

LINDENSTUBE

Welcome

Tom Kha Gai ^{A,F,L,M,O}

Melon|Avocado|Tosazu ^{A,B,F,O}

Bluefin Tuna|Ponzu|Kimizu ^{D,F,N,O}

- Oyster 42°|Elderflower|Char Caviar ^{B,D,F,G,L,O,R}

Organic bread

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

Soy nut butter|Beurre Floral

Menu

Ikejime Sea Bass ^{B,D,E,F,N,O}

Red shiso|Sea urchin tiger's milk

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

Koshihikari rice|Sakura Beurre Blanc

Norwegian Scallop ^{A,B,C,D,F,G,L,M,O,R}

Dumpling royal|Jerusalem Artichoke|Yuzu Kosho

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

Artichoke|Fennel|Black Miso

Grilled Beef Loin or

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

Celery|Leek|Yakiniku Wakame Broth

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Hibiscus blackcurrant mousse ^{A,C,F,G,L,O}

Kiwi|Sencha Yuzu Broth

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}

Melon|Avocado|Tosazu ^{A,B,F,O}

Daikon|Ponzu|Kimizu ^{A,C,F,L}

● Cucumber|Elderflower|Sudachi Caviar ^{A,F,G,I,L}

Organic bread

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

Soy nut butter|Beurre Floral

Vegetarian menu

Japanese Vegetable Garden ^{E,F,N,O}

Red shiso|Broth with Ocean Flavors

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● King oyster mushroom ^{F,G,L}

Koshihikari rice|Sakura Beurre Blanc

Organic kohlrabi ^{A,F,G,L}

Dumpling royal|Jerusalem Artichoke|Yuzu Kosho

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● Fennel ^{A,F,G,L}

Artichoke|Bell Pepper|Black Miso

Organic celery ^{I,G,L}

Celery|Leek|Yakiniku Wakame Broth

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Hibiscus blackcurrant mousse ^{A,C,F,G,L,O}

Kiwi|Sencha Yuzu Broth

Farewell

Sweets & Chocolates ^{A,C,G}

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

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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 140,00 | **Discovery** 120,00

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.