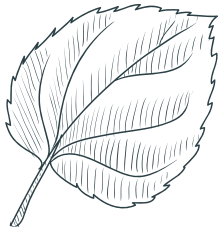


Lindenstube



Menu

KOHLRABI-CANNELLONI ^{A, L, G, O}

peas / radish / beetroot soil / coriander / yogurt / apple

CEVICHE OF YELLOWTAIL MACKEREL ^{A, D, G, L, M}

carrots / leek / plum / pickled shallots

FILLED PASTA POCKETS WITH CHANTERELLE FILLING ^{A, C, G, L, M, O}

peach / parsnip purée / pumpnickel / sorrel buttermilk

MIRABELLE SORBET ^G

Belper Knolle / rosemary / pine nuts

TURBOT AND SCALLOP ^{D, L, O, G}

lardo foam / smoked olive risoni / zucchini / chives

FILLET AND SHOULDER OF LOWER RHINE BEEF ^{A, C, G, L, M, O, F}

salted lemon jus / potato / vanilla / chickpea tart / beech mushrooms

"WHISPERING WOODS" ^{A, C, G, H}

nougat / blackcurrant / chocolate

ICED BLUE CHEESE ^{A, G, H, O}

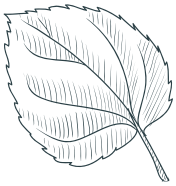
wood sorrel / fruit bread bruschetta / tomato dashi



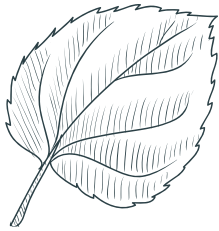
8-course menu: 145,- // 6-course menu: 115,- // 4-course menu: 85,-

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

Lindenstube



Menu vegetarisch



KOHLRABI-CANNELLONI A, L, G, O

peas / radish / beetroot soil / coriander / yogurt / apple

CEVICHE OF HONEYDEW MELON A, G, L, M

carrots / leek / plum / pickled shallots

FILLED PASTA POCKETS WITH CHANTERELLE FILLING A, C, G, L, M, O

peach / parsnip purée / pumpnickel / sorrel buttermilk

MIRABELLE SORBET G

Belper Knolle / rosemary / pine nuts

RADISH AND BEETROOT L, C, O

almond milk foam / smoked olive risoni / zucchini / chives

LETTUCE AND OYSTER MUSHROOMS A, C, G, L, M, O

salted lemon jus / potato / vanilla / chickpea tart / beech mushrooms

"WHISPERING WOODS" A, C, G, H

nougat / blackcurrant / chocolate

ICED BLUE CHEESE A, G, H, O

wood sorrel / fruit bread bruschetta / tomato dashi



8-course menu: 145,- // 6-course menu: 115,- // 4-course menu: 85,-

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

Beverage recommendation

Aperitives

Apple Vanilla Tonic Apple Quince Secco by Van Nahmen / Fever Tree Indian Tonic / Vanilla Syrup	0,2l	9,50 Euro
Dark & Stormy Havana Especial / Fever Tree Ginger Beer / Lime Juice	0,2l	11,50 Euro
Sloe Grony Bootsmann Sloe Gin / Campari / Martini Rosso	0,2l	11,50 Euro
Champagne Jose Michele	0,1l	16,50 Euro

Wine Pairing

4 Wines for the 4-course menu	50,00 Euro
5 Wines for the 6-course menu	70,00 Euro
7 Wines for the 8-course menu	90,00 Euro

Non-Alcoholic Pairing

4 drinks for the 4-course menu	25,00 Euro
5 drinks for the 6-course menu	32,00 Euro
7 drinks for the 8-course menu	46,00 Euro

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