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BACK TO THE ROOTS:

*Embark on a culinary
voyage of discovery*

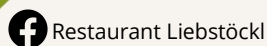
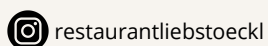
*A sustainable restaurant concept, a distinctive kitchen line and authentic hospitality: In the **Liebstöckl** restaurant in Kaltenbach in the Zillertal, we create something new, great but also something traditional with and from herbs using selected, natural components!*

*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 ******



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:

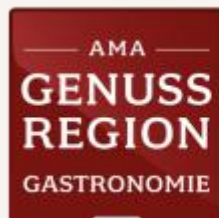
Fleischerei Kammerlander, Kaltenbach

trout & char:

Forellenzucht Rupprechter, Brixlegg

bread & pastry:

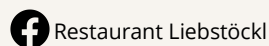
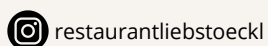
Dorfbäck Wurm, Stumm & Resch und Frisch, Innsbruck



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

Prices in euro!

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OUR WILD FAVORITES

Grantn Spritz

Kössler Grantnliqueur | prosecco | soda | cranberries

7,90

Apple-elderberry pearl

KOHL elderberry juice | prosecco | rose blossom syrup
lemon Juice | cucumber Zest | soda

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 | genitian syrup | lemon juice | mint

7,90



„BALIS Basil"

basil | ginger

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

6,10

Beef broth

sliced pancakes with lovage or Zillertal cheese dumpling

6,10

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

17,90

"Wildbachgeflüster"

tyrolean char | herb soil | cucumber | chickweed
chive mousse | carrot

17,90

„Hochzillertal bacon"

hay milk butter | homemade herb bread

12,90

BEETata

beetroot | burrata | walnuts | field salad | chili stick | Liebstöckl dressing

16,50

Seasonal mixed salad

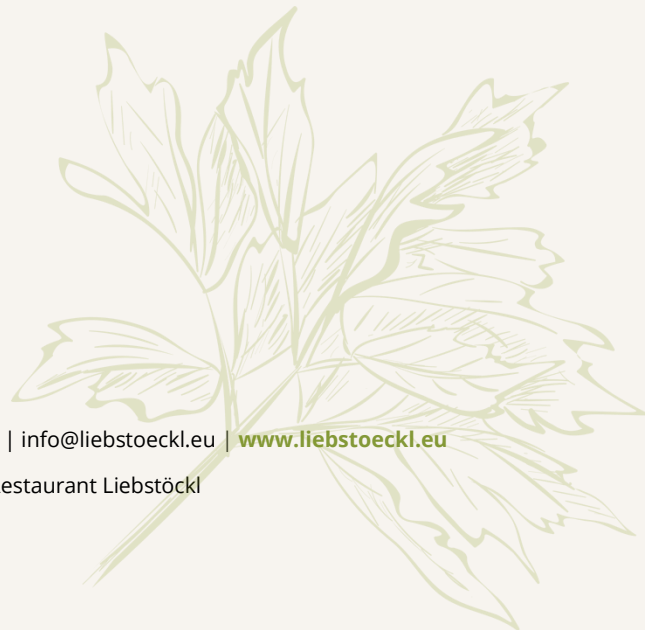
homemade dressing

7,90

Fresh green salad

Liebstöckl dressing

7,90





SAVORY DISHES WITH LOCAL MEAT

Beef filet (approx. 250 g)

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

45,90

slices of beef loin (approx. 250 g)

veltliner risotto | red onion | blackberries | herb moss

35,00

Medallions from Kaltenbacher venison

thyme polenta | sprout cabbage | elderberry jus

39,90

Original Wiener Schnitzel from the calf

parsley potatoes | cranberries

25,90

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

herb-spaetzle | onion sauce | crispy onion

27,90

Braised roast pork

Zillertal black beer sauce | dumplings | pepper cabbage

21,90

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

flower herb butter | vegetables | french fries

25,90

"Liebstöckl" Burger (beef patty)

