

Lindenstube



Menu

A SMALL PRELUDE

CEVICHE OF SEA BASS ^{A, D, G, O}

kefir / pumpernickel crumble
lime-mint gel / braised bell pepper



POACHED COD FILLET ^{D, G, L, O}

fermented tomato foam / bean mosaic
fennel salad / dehydrated olives / baked tapioca



CHANTERELLE RAVIOLI ^{A, C, G, O}

Thyme dashi / braised shallot / spinach leaves



TRAMEZZINI OF BEEF BRISKET ^{A, C, F, G, L, N, O}

truffle jus / salted lemon foam
radicchio kimchi / celery



ICED PLUM WINE ^{A, C, F, O}

Misohippe / plum / radish / Thai asparagus / Osietra caviar

TRIO OF BRESSE PIGEON ^{A, C, F, G, L, O}

tonka bean jus / pecorino polenta
blackcurrant confit / broccoli purée



RHUBARB NAMELAKA ^{A, C, G, O}

strawberry-shiso sorbet
quark dumplings / lemon curd



MOUSSE OF BRIE DE MEAUX ^{C, G, O}

summer truffle / grape ragout

SWEET FINALE

We have highlighted our recommendations for you:

8-course menu: 154,- | 6-course menu 115,-   | 4-course menu: 85,- 

Hotel guests who have booked the Voshövel culinary package will receive a 50€ credit.