

Tilia

RESTAURANT

Eating is a Need, Enjoying is an Art.

Welcome to Tilia, where tradition meets modernity!

*Loving service and pure passion for healthy, contemporary and creative cuisine
make us a unique culinary experience.*

*Here you will find a careful selection of vegan, fish and meat dishes made from regional products
prepared and refined with herbs and spices from all over the world.*

Immerse yourself in the variety of flavors and let yourself be enchanted by our credo.

We only prepare all dishes for you after you order. For this reason it can sometimes take a little longer.

We therefore ask for your understanding in the spirit of freshness!

*Our team with chef Alexander Becker and restaurant manager Peter Toth are looking forward
to spoil you with their delicious creations.*

Your hosts wish you a pleasant stay Stefanie Ballschuh & Björn Schedler

&

Tilia Team

We have many source of products from the region.

The proximity to the producer guarantees short delivery routes and optimum freshness.

Your stay with us will be a pleasure for all your senses.

*Baked goods from
Gnauck bakery in Sebnitz*

*Meat and sausage products
from the Dürrröhrsdorf
butcher's shop*

*honey from the
beekeeper Tharang
in Rathmannsdorf*

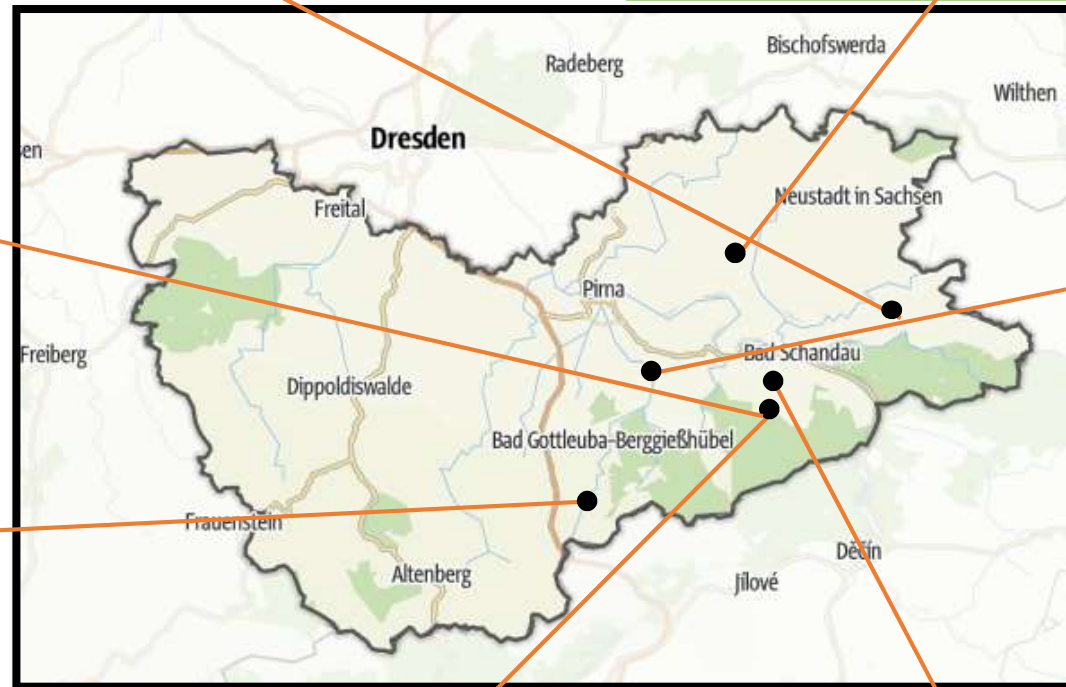
*eggs from poultry
farm Struppen*

*Stone mushrooms from
the Eichler mushroom
farm in Bad Gottleuba*

*Fruit and vegetables from
Oberlausitz from
Marktfrisch Rothenburg*

*Venison and boar from
Saxony forest*

*Potatoes from
farmer Seeliger in
Altendorf*



Traditional dishes from our Kitchen

Crispy schnitzel from young pig (AW/C/G/I)
*with stone mushrooms from Bad Gottleuba
in light cream sauce
and potato dippers*
24,50€

Pan fish according to daily offer (G/AW/B/D/G/H/I/J)
*with dill sauce, small side salad
and Altendorf potatoes*
24,50€

Herb bread dumplings made from whole grain (AW/AG/AR/C/G/H/I/K)
*with stone mushrooms from Bad Gottleuba
in light cream sauce*
18,20€

Appetizers & Salads

Cloudy goat cheese from Lauterbach^(1/3/4/5/9/AW/G/1/N)
on a marinated ensemble of mushrooms and herbs,
with crispy pan bread...



