

EN



LEBENBERG
À LA CARTE



HARISCH HOTELS

APPETIZERS

COLD-SMOKED CHAR 24 with white asparagus, buttermilk foam, and marinated watercress	VEG CREAMY AVOCADO IN KATAIFI PASTRY .. 16 with farmer's cucumbers, pickled blueberries, and za'atar
CARABINERO CARPACCIO 28 with bell pepper, candied pineapple, and coriander mayonnaise	BEEF TARTARE FROM ROASTBEEF 26 with toasted sourdough bread, grilled asparagus, and Café de Paris sauce
LIGHTLY SEARED OAK LEAF SALAD 16 with alpine cheese crème, grape marinade, and spiced honey	VEG MARINATED WHITE ASPARAGUS 22 with chive vinaigrette, radishes, and lamb's lettuce

INTERMEDIATE COURSES AND SOUPS

HOMEMADE LEMON RAVIOLI 17 with sheep's milk fresh cheese, turnip tops, and smoked almonds <i>(also available as a main course for an extra charge of 8 euros)</i>	PAN-FRIED SCALLOPS 22 in beetroot dashi with edamame and pickled ginger
SPINACH DUMPLINGS 18 with grilled bell pepper, shallot butter, and roasted pine nuts <i>(also available as a main course for an extra charge of 6 euros)</i>	VEG KING OYSTER MUSHROOM SCALLOPS 16 in beetroot dashi with edamame and pickled ginger
CRISPY FRIED BREAST OF CORN-FED CHICKEN 16 with garam masala, creamy corn, and pico de gallo	CREAMY KOHLRABI SOUP 16 with pan-fried shrimp, strawberry salsa, and green pepperoncini
TYROLEAN BEEF CONSOMMÉ 12 with cheese dumplings and chives	VEG HARISSA FALAFEL 12 with creamy kohlrabi soup, strawberry salsa, and green pepperoncini

If you have any special dietary requirements or allergies, please do not hesitate to ask us when choosing the dishes. All prices are in Euro including VAT. **VEG** Vegan

MAIN COURSES

VEG FRESH TOMATO STEW 24 with filled arancini, marinated shiitake mushrooms, and herb salads	CHARCOAL-GRILLED ROASTBEEF 46 from Tyrolean prime beef with sauce béarnaise, white asparagus, and roasted spinach
WHITE HALIBUT 38 with Lardo di Colonnata, cauliflower, roasted butter foam, and hazelnut pesto	MEDIUM-RARE ROASTED TOPSIDE OF VENISON 42 with Tyrolean spätzle, morels, and green asparagus
VEG GRILLED BROCCOLINI 22 with garam masala, creamy corn, and pico de gallo	CONFIT DUCK BREAST AND JUICY RAGOUT 32 with purple curry and chard vegetables
PAN-SEARED MANGALICA PORK FILET ... 32 with Rossini sauce, artichoke, and creamy sunflower tahini	WIENER SCHNITZEL 36 from local veal with parsley potatoes and cranberry compote
CONFIT BEEF SHOULDER À LA BOURGUIGNONNE 28 with potato cream, crispy fried onions, and Tyrolean mountain cheese	

DESSERTS

MILLE-FEUILLE OF VIRUNGA CHOCOLATE 14 with rhubarb, milk caramel, and Koa juice	KAISERSCHMARRN 16 with rum raisins, plum compote, and vanilla-rum ice cream
CARAMELIZED STRUDEL PASTRY 14 with whipped curd, Styrian pumpkin seed oil ice cream and strawberries	VEG SORBET ASSORTMENT 9 three varieties of sorbets with fresh berries
MOELLEUX AU CHOCOLAT 12 with tonka bean ice cream	SMALL TYROLEAN CHEESE SELECTION 16 with fig mustard and caramelized nuts
VEG CHAMPAGNE SORBET 12 with marinated berries and lime foam	FRESH CREPES 12 with apricot or nougat



A proud member of



HARISCH HOTELS

You don't have to be a hotel guest,
to experience the Lebenberg moment!



LEBENBERG
SCHLOSSHOTEL - KITZBÜHEL

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