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LEBENBERG  
À LA CARTE



HARISCH HOTELS

## APPETIZERS

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

## INTERMEDIATE COURSES AND SOUPS

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<b>HOMEMADE LEMON RAVIOLI</b> ..... 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>	<b>PAN-FRIED SCALLOPS</b> ..... 22 in beetroot dashi with edamame and pickled ginger
<b>SPINACH DUMPLINGS</b> ..... 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>	<b>VEG</b> <b>KING OYSTER MUSHROOM SCALLOPS</b> .... 16 in beetroot dashi with edamame and pickled ginger
<b>CRISPY FRIED BREAST OF CORN-FED CHICKEN</b> ..... 16 with garam masala, creamy corn, and pico de gallo	<b>CREAMY KOHLRABI SOUP</b> ..... 16 with pan-fried shrimp, strawberry salsa, and green pepperoncini
<b>TYROLEAN BEEF CONSOMMÉ</b> ..... 12 with cheese dumplings and chives	<b>VEG</b> <b>HARISSA FALAFEL</b> ..... 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

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

## DESSERTS

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



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HARISCH HOTELS

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to experience the Lebenberg moment!



**LEBENBERG**  
SCHLOSSHOTEL - KITZBÜHEL

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