Liebstöckl
Feines & Traditionelles
mit Kräutern

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

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OUR CONCEPT: REGIONAL & SEASONAL

For the use of products from Tyrol and Austria, we have been awarded the AMA Gastro Seal and the conscious Tirol Seal of Approval.

beef and pork:
Fleischerei Kammerlander & Fleischerei Wegscheider, Kaltenbach

Tyrolean calf:
Eurogast Riedhart, Wörgl

dairy and dairy products:
Erlebnissennerei Zillertal, Mayrhofen & Zillertaler Heumilchsennerei, Fügen

eggs (free run):
Roland Kröll, Stumm

potatoes, apples & seasonal vegetables:
from local agriculture, Franz Müssigang, Thaur

chamois & deer:
Fleischerei Kammerlander, Kaltenbach

trout & char:
Forellenzucht Rupprechter, Brixlegg

bread & pastry:
Dorfbäck Max Wurm, Stumm & Resch und Frisch, Innsbruck

Traditionelle Gerichte · Regionale Produkte · Kuratorium Kulinarisches ERBE

Bewusst Tirol · Qualität Tirol

Dear Guest! Contact our staff for information about ingredients in our dishes that can cause allergies or intolerance.

Prices in euros!

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TO BEGIN WITH

„LIEBLINGS" Gin
Brixx 43 Gin | carrot puree | tonic water | basil
10,50

„Rosmary"
Gin Mare | tonic water | roasted pepper | rosemary
10,50

HoZi Gimlet
white vodka | lime juice | gold melissa syrup
6,50

Limoncello Spritz
Limoncello | prosecco | bitter lemon
5,90

Lavendel Spritz
lavender syrup | prosecco | soda
5,90

Alkohol frei

"Hopfenkracherl"
mountain apple juice hop | genitian syrup | lemon juice | mint
5,90

Alkohol frei

„BALIS Basil" basil ginger drink
basil | ginger | ice
4,90

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TASTY SOUPS

Michael's soup of the day
3,90

Beef broth
lovage-pancake stripes
4,50

Herbal creme soup
potatoes | ribwort | thyme | blossom cracker
5,90

COLD STARTERS

Carpaccio from the local alpine cow
arugula | parmesan cheese | olive oil | walnuts
12,90

Trout pond
Smoked trout | nasturtium | pofese | radish
11,90

Bacon from the „Hochzillertal bacon elk"
hay milk butter | homemade herb bread
9,90

Seasonal mixed salad
5,90

Green salad
Hochzillertal herbal dressing
5,50

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SAVORY WITH LOCAL MEAT

Original Wiener Schnitzel from the calf
parsley potatoes | cranberries
19,50

Tranches from the beef
Risotto | red onion | blackberries | herbal moss
22,90

Onion roast from the local bull *(approx. 200 grams)*
crispy onion | herb-spaetzle
18,50

Roast pork fresh from the oven
Zillertal black beer sauce | coleslaw | dumplings
13,90

Variation from the grill
(pork - turkey - beef – Hochzillertal bacon)
blossom-herb butter | vegetables | fries
17,50

Lavender-chicken
Lavender jus | mashed potatoes wirh lemon | pepper
16,80

Steak toast
(2 small beef steaks)
blossom-herb butter | pepper sauce | mixed salad
12,90

Gourmet toast
(chicken filet)
champignons | spring onion | herb - sour cream | mixed salad
11,50

Salad creation with turkey fillet wrapped In pumpkin seeds
market fresh salad of the season | kernel oil | lovage dressing
12,90

… and a crispy garlic ciabatta **3,90**

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ENJOY MEATLESS

Vorarlberg cheese spaetzle
onions | green salad | chives
12,80

Homemade donuts
potatoe | Zillertaler Graukäse | sage | hay milk butter
12,80

ENJOY MEATLESS

Zander filet from the grill
onion | Hochzillertal herbs bacon | herb-potato mash
17,90

Brixlegg Trout "Müllerin"
potatoes | parsley | hay milk butter | lady's mantle oil
18,90

GRAND FINALE

Apple Kiachl
Cinnamon sugar | vanilla ice cream | whipped cream
8,50

Caramelized Kaiserschmarren
apple sauce | raisins
small portion 6,90 | normal portion 9,50

Pancake roll with ice cream
vanilla ice cream | chocolate sauce | whipped cream
4,90

Strawberry field
strawberries | basil | chocolate
9,80

A small variation of cheese
fig mustard | butter | homemade herb bread
9,50

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FOR THE KIDS

Small Wiener Schnitzel
fries
6,90

Grilled sausage
fries
5,90

Chicken nuggets
fries
5,90

Spaghetti
tomato sauce | basil
5,90

Pizza Salami
cheese | tomatoes | salami
9,90

Caramelized Kaiserschmarrn
apple sauce | raisins
6,90

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ALCOHOL-FREE DRINKS

Silberquelle lemonades *(orange, lemon, coca cola)*
0,25l - **2,90** | 0,5l - **4,-**

Mezzo Mix
0,25l - **2,90** | 0,5l - **4,-**

Pfanner orange juice
0,2l - **2,90**

Apple juice *(pure / mixed with or without gas)*
0,25l - **2,90**

Currant juice *(pure / mixed with or without gas)*
0,25l - **2,90**

Elderflower juice *(pure / mixed with or without gas)*
0,25l - **2,90** | 0,5l - **4,-**

