


Welcome to the Lindenstube.


we are very pleased that you are our guest today.
For 36 years we have been running the Linde with heart & passion.
Enjoy a special culinary experience with sophisticated
& creative dishes in an elegant atmosphere.
We wish you an delightful time!



SMALL ATTUNEMENT



kohlrabi-cannelloni ** ^{B, D, F, G, O}  
pea and radish salad / beetroot soil / coriander / yogurt



stuffed chicory ^{A, D, H, L, O}
red cabbage stock / caviar / finger lime / walnut

Drevenack asparagus ravioli ^{A, C, G, O} 
tomatoes concassée / morels / wild garlic espuma

rhubarb sorbet ^{F, H, O} 
almond cream / cucumber pearls / smoked beech mushrooms

poached Baltic cod ^{C, D, F, G, L, O}  
chili coffee coating / edamame / raspberry / beurre blanc

fillet of Lower Rhine beef ^{A, F, G, L, O}  
potato pyramid cake / primal carrot puree / broccoli
polenta / fermented garlic jus

"Sweet Dreams" ^{A, C, G, H}  
white Ivoire chocolate / garden strawberry / woodruff

cheese on the board ^{G, I, I, K, A}
fruit bread and chutney

SWEET FINALE

We wish you a pleasant evening:
*Stefan, Matthias, Alissa, Fabian K.,
Björn, Fabian F., Joline, Nike & Andy*

We have highlighted our recommendations for you:
4-course menu  // 6-course menu 

8-course menu: 129,- // 6-course menu: 99,- // 4-course menu: 74,-
Hotel guests with booked Voshövel culinary will be credited 50€.



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VEGETARIAN



SMALL ATTUNEMENT



kohlrabi-cannelloni ** ^{B, D, F, G, O}  
pea and radish salad / Beetroot soil / coriander / yogurt



stuffed chicory ^{A, D, H, L, O}
red cabbage stock / apple caviar / finger lime / walnut

Drevenack asparagus ravioli ^{A, C, G, O} 
tomatoes concassée / morels / wild garlic espuma

rhubarb sorbet ^{F, H, O} 
almond cream / cucumber pearls / smoked beech mushrooms

poached celery ^{C, D, F, G, L, O}  
chili coffee coating / edamame / raspberry / beurre blanc

stewed eggplant ^{A, F, G, L, O}  
potato pyramid cake / primal carrot puree / broccoli
polenta / fermented garlic jus

"Sweet Dreams" ^{A, C, G, H}  
white Ivoire chocolate / garden strawberry / woodruff

cheese on the board ^{G, I, I, K, A}
fruit bread and chutney

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Beverage recommendation

Aperitives

Deutz brut Classic Deutz Champagne Ay // Champagne	0,1l	16,50 Euro
Sherry Fino Delgado Zuleta Spanien // Jerez	5cl	6,50 Euro
Sloe Groni Bootsmann Gin // Campari // Vermouth	0,2l	11,50 Euro

Wine pairing

4 Wines for the 4-course menu	45,00 Euro
5 Wines for the 6-course menu	65,00 Euro
7 Wines for the 8-course menu	85,00 Euro

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