

# LINDENSTUBE

**Ceviche of sea bass** A, D, G, O

Kefir | Pumpermickel crumble

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**Scallop** A, B, D, F, G, L, O, R

Vadouvan Beurre blanc

Grapefruit segments | Edamame

**Tortelloni of shiitake and  
hazelnut** A, C, F, G, H, O

Cherry tomato broth | Hazelnut-  
butter emulsion

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**Tramezzini of beef brisket** A, C, F, G, L, N, O

Truffel jus | Salted lemon foam

**Trilogy of bresse pigeon** A, C, F, G, L, O

Tonka bean jus | Polenta  
broccoli purée

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**Mascarpone foam with plum** A, C, G, H, N, O

Beetroot | Black sesame ice cream

**6-course menu** 125,-

**4-course menu** 85,-

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

## LINDENSTUBE

**Ceviche of honeydew melon** A, D, G, O

Kefir | Pumpernickel crumble

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**Poached artichoke heart** A, B, D, F, G, L, O, R

Vadouvan Beurre blanc

Grapefruit segments | Edamame

**Tortelloni of shiitake and  
hazelnut** A, C, F, G, H, O

Cherry tomato broth | Hazelnut-  
butter emulsion

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**Smoked enoki mushroom** A, C, F, G, L, N, O

Truffel jus | Salted lemon foam

**Trilogy of aged celeriac** A, C, F, G, L, O

Tonka bean jus | Polenta  
broccoli purée

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**Mascarpone foam with plum** A, C, G, H, N, O

Beetroot | Black sesame ice cream

**6-course menu** 100,-

**4-course menu** 75,-

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

## APERITIFS

2019 CEP Brut Nature 0,1l 20,-  
Jean Michel | Champagne | France

Bratbirne (no alc) 0,1l 12,-  
Jörg Geiger | Schlatt | Germany

Tom Collins 0,2l 10,-  
gin | lemon | sugar |soda

Shirley Temple (no alc) 0,2l 7,50,-  
lemon | ginger ale | grenadine

Port and Tonic 0,2l 12,-  
white port wine | tonic | mint

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

## BEVERAGE PAIRING

alcoholic

**6-course** 80,- | **4-course** 60,-

non-alcoholic

**6-course** 65,- | **4-course** 45,-