



BACK TO THE ROOTS:

*Embark on a culinary
voyage of discovery*

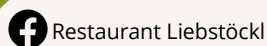
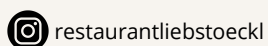
*A sustainable restaurant concept, a distinctive kitchen line and authentic hospitality: In the **Liebstöckl** restaurant in Kaltenbach in the Zillertal, we create something new, great but also something traditional with and from herbs using selected, natural components!*

*As the name "**Liebstöckl**" suggests, herbs are the main players in our kitchen. With their taste, their smells and their individual effects, herbs lead us back to the roots, back to the origin of all being and our chef Michael, together with his team, manages to translate these messages into fine culinary taste experiences.*

**Elke & Michael
with the team
from the herbal hotel Hochzillertal ***S**



Restaurant Liebstöckl | Kaltenbach - Zillertal - Austria | +43 5283 2420 33 | info@liebstoeckl.eu | www.liebstoeckl.eu





OUR CONCEPT: REGIONAL & SEASONAL

For the use of products from Tyrol and Austria, we have been awarded with
the AMA Gütesiegel and Bewusst Tirol.

beef and pork:

Fleischerei Kammerlander & Fleischerei Wegscheider, Kaltenbach

Tyrolean calf:

Eurogast Riedhart, Wörgl

dairy and dairy products:

Erlebnissenerei Zillertal, Mayrhofen & Zillertaler Heumilchsennerei, Fügen

eggs (free run):

Braunegger KG, Kaltenbach

potatoes, apples & seasonal vegetables:

from local agriculture, Franz Müssigang, Thaur

chamois & deer:

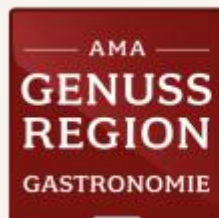
Fleischerei Kammerlander, Kaltenbach

trout & char:

Forellenzucht Rupprechter, Brixlegg

bread & pastry:

Dorfbäck Wurm, Stumm & Resch und Frisch, Innsbruck



Please contact our staff for information about ingredients in our dishes
that can cause allergies or intolerance.



Prices in euro!

OUR WILD FAVORITES

Grantn Spritz

Kössler Grantnliqueur | prosecco | soda | cranberries

7,90

Limoncello Spritz

Limoncello | prosecco | bitter lemon | melissa

7,90

Lavendel Spritz

lavender syrup | prosecco | soda

7,90

"Rosmary"

Gin Mare | tonic water | grilled pepper | rosemary

12,90

Blueberry-larch Gin

brenn. Gin | KOHL blueberry juice | mountain pine | lemon

12,90



"Hopfenkracherl"

KOHL mountain apple juice hop | genitain syrup | lemon juice | mint

7,90



„BALIS Basil“ basil ginger drink

basil | ginger | ice

5,90



Prosecco Piccolo Rosenzauber

apple | raspberry | blackberry | herbs

9,90



Prosecco Piccolo weißduftig

meadow fruit | elderflower | herbs

9,90

Liebstöckl herb garden

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

3,50 (per person)



TASTY SOUPS

Michael's soup of the day
5,90

Beef broth
sliced pancakes with lovage
5,90

Wild herb cream soup
potatoes | ribwort | thyme | flower cracker
7,90

COLD STARTERS

Carpaccio from the local alpine cow
arugula | parmesan cheese | olive oil | rye sourdough bread
17,50

"Wildbachgeflüster"
tyrolean char | herb soil | cucumber | chickweed
chive mousse | carrot
17,90

„Hochzillertal bacon"
hay milk butter | homemade herb bread
12,90

Liebstöckl Bowl (VEGAN)
chickpeas | field salad | wild herbs | cherry tomatoes | radish
red onions | elderflower dressing | rosemary cracker
15,90 (as main course 18,50)

