



Dear Guest,

**Our chef Philip Lochmann will be happy to
provide you with
a 4 course menu tailored to your preferences.
Let yourself be surprised.**

Our service team will be happy to advise you.

**Variant meat | Fish
75,00 € per person**

**Vegetarian variant
45,00 € per person**



Starter

BURRATINA

Tomato granita | basil | pine nuts

€ 14,30

MIXED LEAF SALAD

Vegetable slicer | cucumber | cherry tomatoes

€ 7,50

PICKLED SALMON

Elderflower | cucumber | sour cream

€ 15,20

CELERY POSSET

Dandelion Oil | capers | wild herbs salad

€ 9,90



PANSEARED SHRIMP

Bulgur salad | leek | carrot pesto

€ 13,80



Soup

CLEAR FISH SOUP

Tartar from Lech trout | spruce dust | chip
€ 8,20

MUSHROOM ESSENCE

Beetroot | yoghurt | woodruff
€ 7,80

Pasta

POTATO RAVIOLO

Oxtail | chanterelle | black truffle
€ 16,60

TAGLIARINI

Lobster | bisque | aromatic focaccia
€ 28,20



Main course



MEAT

PINK SADDLE OF DEER

Sauted wild broccolini | ceps mushrooms | game sauce with black elder
€ 29,50

RIB EYE

Caramelized vegetables | croquettes | pepper cream sauce
€ 36,40

BRAISED BEEF CHEEK

Jerusalem artichoke | snow peas | red wine sauce
€ 24,50

SPARE RIBS FROM STYRIAN DUROC PORK

Cabbage | apple | barbecue Sauce
€ 21,50



Main course

FISH

SEA BASS

Clams | mini vegetables | saffron

€ 26,50

PIKE PERCH

Cipollotto | potato variation | dashi broth

€ 24,40

VEGETARIAN & VEGAN

CARAMELIZED LUKEWARM CHICORY

Apple cream | walnut | goat cheese ice cream

€ 19,50

BRAISED CARROT

Chamomile | sea buckthorn | tapioca

€ 20,40



Dessert

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BIBERS DECONSTRUCTED APPLE STRUDEL

custard | puff pastry | granny smith apple
€ 10,50

CANTALOUPE MELONE

Mint | yogurt | croutons
€ 11,20

PINA COLADA

Pineapple | coconut | lime
€ 12,20

BLACKBERRY

Lemongrass | rhubarb | granite
€ 10,20



CHEESE PLATE

Fruit chutney | mustard | fruit bread
€ 14,20

HONEY FIG

Cocoa | guanaja | thyme
€ 11,50

ICE CREAM VARIATION OF THE DAY

€ 5,50



Bibers

RESTAURANT & BAR

AUSTRIAN CLASSICS



STARTER

SMOKED LOCAL TROUT

Roe | bread from Lech | horseradish

€ 13,60

AUSTRIA LAMB'S LETTUCE

Crispy bacon | egg | pumpkin seed dressing

€ 10,20

SCHLUTZKRAPFEN

Brown butter | alpine cheese slicer | chives

€ 14,60

SPINACH DUMPLINGS

Cheese sauce | brown butter | alpine cheese slicer

€ 12,80

SOUP

BEEF BROTH

Bacon dumplings | vegetable julienne | chives

€ 8,40



Bibers

RESTAURANT & BAR

AUSTRIAN CLASSICS

MAIN COURSE

ZWIEBELROSTBRATEN SIRLOIN STEAK

Caramelized onion | market vegetables | dumplings

€ 33,50

ALPIC CHAR FROM ÖTZTAL TEMPERED IN WILD HERBAL TEA

Nettle | mushrooms | pine

€ 26,50

WIENER SCHNITZEL FROM THE VEAL

Cranberries | lemon | homemade potato wedges

€ 28,50



Bibers

RESTAURANT & BAR

AUSTRIAN CLASSICS

DESSERT

APPLE STRUDEL

Vanilla sauce | ice cream

€ 8,90

ROLLED PANCAKES "PALATSCHINKEN"

Vanilla ice cream | whipped cream | forest berries

€ 8,90



Bibers

RESTAURANT & BAR

**OUR
EMPLOYEES
WILL GLADLY INFORM YOU
ABOUT ALLERGENES**

