

EN



LEBENBERG À LA CARTE



HARISCH HOTELS

APPETIZERS

- COLD-SMOKED CHAR..... 24
with marinated chanterelles, buttermilk foam,
and watercress
- CARABINERO CARPACCIO 28
with bell pepper, jalapeño sorbet, candied pineapple,
and coriander mayonnaise
- LIGHTLY SEARED OAK LEAF SALAD..... 16
with alpine cheese crème, grape marinade,
and spiced honey
- 🌱 CREAMY AVOCADO IN KATAIFI PASTRY 16
with farmer's cucumbers, pickled blueberries,
and za'atar
- BEEF TARTARE FROM ROASTBEEF 26
with toasted sourdough bread, green asparagus,
and Café de Paris sauce
- 🌱 MARINATED CHANTERELLES..... 22
with baked truffle egg, young peas and chive vinaigrette

INTERMEDIATE COURSES AND SOUPS

- HOMEMADE LEMON RAVIOLI..... 17
with sheep's milk fresh cheese, broad beans,
and smoked almonds
(also possible as a main course €8 extra charge)
- SPINACH DUMPLINGS 18
with grilled bell pepper, shallot butter,
and roasted pine nuts
(also possible as a main course €6 extra charge)
- CRISPY FRIED BREAST OF
CORN-FED CHICKEN 16
with garam masala, creamy corn, and pico de gallo
- TYROLEAN BEEF CONSOMMÉ 12
with cheese dumplings and chives
- PAN-FRIED SCALLOPS 22
in beetroot dashi with edamame and pickled ginger
- 🌱 KING OYSTER MUSHROOM SCALLOPS 16
in beetroot dashi with edamame and pickled ginger
- YELLOW GAZPACHO 16
with pan-fried shrimp, 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. 🌱 Vegan

MAIN COURSES

-  FRESH TOMATO STEW 24
with filled arancini, marinated chanterelles,
and herb salads
- WHITE HAILBUT 38
with Lardo di Colonnata, cauliflower,
roasted butter foam, and hazelnut pesto
-  GRILLED BROCCOLINI 22
with garam masala, creamy corn, and pico de gallo
- PAN-SEARED MANGALICA PORK FILET..... 32
with Rossini sauce, artichoke, and creamy sunflower tahini
- CHARCOAL-GRILLED ROASTBEEF 46
from Tyrolean prime beef with estragon-bernaise,
chanterelles, and melanzane-salsa
- CONFIT BEEF SHOULDER
À LA BOURGUIGNONNE..... 28
with potato cream, crispy fried onions,
and Tyrolean mountain cheese
- CONFIT DUCK BREAST
AND JUICY RAGOUT 32
with purple curry and chard vegetables
- WIENER SCHNITZEL 36
from local veal with parsley potatoes
and cranberry compote

DESSERTS

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