Wild Herb Menu

Liebstöckl Herb Garden
Fresh watercress | Hay-fed butter | Spring salt | Homemade herb bread

Yellow Beet Carpaccio
Smoked Arctic Char | Young Leaf Lettuce | Zillertal Mountain Cheese

Clear Apple–Celery Essence
Celery Nockerl

Pan-Seared Zander Fillet
Chervil Purée | Lemon Butter

A Little Refreshment
Apple-Rosemary Sorbet

Pink-roasted beef tenderloin
Wild herb risotto | Thyme | Wild herb oil | Schüttelbrot crumb topping | Blackberries

Winter Poetry
Crispy choux pastry | Chocolate mousse | Hazelnut
Cardamom pears | Caramel

Includes an aperitif, herbal water, and espresso

€ 95.00

Translated with DeepL.com (free version)