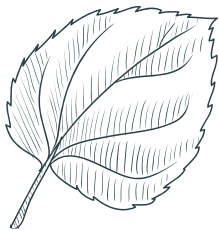


# Lindenstube



## Menu

### SMALL ATTUNEMENT

#### FLAMED NORTH CAPE MACKEREL <sup>D, G, O</sup>

mandarin broth / carrot cream / Ossetra caviar



#### TRUFFLED WINTER ASPARAGUS <sup>A, G, H, O</sup>

marinated cauliflower / walnut / autumn truffle



#### TORTELLONI OF SALSICCIA AND FENNEL <sup>A, G, C, O, 13</sup>

pecorino sauce / cherry tomato / ricotta / sage oil



#### GLAZED LANGOUSTINE (ADDITIONAL CHARGE 8 €) <sup>B, D, G, O</sup>

crustacean foam / tarragon gel /  
lemon pearl barley risotto

#### ESSENCE OF WESEL FIELD PUMPKIN <sup>A, C, G, F, L, O, P</sup>

bread dumpling / port wine onion / shiso oil



#### TWO VARIATIONS OF DÄMMERWALD VENISON <sup>A, C, H, L, P, O</sup>

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



#### GANACHE OF TONKA BEAN <sup>A, G, M, H, 11</sup>

blood orange gel / sesame crumble / coffee ice cream



#### SOUFFLÉD BRIE DE MEAUX <sup>G</sup>

stewed cranberries / chervil dust

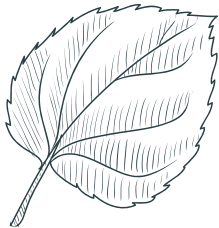
### SWEET FINALE

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** <sup>G, O</sup>  
mandarin broth / carrot cream / vegan caviar



**TRUFFLED WINTER ASPARAGUS** <sup>A, G, H, O</sup>  
marinated cauliflower / walnut / autumn truffle



**TORTELLONI OF FENNEL AND TOMATO** <sup>A, G, C, O</sup>  
pecorino sauce / cherry tomato / ricotta / sage oil



**LEMON PEARL BARLEY RISOTTO** <sup>G, O</sup>  
beurre blanc / fig / tarragon gel

**ESSENCE OF WESEL FIELD PUMPKIN** <sup>A, C, G, F, L, O, P</sup>  
bread dumpling / port wine onion / shiso oil



**TWO VARIATIONS OF TUBER** <sup>A, C, H, L, P, O</sup>  
dark chocolate jus / quince purée /  
parsnip cake / baked potato




**GANACHE OF TONKA BEAN** <sup>A, G, M, H, 11</sup>  
blood orange gel / sesame crumble / coffee ice cream



**SOUFFLÉD BRIE DE MEAUX** <sup>G</sup>  
stewed cranberries / chervil dust

### 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<br>cointreau / cloudy apple juice / caramel syrup   | 0,2l | 9,50 Euro  |
| apple vanilla tonic // non-alcoholic<br>Van Nahmen fruit secco apple-quince /<br>fever tree indian tonic / vanilla syrup | 0,2l | 9,50 Euro  |
| Karthäuserhof brut<br>winery Karthäuserhof / Mosel / Germany   | 0,1l | 14,00 Euro |
| baked pear // non-alcoholic<br>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.