## GETTING STARTED

### Lavender Spritz

lavender syrup | prosecco | soda water

8,50

### Rosemary

Gin Mare | tonic water | grilled bell pepper | rosemary

13,50



### "Hopfenkracherl"

OHL apple juice with hops | gentian syrup | lemon juice | mint

8,50

### Liebstöckl herb garden

(per person)

fresh cress | hay milk butter | sea salt | homemade herb bread

3,50



## SOUPS

### Michael's soup of the day

6,50

### Beef broth

sliced pancakes with lovage

6,50

### Wild herb cream soup

potatoes | ribwort | thyme | pesto bread stick

8,20

## COLD STARTERS

### Steak tartare

parmesan chip | herb mayonnaise | red onion | smoked quail egg | focaccia

18,50

### "Water and earth"

pickled char | cucumber-dill espuma | Carrot-lime broth | focaccia | glasswort

18,50

### "Hochzillertal smoked ham"

hay milk butter | homemade herb bread

13,20

### Liebstöckl vegan bowl

chickpeas | red onion | wild herbs | lamb's lettuce | cherry tomatoes  
radishes | elderflower vinaigrette | rosemary cracker

16,50

### Seasonal mixed salad | homemade vinaigrette

7,90

### Fresh green salad | lovage vinaigrette

7,90

## FOR KIDS

### Small "Wiener Schnitzel" - turkey | french fries

11,90

### Grilled sausage | french fries

8,90

### Spaghetti | tomato sauce | basil

8,90



## Savoury meat dishes

### **Sirloin steak** (approx. 250 g)

rosemary potatoes | french beans | homemade smoked bacon  
nettle | Madeira sauce

**46,90**

### **Roast beef tranches** (approx. 250 g)

grilled vegetables | Liebstöckl herb salsa | herb-blossom-butter

**36,00**

### **Deer medallions**

rosemary polenta | brussels sprouts | elderberry sauce

**41,00**

### **Original Wiener Schnitzel – veal**

parsley potatoes | cranberries

**25,90**

### **Onion beef roast** (approx. 200 g)

herb-spaetzle | onion sauce | crispy onion

**28,50**

### **Braised pork roast**

Zillertal black beer gravy | dumplings | cabbage salad with caraway seeds

**21,90**

### **Mixed grill**

*(pork - turkey - beef - bacon)*

french fries | sautéed vegetables | herb-blossom-butter

**26,90**

### **Liebstöckl burger** *(beef patty)*

crunchy homemade smoked bacon | regional cheese  
herb mayonnaise | tomato relish | red onion | potato wedges

**23,90**

### **Saffron chicken** *(guinea fowl supreme)*

cauliflower and saffron purée | wild broccoli | thyme jus

**25,90**

### **Romaine salad**

romaine lettuce | turkey | herb stuffing | regional cheese | lovage vinaigrette

**17,90**

... and some crispy garlic bread **4,90**



## Vegetarian dishes

### Liebstöckl Tortelloni

nettle | ricotta | lemon butter

**19,90**

### Vorarlberg cheese spaetzle

onions | chives | green salad

**18,50**

### Wild herb risotto

Tyrolean mushrooms | braised tomatoes | parmesan cheese

**19,90**

### Romaine salad with tofu

romaine lettuce | tofu | regional cheese | lovage vinaigrette

**17,90**

## Fish and seafood

### Garlic prawns

homemade Tagliolini pasta | lime | pistachio | mint

**28,90**

### Tyrolean char fillets

mashed potatoes with herbs | homemade smoked bacon | caramelised onions

**25,90**

## Sweet

### LAVENDERrush

#### A noble duet – floral magic meets dessert wine

caramelized lavender-Kaiserschmarrn  
forest berry ragout with lemon verbena | selected dessert wine

**19,80**

#### Yoghurt duet (*soufflé & sorbet*)

carrot | chamomile | strawberries

**10,90**

#### Charming blossoms

white chocolate mousse | flower pollen | woodruff

**12,90**

**caramelized lavender-Kaiserschmarrn | forest berry ragout with lemon verbena 10,90**

**apple fritters** | vanilla ice-cream | pine-espuma | herbal ash

**9,90**

#### cheese selection

chutney | hay milk butter | homemade herb bread

**15,90**

Restaurant Liebstöckl | Kaltenbach - Zillertal - Austria | +43 5283 2420 33 | info@liebstoeckl.eu | [www.liebstoeckl.eu](http://www.liebstoeckl.eu)

Opening hours: **Monday – Friday from 14:00 | Saturday – Sunday from 11:30**

Kitchen hours: daily from 17:00 until 21.00 & Saturday and Sunday 11:30 until 14:00