

LINDENSTUBE

Welcome

Tom-Kha-Gai ^{F,G,L,O}

Daikon|Cucumber|Wasabi ^{A,C,D,M}

Pear|Truffle|Tosazu ^{A,F,O}

Oyster 42°|Horseradish|Green Apple ^{D,F,O,R}

Organic bread

Triad & Brioche ^{A,C,F,G,P}

Soy nut butter|Beurre Floral

Menu

Japanese garden ^{C,F,G,L,O}

Pickled|Aromas of the Sea

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Norwegian scallop ^{D,F,G,L,O,R}

Vadouvan|Grapefruit|Edamame

● Organic shiitake tortelloni ^{A,C,G,H,O}

Hazelnut|Tomato|Cherry

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● Wild-caught turbot ^{D,F,G,L,O}

Beurre Rouge|Koji

Venison loin ^{A,F,G,H,L,O}

Red cabbage|Spruce needle jus

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Mascarpone foam ^{A,C,G,H,N,O}

Damson Plum|Black sesame

Conclusion

Sweets & Chocolates ^{A,C,G}

● **6-courses:** 139,00 | **4-courses:** 109,00

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

LINDENSTUBE

Welcome

Tom-Kha-Hed ^{F,G,L,O}

Daikon|Cucumber|Wasabi ^{A,C,M}

Pear|Truffle|Tosazu ^{A,F,O}

Green Apple|Horseradish|Yuzu ^{F,O}

Organic bread

Triad & Brioche ^{A,C,F,G,P}

Soy nut butter|Beurre Floral

Vegetarian menu

Japanese garden ^{C,F,G,L,O}

Pickled|Aromas of the Sea

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Grilled artichoke ^{F,G,L,O}

Vadouvan|Grapefruit|Edamame

● Organic shiitake tortelloni ^{A,C,G,H,O}

Hazelnut|Tomato|Cherry

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● Organic kohlrabi ^{F,G,L,O}

Beurre Rouge|Koji

Organic celery ^{A,F,G,H,L,O}

Red cabbage|Spruce needle jus

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Mascarpone foam ^{A,C,G,H,N,O}

Damson Plum|Black sesame

Conclusion

Sweets & Chocolates ^{A,C,G}

● **6-courses:** 119,00 | **4-courses:** 89,00

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

APERITIFS

French 75 (non-alcoholic available) | 24,00
Dzin Gin | Lemon | Sugar | Champagne

Shirley Temple (non-alcoholic) | 7,50
Lemon | Ginger ale | Grenadine

The Offspring | 10,00
Red vermouth | Orange juice | Chestnut |
Ginger beer | Sherry cream

Prémices brut | 0,1l | 16,50
Jean Michel | Moussy | Champagne | France

Blanc de Noir brut | 0,1l | 9,50
Griesel & Compagnie | Hessische Bergstraße |
Germany

Our team will be pleased to assist you with
bottled wines and further recommendations.

ACCOMPANIMENT

Wine accompaniment
6-courses 80,00 | **4-courses** 60,00

Non-alcoholic accompaniment
6-courses 65,00 | **4-courses** 45,00

For hotel guests with Voshövel Culinary
package, a credit of 50,00 will be applied.