Pfanner ice tea peach
0,33l - **3,30**

Silberquelle multivitamin
0,33l - **3,10**

Montes mineral water *(with or without gas)*
0,33l - **2,90** | 0,75l - **5,20**

MONACO (bitter lemon, tonic water, ginger ale)
0,25l - **3,10**

Almdudler
0,33l - **3,10**

Coca Cola | **Coca Cola light**
0,33l - **3,10**

Zillertal herbal water
1l - **2,50**

Red Bull
3,70

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COFFEE & MORE

Small Espresso
2,40

Great Espresso
4,-

A cup of coffee
2,70

Cappuccino
3,20

Latte Macchiato
3,60

Irish Coffee
7,-

Hot chocolate
Zillertal hay milk | whipped cream
3,60

A cup of tea
lemon or milk
2,60

A cup of tea with rum
3,60

Hot lemon
freshly squeezed lemon
3,60

Mulled wine
¼ l - **3,70**

Hunters tea
¼ l - **4,10**

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MOUTAIN APPLE JUICE FROM SOUTH TYROL
100% JUICE WITHOUT ADDITIONAL SUGAR

Apple juice – Elstar:
The taste of Elstar is made from apple juices, which are juicy, refreshing and aromatic on the palate, with a slightly acidic to sweet taste with a hint of lemon. The juice is pressed from ripe, hand-picked mountain apples of yellow to white color.

Apple juice - Apricot:
Apple juice pressed from ripe, hand-picked mountain apples and apricot pulp from juicy Vinschgau apricots come together in this cuvée. You start on the palate a very interesting dialogue of sweetness and acidity with guaranteed high refreshment content.

Apple juice – Rouge:
Pressed from ripe, hand-picked mountain apples.
Not only the skin is red, but also the pulp - and with it the juice! The red color is due to the high content of anthocyanin, which makes the apple a real resistance fighter in the body due to its detoxifying effect. Flowers, leaves and tree bark are also colored red.

Apple juice – Elderflower:
In the mix with our mountain apple juice, it really stands out. A little of the elderberry juice is enough to achieve almost complete dominance over the mountain apple juice. - Nearly! She needs the clarity, the structure and the sweetness of the apple juice to develop her taste play on the palate.

Apple juice – Hop:
Our mountain apple juice with hops shines in an intense straw yellow. The spicy-tart aromas of the hops contrast with the sweetness of the apple juice, they take the tips off each other and rise in harmony and elegance. The fine acid structure remains noticeable, the juice shows firmness and fullness on the palate and has a long finish.

Apple juice – Blueberry:
In this cuvée, your midnight blue, fast black juice combines with our mountain apple juice - intimate, passionate and forever, like Sophia Loren and Carlo Ponti. The result is a cuvée of a near and under sighting purple and with very independent character. The earthy notes of blueberry and the sweetness of the apple result in a velvety, soft mouthfeel with a strong presence.

Apple juice – Carrot:
Worlds separate the two: one grows on the tree, needs sun and wind, the other thrives underground, where it is dark and damp.

1 bottle 0,75l - **19,-** 0,2 l - **5,50**

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WHISKEYS

Jim Beam American
Vol. 40% | 2cl - **3,60**

Ballantines Blended Scotch
Vol. 40% | 2cl - **3,60**

Jonny Walker Red Label Scotch
Vol. 40% | 2 cl - **3,60**

Chivas Regal Blended Scotch 12 years
Vol. 40% | 2 cl - **4,10**

Jameson Irish Whiskey
Vol. 40% | 2 cl - **4,10**

Glenrothes Select Reserve Highland Single Malt Scotch
Vol. 43% | 2 cl - **4,60**

Talisker Scotch Whiskey Single Malt 10 years
Vol. 45,8% | 2 cl - **4,60**

RUM

Rum Diplomatico Riserva
Vol. 40% | 2 cl - **5,10**

Rum Plantation Panama 2004
Vol. 42% | 2 cl - **3,90**

Rum Plantation Belize XO
Vol. 43% | 2 cl - **4,50**

Rum Ron Zacapa 23 years
Vol. 40% | 2 cl - **5,90**

Guglhof Rum Arts & Spirits aged 8 years
Vol. 40% | 2 cl - **5,90**

Sherry El maestro 100% PX Bodegas T Albala
4,80

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GRAPPA & MORE

La Trentina Morbida Grappa
2cl - **3,50**

Le Diciotto Lune Grappa
2cl - **4,50**

Giare Amarone Grappa
2cl - **6,50**

Grappa Tasting
(La Trentina Morbida – Le Diciotta Lune – Giare Amarone)
3 x 1cl - **8,50**

Zillertaler Obstler (fruit schnapps)
2cl - **2,30**

Zillertaler Meisterwurz
2cl - **3,30**

Zillertaler Williams Birnenbrand *(with or without pear)*
2cl - **2,80**

Zillertaler Marillenbrand (apricot)
2cl - **2,80**

Zillertaler Himbeerbrand mit Himbeere (rasberry)
2cl - **3,-**

Zillertaler „Zichna" rot (swiss pine)
2cl - **2,90**

Zillertaler Heidelbeerlikör (blueberry)
2cl - **3,10**

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Eristoff Vodka red | Smirnoff Vodka white
2cl - **2,80**

„Flügerl"
Eristoff vodka red | Red Bull
3,20

Asbach Weinbrand
2 cl - **3,70**

Jägermeister
2cl - **3,10**

Fernet Branca
2cl - **3,10**

Ramazzotti
3cl - **4,-**

Tia Maria
2cl - **3,20**

Grand Marnier
2cl - **4,10**

Cointreau | Baileys | Amaretto
2cl - **3,30**