Hochzillertal herb bacon | alpine cheese
chervil mayonnaise | red onion | tomato relish | potato wedges

23,90

Saffron chicken (chicken breast)

Cauliflower-saffron puree | spring onion | thyme jus

24,90

Salad creation with turkey fillet wrapped in hazelnut

market fresh salad of the season | pepper | tomatoes | grapes | grape seed oil

17,90

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



ENJOY MEATLESS

Liebstöckl tortelloni

homemade tricolore tortelloni | sage | parmesan

19,90

Vorarlberg cheese spaetzle

onions | chives | green salad

18,50

Wild herb risotto

tyrolean mushrooms | braised tomatoes | parmesan cheese

19,90

Salad creation with Zillertal cheese dumpling

market fresh salad of the season | pepper | tomatoes | grapes | grape seed oil

17,90

FROM THE WATER

Garlic-chili shrimps

homemade tagliolini | pumpkin | spinach | pine nuts

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

Curd cheese HOCHgenuss
elderberry roaster | rosemary
9,90

"Wälder" chocolate
SIG parfait | vanilla espuma | granola | honey nuts | fig
12,50

Caramelized Lavender-Kaiserschmarrn
apple-cinnamon puree
9,90

Liebstöckl apple strudel
vanilla ice cream | vanilla sauce | whipped cream
9,10

A small variation of cheese
fig mustard | hay milk butter | homemade herb bread
14,90

MOUNTAIN APPLE JUICE FROM SOUTH TYROL

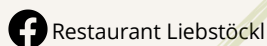
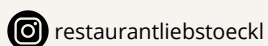
100% JUICE WITHOUT ADDITIONAL SUGAR

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 1,00 l - **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



Liebstöckl winter punch *(warm, without additional sugar)*
apple juice | wild elderberry | star anise | cinnamon | orange
0,3 l - € **6,90**

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 – **4,90**

Jonny Walker Red Label Blended Scotch

Vol. 40% | 2 cl – **4,90**

Talisker Scotch Whiskey Single Malt 10 years

Vol. 45,8% | 2 cl – **5,90**

Chivas Regal Blended Scotch 12 years

Vol. 40% | 2 cl – **4,90**

Jameson Irish Whiskey

Vol. 40% | 2 cl – **4,90**

Ballantines Blended Scotch

Vol. 40% | 2 cl – **4,90**

RUM

Rum Diplomatico Riserva Exclusiva

Vol. 40% | 2 cl – **5,90**

Rum Plantation Belize XO

Vol. 43% | 2 cl – **5,90**

Rum Ron Zacapa 23 years

Vol. 40% | 2 cl – **6,90**

Guglhof Rum Arts & Spirits aged 8 years

Vol. 40% | 2 cl – **6,90**

J. Bally Rhum Agricole 7y

Vol. 45% | 2 cl – **6,90**

Zaya Gran Reserva

Vol. 40% | 2 cl – **5,90**

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 – **4,90**

Le Diciotto Lune Grappa
2 cl – **5,90**

Giare Amarone Grappa
2 cl – **7,90**



DISTILLED PLEASURES

Zillertaler Obstler (fruit)

2 cl – **2,90**

Zillertaler Meisterwurz

2 cl – **4,90**

Zillertaler Williams Birnenbrand (*with or without pear*)

2 cl – **3,90**

Zillertaler Marillenbrand (apricot)

2 cl – **3,90**

Zillertaler Himbeerbrand mit Himbeere (rasberry)

2 cl – **3,90**

Zillertaler „Zichna“ rot (swiss pine)

2 cl – **3,90**

Zillertaler Heidelbeerlikör (blueberry)

2 cl – **3,90**

Eristoff Vodka red | Smirnoff Vodka white

2 cl – **4,90**

Asbach Weinbrand

2 cl – **4,90**

Jägermeister | Fernet Branca

2 cl – **3,90**

Ramazotti

3 cl – **4,90**

Tia Maria

2 cl – **3,90**

Grand Marnier

2 cl – **4,90**

Cointreau | Baileys | Amaretto

2 cl – **3,90**