klebers

RESTAURANT

Dear guests,

we welcome you very warmly in the restaurant klebers
and are pleased about your visit with us.
According to our motto
"imaginative - tasteful - joyful".
we have thought up and prepared three menus for you.

In addition, we offer you various delicacies à la carte.
Of course, you can also choose dishes individually from the menus.

If you are not satisfied with our selection, please do not hesitate to contact our team in the restaurant.
Now we wish you an enjoyable and joyful experience with us at Klebers!

On behalf of the complete team, Your

Walter Varga and Christian Brändle

kleberg

RESTAURANT

opening hours	cuisine	restaurant
Monday:	12:00 pm – 2:00 pm 6:00 pm – 10:00 pm	12:00 pm – 2:00 pm 6:00 pm – 11:30 pm
Tuesday:	closing day	
Wednesday:	12:00 pm – 2:00 pm 6:00 pm – 10:00 pm	12:00 pm– 2:00 pm 6:00 pm – 11:30 pm
Thursday:	12:00 pm – 2:00 pm 6:00 pm – 10:00 pm	12:00 pm– 2:00 pm 6:00 pm – 11:30 pm
Friday:	12:00 pm – 2:00 pm 6:00 pm – 10:00 pm	12:00 pm– 2:00 pm 6:00 pm – 00:00 am
Saturday	closed at noon 6:00 pm – 10:00 pm	closed at noon 6:00 pm – 00:00 am
Sunday:	11:30 pm – 2:00 pm 6:00 pm – 10:00 pm	12:00 pm – 2:00 pm 6:00 pm – 11:00 pm

We are looking forward to your order
at noon till 1:30 pm,
in the evening till 9:00 pm

klebers

RESTAURANT

MENU KLEBERS

118

OXTAIL
black truffle / ravioli / corned tongue / sherry

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SALMON-SASHIMI
beetroot / chives / radish
buttermilk-vinaigrette

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PORK BELLY „SOUS VIDE“ 72° / 24H
lettuce hearts / sesame / soja / carrots

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VENISON TENDERLOIN
nutcrust / cranberries / hispy cabbage / bacon
parsnips

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PHONY TRUFFLE
nougat / choclate / granny-smith-granitée
crumble

kleber

RESTAURANT

MENU VEGETARIAN

86

BLACK SALSIFY

pumpernickel / radishes
garden cherwil / tarragon / sauce hollandaise

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BRAISED PUMPKIN

puree / sweetcorn / courgette
lettuce hearts / mayonnaise

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PORCINI-RAVIOLI

cottage cheese / stained egg yolks / herboil
kohlrabi

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LEMON-TARTELETTE

baiser / pineapple-sorbet
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kleber

RESTAURANT

MENU REGIONAL

62

CREAMY PUMPKINSOUP

smoked sausage / austrian oil / pumpkin seeds

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BRAISED OXCHEEK

red wine sauce / chervill root / carrots
celery-potato-puree

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ICED HONEY

mandarine / honey-bittercress / blossom-icecream

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RESTAURANT

A LA CARTE

ROAST 2.0
onions / port wine jus / baked bacon beans
käsespätzle
39

DRY AGED CLUBSTEAK
(only for 2 pers.)
dry-aged-beef / Jus / porcini / sweetpotato
broccoli / cashewcreme
90

CHERWIL ROOT (vegan)
pumpkin / romanesco / beet root
amaranth / tofu
29

ANGLER FISH „WIENER SCHNITZEL STYLE“
caviar / kohlrabi / pies / potato
39

FILET OF ZANDER
champage-sourcrout / blackpudding-crumble
romanesco / celery-potato-puree
35

STUFFED GUINEAFOWL-BREAST
red pepper / avocado / hummus
falafel
37

kleber

RESTAURANT

DESSERT

ICED HONEY
mandarine / honey-bittercress / blossom-icecream

16

PHONY TRUFFLE
nougat / choclate / granny-smith-granitée
crumble

17

LEMON-TARTELETTE
baiser / pineapple-sorbet

16