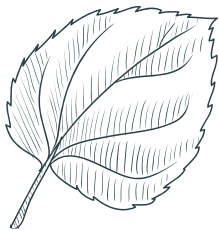
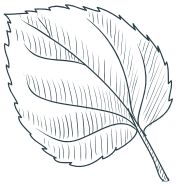


Lindenstube



Menu

SMALL ATTUNEMENT

FLAMED NORTH CAPE MACKEREL ^{D, G, O}

mandarin broth / carrot cream / Ossetra caviar



TRUFFLED WINTER ASPARAGUS ^{A, G, H, O}

marinated cauliflower / walnut / autumn truffle



TORTELLONI OF SALSICCIA AND FENNEL ^{A, G, C, O, 13}

pecorino sauce / cherry tomato / ricotta / sage oil



GLAZED LANGOUSTINE (ADDITIONAL CHARGE 8 €) ^{B, D, G, O}

crustacean foam / tarragon gel /
lemon pearl barley risotto

ESSENCE OF WESEL FIELD PUMPKIN ^{A, C, G, F, L, O, P}

bread dumpling / port wine onion / shiso oil



TWO VARIATIONS OF DÄMMERWALD VENISON ^{A, C, H, L, P, O}

dark chocolate jus / quince purée /
parsnip cake / baked potato



GANACHE OF TONKA BEAN ^{A, G, M, H, 11}

blood orange gel / sesame crumble / coffee ice cream



VOSHÖVEL CHEESECAKE ^{A, G, O}

goat cheese cream / apple-walnut purée / grape reduction

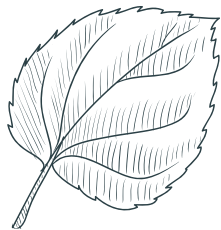
SWEET FINALE

We have highlighted our recommendations for you:

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

Hotel guests with booked Voshövel culinary will be credited 50€.

Lindenstube



Menu vegetarian

SMALL ATTUNEMENT

CURED HONEYDEW MELON ^{G, O}
mandarin broth / carrot cream / vegan caviar



TRUFFLED WINTER ASPARAGUS ^{A, G, H, O}
marinated cauliflower / walnut / autumn truffle



TORTELLONI OF FENNEL AND TOMATO ^{A, G, C, O}
pecorino sauce / cherry tomato / ricotta / sage oil



LEMON PEARL BARLEY RISOTTO ^{G, O}
beurre blanc / fig / tarragon gel

ESSENCE OF WESEL FIELD PUMPKIN ^{A, C, G, F, L, O, P}
bread dumpling / port wine onion / shiso oil



TWO VARIATIONS OF TUBER ^{A, C, H, L, P, O}
dark chocolate jus / quince purée /
parsnip cake / baked potato






GANACHE OF TONKA BEAN ^{A, G, M, H, 11}
blood orange gel / sesame crumble / coffee ice cream



VOSHÖVEL CHEESECAKE ^{A, G, O}
goat cheese cream / apple-walnut purée / grape reduction

SWEET FINALE

We have highlighted our recommendations for you:

8-course menu: 134,- | 6-course menu 100,-   | 4-course menu: 75,- 

Hotel guests with booked Voshövel culinary will be credited 50€.

Beverage recommendation

Aperitives

winter apple cointreau / cloudy apple juice / caramel syrup	0,2l	9,50 Euro
apple vanilla tonic // non-alcoholic Van Nahmen fruit secco apple-quince / fever tree indian tonic / vanilla syrup	0,2l	9,50 Euro
Karthäuserhof brut winery Karthäuserhof / Mosel / Germany	0,1l	14,00 Euro
baked pear // non-alcoholic manufactory Jörg Geiger / Germany	0,1l	12,00 Euro

Wine Pairing

4-course menu	50,00 Euro
6-course menu	70,00 Euro
8-course menu	90,00 Euro

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