ΕN



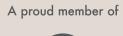
HARISCH HOTELS

APPETIZERS

COLD-SMOKED CHAR	© CREAMY AVOCADO IN KATAIFI PASTRY 1 with farmer's cucumbers, pickled blueberries, and za'atar
CARABINERO CARPACCIO	BEEF TARTARE FROM ROASTBEEF
LIGHTLY SEARED OAK LEAF SALAD	MARINATED CHANTERELLES
INTERMEDIATE COURSES	AND SOUPS
HOMEMADE LEMON RAVIOLI	PAN-FRIED SCALLOPS
(also possible as a main course €8 extra charge)	
SPINACH DUMPLINGS	YELLOW GAZPACHO
CRISPY FRIED BREAST OF CORN-FED CHICKEN	
TYROLEAN BEEF CONSOMMÉ	

MAIN COURSES

FRESH TOMATO STEW	CHARCOAL-GRILLED ROASTBEEF
WHITE HAILBUT	CONFIT BEEF SHOULDER À LA BOURGUIGNONNE
⊕ GRILLED BROCCOLINI	CONFIT DUCK BREAST
PAN-SEARED MANGALICA PORK FILET 32	AND JUICY RAGOUT
with Rossini sauce, artichoke, and creamy sunflower tahini	WIENER SCHNITZEL
DESSERTS	
MILLE-FEUILLE OF VIRUNGA CHOCOLATE14 with marinated cherrys, milk caramel, and Koa juice	KAISERSCHMARRN
CARAMELIZED STRUDEL PASTRY	SORBET ASSORTMENT9 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
Will forked bean ice cream CHAMPAGNE SORBET	FRESH CREPES
with marinated bernes and time roam	willi apricor or nougar





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



Lebenberg Schlosshotel | Lebenbergstraße 17 | 6370 Kitzbühel www.daslebenberg.com | +43 5356 6901