

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.

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Menu vegetarian

A SMALL PRELUDE

CEVICHE OF HONEYDEW MELON ^{A, G, O}

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



POACHED ARTICHOKE HEART ^{G, L, O}

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



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

Thyme dashi / braised shallot / spinach leaves



SMOKED ENOKI MUSHROOM ^{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

TRIO OF AGED CELERY ^{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: 134,- | 6-course menu 100,-   | 4-course menu: 75,- 

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

Beverage recommendation

Aperitives

2015 Rose Sekt brut Schloss Halbtorn / Burgenland / Austria	0,1l	12,00 Euro
Premices brut Jose Michel / Champagne / France	0,1l	16,50 Euro
Tom Collins Gin / lemon / sugar / Soda	0,2l	10,00 Euro
Shirley Temple // alkoholfrei lemon / Ginger Ale / Grenadine	0,2l	7,50 Euro
Port and Tonic white port wine / tonic / mint / lime / lemon	0,2l	12,00 Euro

Beverage pairing* // alcoholic

4-course menu	55,00 Euro
6-course menu	75,00 Euro
8-course menu	95,00 Euro

Beverage pairing* // non-alcoholic

4-course menu	45,00 Euro
6-course menu	65,00 Euro
8-course menu	85,00 Euro

* No beverage pairing is served with sorbet.

This is a small selection of our beverage menu.
Please ask us about our bottled wines and other drinks
We are happy to assist.