Seasonal mixed salad
homemade dressing
7,90

Fresh green salad
Liebstöckl dressing
7,90





SAVORY DISHES WITH LOCAL MEAT

Beef filet (approx. 250 gram)

pesto potatoes | green beans | herb bacon | rosa berries | nettle

45,90

Sörf & Törf (beef filet & 3 prawns)

grilled vegetables | herb salsa | flower herb butter

35,00

Medallions from the Kaltenbacher venison

thyme polenta | sprout cabbage | elderberry jus

37,90

Original Wiener Schnitzel from the calf

parsley potatoes | cranberries

25,90

Onion roast from the local bull (approx. 200 grams)

herb-spaetzle | onion sauce | crispy onion

27,90

Braised roast pork

Zillertal black beer sauce | dumplings | cabbage salad

21,50

Variation from the grill (pork - turkey - beef - bacon)

flower herb butter | vegetables | french fries

25,50

"Liebstöckl" Burger *beef patty*

Hochzillertal herb bacon | alpine cheese

chervil mayonnaise | red onion | tomato relish | potato wedges

23,90

Lavendl chicken

mashed potatoes with lemon | peppers | lavender jus

23,90

Salad creation with turkey fillet wrapped in pumpkin seeds

market fresh salad of the season | pepper | tomatoes | pumpkin seeds | pumpkin seed oil

17,90

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



ENJOY MEATLESS

Liebstöckl herb dumplings (3 pieces)

pea mint cream | tyrolean mushrooms | swiss pine powder

19,90

Vorarlberg cheese spaetzle

onions | chives | green salad

17,90

Wild herb risotto

tyrolean mushrooms | braised tomatoes | parmesan cheese

19,90

FROM THE WATER

Tyrolean spring char (as a whole)

potatoes | mountain hay | hay milk butter

27,90

Grilled filet of zander

herb-potato mash | Hochzillertal herb bacon | onions

24,90

If you would like to dine vegan, our service staff will be happy to inform you about the options.

FOR THE KIDS

Small "Wiener Schnitzel" from turkey

french fries

11,90

Grilled sausage

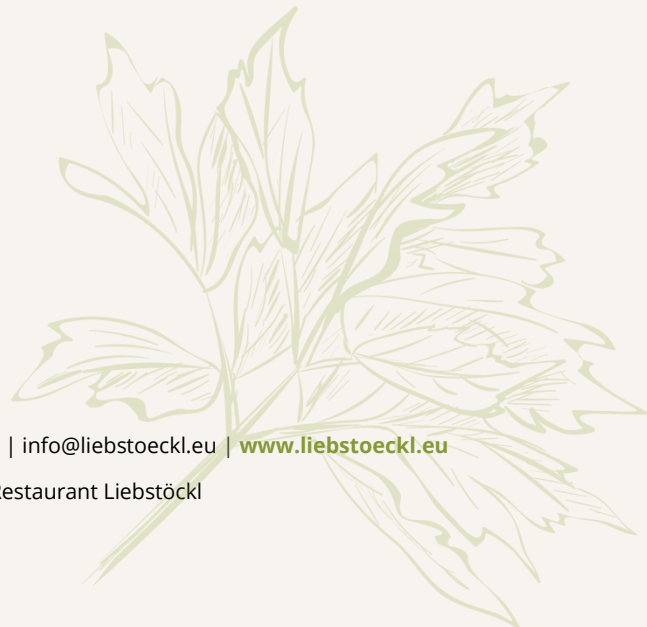
french fries

8,90

Spaghetti

tomato sauce | basil

8,50





GRAND FINALE

"Wälder" chocolate

SIG parfait | raspberry whey espuma | granola | dandelion

12,50

"Äpfelkiachl" (apple rings in dough)

berry sorbet | vanilla espuma | herbal ash

10,90

Curd cheese tart

elderberry roaster | basil sorbet

8,50

Caramelized Lavender-Kaiserschmarrn

apricot roaster

8,90

A small variation of cheese

fig mustard | hay milk butter | homemade herb bread

14,90

MOUNTAIN APPLE JUICE FROM SOUTH TYROL

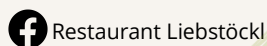
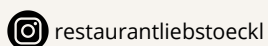
100% JUICE WITHOUT ADDITIONAL SUGAR

More detailed information on the respective mountain apple juices
can be obtained from our employees.

