

LINDENSTUBE

Welcome

Tom Kha Gai ^{D,F,L,O}

Eel|Radish|Caviar ^{A,C,D,F,G}

Tuna|Ponzu|Kimizu ^{A,C,D,F}

- Poached Oyster 42°|Cucumber|Verjus ^{D,G,R}

Organic bread

Trilogy & Brioche ^{A,C,F,G}

Soy nut butter|Beurre Floral

Menu

Ikejime Sea Bass ^{D,F,H,O,R}

Red shiso|Pistachio|Sea urchin tiger's milk

.....

- Breton Lobster ^{B,D,F,G,L,O}

Zucchini|Almond|Saffron beurre blanc

Norwegian Scallop ^{D,F,G,H,L,O,R}

Beetroot miso|Walnut|Trevisano

.....

- Wild Turbot ^{A,D,F,G,L,O}

Okra|Chickpea|Limoo Amani

Grilled Beef Loin

or Wagyu Beef (+25.00) ^{A,F,L,M,O}

Shiitake|Mustard Greens|Ferm. pepper foam

.....

Yoghurt Slice ^{C,G}

Carrot|Chamomile|Organic herb hay

Farewell

Sweets & Chocolates ^{A,C,G}

- **Full Experience:** 149,00 | **Discovery:** 119,00

If you have any questions about the allergens,
please contact our service staff.

LINDENSTUBE

Welcome

Tom Kha Hed ^{F,L,O}

Pineapple|Ají Amarillo|Umeboshi ^{A,C,F,O}

Melon|Ponzu|Kimizu ^{A,C,F,G,O}

- Oyster leaf ice cream|Cucumber|Verjus ^{F,G}

Organic bread

Trilogy & Brioche ^{A,C,F,G}

Soy nut butter|Beurre Floral

Vegetarian menu

Ripe watermelon ^{C,F,N,O}

Red shiso|Pistachio|Passion fruit
tiger's milk

.....

- Zucchini ^{F,G,L,O}

Almond|Edamame|Saffron beurre blanc

Beetroot ^{F,G,H,L,O}

Riesling grape|Walnut|Trevisano

.....

- Cauliflower ^{A,F,G,L,O}

Okra|Chickpea|Limoo Amani

King oyster mushroom ^{A,F,G,L,O}

Mustard greens|Jerusalem artichoke|
ferm. pepper foam

.....

Yoghurt Slice ^{C,G}

Carrot|Chamomile|Organic herb hay

Farewell

Sweets & Chocolates ^{A,C,G}

- Full Experience: 129,00 | Discovery: 99,00

If you have any questions about the allergens,
please contact our service staff.

APERITIFS

Kir Royal | 17,50
Cassis Syrup|Champagne

White Negroni | 12,50
Roku Gin|Martini Bianco|Suze

White Peach Spritz (non-alcoholic) | 9,50
White Peach|Tonic|Lime Juice

Chemins des Terroirs Extra Brut | 0,1l | 16,50
De Sousa et Fils|Champagne|France

Blanc de Noir brut | 0,1l | 11,00
Griesel & Compagnie|Hessische Bergstraße|
Germany

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

PAIRING

Prestige pairing

Full Experience 160,00 | **Discovery** 140,00

Wine pairing

Full Experience 90,00 | **Discovery** 70,00

Non-alcoholic pairing

Full Experience 65,00 | **Discovery** 45,00

Hotel guests with the Voshövel Culinary package
receive a 50,00 credit towards the menu.