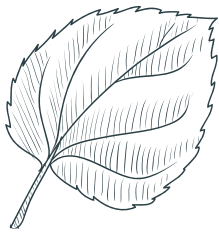
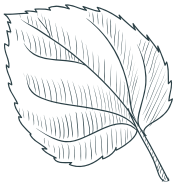


# Lindenstube



## Menu

### A SMALL PRELUDE

#### VEAL TARTAR <sup>A, C, F, G, M, O</sup>

olive oil emulsion / iced Düsseldorf mustard / green apple



#### FILLET OF POACHED ARCTIC COD <sup>D, G, L, O</sup>

fennel-saffron broth / baked tapioca / purple carrot purée / lobster oil



#### RAVIOLI WITH CREAMY EGG YOLK AND RICOTTA <sup>A, C, G, O</sup>

pea cress velouté / champagne foam



#### CONFIT TURBOT <sup>C, D, G, L, M, O</sup>

beurre blanc / paprika pearls / piment d'Espelette / pointed cabbage salad



#### POTATO FOAM <sup>C, F, G</sup>

flamed spring leek / fermented garlic / comté

#### TWO VARIATIONS OF BRESSE PIGEON <sup>A, C, H, L, P, O</sup>

truffle jus / savoy cabbage / orange gel / coffee-parsnip purée / ossetra caviar



#### CARAMEL CHOCOLATE MOUSSE <sup>A, C, G, H</sup>

mango gel / hazelnut ice cream / salted cocoa bean crumble / passion fruit sorbet






#### CREAM OF PICANDINE EN PÉRIGORD <sup>A, G, O</sup>

grape reduction / apple-walnut purée

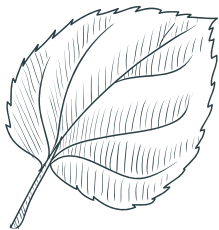
### SWEET FINALE

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.

# Lindenstube



## Menu vegetarian

### A SMALL PRELUDE

**TARTAR OF NOBLE MUSHROOMS** <sup>A, C, F, G, M, O</sup>  
olive oil emulsion / iced Düsseldorf mustard / green apple



**GRILLED ARTICHOKE** <sup>G, L, O</sup>  
fennel-saffron broth / baked tapioca /  
purple carrot purée / tarragon oil



**RAVIOLI WITH CREAMY EGG YOLK AND RICOTTA** <sup>A, C, G, O</sup>  
pea cress velouté / champagne foam



**FILLET OF EGGPLANT** <sup>C, G, L, M, O</sup>  
beurre blanc / paprika pearls /  
piment d'Espelette / pointed cabbage salad



**POTATO FOAM** <sup>C, F, G</sup>  
flamed spring leek /  
fermented garlic / comté

**ONE-WEEK AGED SALT CELERY** <sup>F, G, L, O</sup>  
truffle jus / savoy cabbage /  
orange gel / coffee-parshnip purée






**CARAMEL CHOCOLATE MOUSSE** <sup>A, C, G, H</sup>  
mango gel / hazelnut ice cream /  
salted cocoa bean crumble / passion fruit sorbet



**CREAM OF PICANDINE EN PÉRIGORD** <sup>A, G, O</sup>  
grape reduction / apple-walnut purée

### 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

Older Fashioned Angostura Bitter / Woodford Reserve Bourbon / Sugar syrup / Smoked with oak wood	0,2l	16,50 Euro
Tamed Mule // non-alcoholic Vogelfrei Gin / Lime juice / Ginger Beer	0,2l	7,50 Euro
Karthäuserhof brut Karthäuserhof Winery / Mosel / Germany	0,1l	14,00 Euro
L'Antidote // non-alcoholic Domaine des Grottes / France	0,1l	10,00 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

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