1 bottle 0,75l - **19,00**

0,2 l - **5,50**

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ALCOHOL-FREE DRINKS

Silberquelle lemonades (*orange, lemon, coca cola*)

0,25 l - **3,50** | 0,5 l - **5,10**

Mezzo Mix

0,25 l - **3,50** | 0,5 l - **5,10**

Pfanner orange juice 0,2 l - **4,00**

Apple juice (*pure / mixed with or without gas*)

0,25 l - **3,70** | 0,5 l - **5,50**

Currant juice (*pure / mixed with or without gas*)

0,25 l - **3,70** | 0,5 l - **5,50**

Elderflower juice (*pure / mixed with or without gas*)

0,25 l - **3,00** | 0,5 l - **4,50**

Pfanner ice tea peach 0,33 l - **4,60**

Silberquelle multivitamin 0,33 l - **4,60**

Montes mineral water (*with or without gas*)

0,33 l - **3,60** | 0,75 l - **6,60**

MONACO (*bitter lemon, tonic water, ginger ale*)

0,25 l - **4,40**

Almdudler 0,33 l - **4,40**

Coca Cola | Coca Cola zero 0,33 l - **4,40**

Zillertal GRANDER® herbal water 1l - **3,10**

Midi's ginger/lemon (*naturally cloudy lemonade*)

0,33 l - **4,40**

Red Bull **5,40**

Enzo Rosi (*organic lemonade with gentian and rose water*)

0,33 l - **5,50**

Enzo Alpin (*organic lemonade with gentian*)

0,33 l - **5,50**



HOT & STRONG

Small Espresso

3,20

Double Espresso

5,40

A cup of coffee

3,50

Cappuccino

4,60

Latte Macchiato

4,90

Irish Coffee

9,50

Hot chocolate

zillertal hay milk | whipped cream

5,40

BIOTEAQUE Tea

with lemon or milk

0,3 l - **3,90**

BIOTEAQUE Tea

with 2cl rum

0,3 l - **5,90**





WHISKEYS

Jim Beam Bourbon

Vol. 40% | 2 cl – **4,20**

Jonny Walker Red Label Blended Scotch

Vol. 40% | 2 cl – **4,20**

Talisker Scotch Whiskey Single Malt 10 years

Vol. 45,8% | 2 cl – **5,30**

Chivas Regal Blended Scotch 12 years

Vol. 40% | 2 cl – **4,70**

Jameson Irish Whiskey

Vol. 40% | 2 cl – **4,70**

Ballantines Blended Scotch

Vol. 40% | 2 cl – **4,20**

RUM

Rum Diplomatico Riserva Exclusiva

Vol. 40% | 2 cl – **5,80**

Rum Plantation Belize XO

Vol. 43% | 2 cl – **5,20**

Rum Ron Zacapa 23 years

Vol. 40% | 2 cl – **6,80**

Guglhof Rum Arts & Spirits aged 8 years

Vol. 40% | 2 cl – **6,80**

J. Bally Rhum Agricole 7y

Vol. 45% | 2 cl – **6,20**

Zaya Gran Reserva

Vol. 40% | 2 cl – **5,70**

Don Papa

Vol. 40% | 2 cl – **4,90**

Stiegenhaushof Rum

Vol. 41% | 2 cl – **9,90**



SHERRY

Bodegas Toro Albalá El Maestro *100 % Pedro Ximenez*
5 cl – **11,90**

Valdespino Contrabandista *Amontillado*
5 cl – **7,90**

AUSTRIAN PORT WINE

Forticus (winery Graf Hardegg)
5 cl – **7,90**

GRAPPA & MORE

La Trentina Morbida Grappa
2 cl – **4,20**

Le Diciotto Lune Grappa
2 cl – **5,30**

Giare Amarone Grappa
2 cl – **7,50**



DISTILLED PLEASURES

Zillertaler Obstler (fruit schnapps)

2 cl – **2,80**

Zillertaler Meisterwurz

2 cl – **4,00**

Zillertaler Williams Birnenbrand (*with or without pear*)

2 cl – **3,40**

Zillertaler Marillenbrand (apricot)

2 cl – **3,40**

Zillertaler Himbeerbrand mit Himbeere (rasberry)

2 cl – **3,90**

Zillertaler „Zichna“ rot (swiss pine)

2 cl – **3,70**

Zillertaler Heidelbeerlikör (blueberry)

2 cl – **3,70**

Eristoff Vodka red | Smirnoff Vodka white

2 cl – **4,00**

Asbach Weinbrand

2 cl – **4,40**

Jägermeister | Fernet Branca

2 cl – **3,70**

Ramazotti

3 cl – **4,70**

Tia Maria

2 cl – **3,80**

Grand Marnier

2 cl – **4,80**

Cointreau | Baileys | Amaretto

2 cl – **3,90**