

LINDENSTUBE

Ceviche of sea bass A, D, G, O

Kefir | Pumpermickel crumble

Scallop A, B, D, F, G, L, O, R

Vadouvan Beurre blanc
Grapefruit segments | Edamame

Tortelloni of shiitake and hazelnut A, C, F, G, H, O

Cherry tomato broth | Hazelnut-
butter emulsion

Tramezzini of beef brisket A, C, F, G, L, N, O

Truffel jus | Salted lemon foam

Trilogy of bresse pigeon A, C, F, G, L, O

Tonka bean jus | Polenta
broccoli purée

Apricot mousse A, C, G, H, O

Honey sorbet | Rosemary espuma

6-course menu 125,-

4-course menu 85,-

For hotel guests with Voshövel Culinary
package, a credit of 50,- will be applied.

LINDENSTUBE

Ceviche of honeydew melon A, D, G, O
 Kefir | Pumpernickel crumble

Poached artichoke heart A, B, D, F, G, L, O, R
 Vadouvan Beurre blanc
 Grapefruit segments | Edamame

**Tortelloni of shiitake and
 hazelnut** A, C, F, G, H, O
 Cherry tomato broth | Hazelnut-
 butter emulsion

Smoked enoki mushroom A, C, F, G, L, N, O
 Truffel jus | Salted lemon foam

Trilogy of aged celeriac A, C, F, G, L, O
 Tonka bean jus | Polenta
 broccoli purée

Apricot mousse A, C, G, H, O
 Honey sorbet | Rosemary espuma

6-course menu 100,-
4-course menu 75,-

For hotel guests with Voshövel Culinary
 package, a credit of 50,- will be applied.

APERITIFS

2019 CEP Brut Nature 0,1l 20,-
Jean Michel | Champagne | France

Bratbirne (no alc) 0,1l 12,-
Jörg Geiger | Schlatt | Germany

Tom Collins 0,2l 10,-
gin | lemon | sugar |soda

Shirley Temple (no alc) 0,2l 7,50
lemon | ginger ale | grenadine

Port and Tonic 0,2l 12,-
white port wine | tonic | mint

For bottled wines and further recommendations,
our team will be delighted to assist you.

BEVERAGE PAIRING

alcoholic

6-course 80,- | **4-course** 60,-

non-alcoholic

6-course 65,- | **4-course** 45,-