- possible



9,90 €

Pumpkin and chickpea bowl⁽¹⁾
made from pickled pumpkin, chickpeas, all sorts of vegetables,
Black cumin, lemon and sprouts...



small portion: 7,50 €

big portion: 9,50 €

Small garden bed^(M)
made from crisp lettuce, seasonal vegetables, fresh herbs,
pan-roasted crispy grains...



7,50 €

Autumnal vital salad "Tilia"^(M)
with fine leaf salads, tender vegetables, juicy pome fruit,
and roasted hazelnuts...



small portion: 12,00 €

big portion: 14,50 €

...And how do you like your salad marinated?



With **peanut-ginger**^(1/4/6/AW/E/F/K/N) or **blood orange-dressing**⁽⁰⁾...

...Choose your topping for your starter:

fried fish fillet strips according to offer⁽⁰⁾

Chicken Teriyaki Skewer^(AW/F/N)

Pumpkin falafel



small portion: 7,50 €

small portion: 7,50 €

small portion: 4,00 €

Soups

Pumpkin and peanut soup (AW/C/E/F/G/H/L)
with coconut foam, all kinds of peanuts, coconut and pumpkin...



7,50 €

Bouillon de boeuf "Asia" (1/6/9/AW/AG/F/I)
*Beef broth with an Asian touch, mushrooms, soybeans,
Glass noodles and carrots...*

7,50 €

...Choose your "sidekick" to your soup:

fried fish fillet strips according to offer (D)

small portion: 7,50 €

Chicken Teriyaki Skewer (AW/F/N)

small portion: 7,50 €

Pumpkin falafel 

small portion: 4,00 €

Main Dishes

Paella with colorfully mixed forest and meadow mushrooms (5/H/I)
accompanied by baked pumpkin, grapes, roasted nuts,
Citrus aromas and saffron...



21,00 €

Creamy pappardelle with porcini mushrooms (4/5/AW/I/N)
plus leaf spinach, shallots, garlic, dried tomatoes
and pan-roasted pine nuts...



22,00 €

...Delicious temptation on your paella or pappardelle:

fried fish fillet strips according to offer (D)

11,00 €

Chicken Teriyaki Skewer (AW/F/N)

11,00 €

Pumpkin falafel



6,50 €

Lemon-chilli-salmon_(4/5/D/E/H/I/K/N) 29,00 €
*with creamy white wine sauce, Chinese cabbage and dried apples,
with Venere rice and cashews*

Pike Bass & Violet_(5/D/I/J/K/N) 28,00 €
*fried fillet, mustard sauce, colorful sesame carrots,
and gremolata potatoes*

Herb supreme from corn-fed chicken_(5/6/G/H/I/N) 24,00 €
*with almond sauce, fried mirepoix
and potato-garlic puree*

Juicy braised deer_(1/5/6/AW/AG/AR/AH/C/G/H/I/J/K/N) 25,00 €
*in thyme-juniper sauce, with sautéed red cabbage with sour cherry
and roasted herb wholemeal dumplings*

Tri Tip Steak -sous-vide- with pumpkin seed crunch_(4/5/AW/AG/F/G/I/J/N) 30,00 €
*with pepper sauce, warm beluga lentil salad,
and spicy oven pumpkin*

Desserts

Crème brûlée from tonka beans_{((1/AW/C/F/G/H))}
with walnut ice cream and apple-raisin compote



9,00 €

Chocolate & Currant_(4/5/AW/AH/F)
Cake, cream & decoration of dark chocolate,
Berry decoration and cassis sorbet



9,90 €

Our ice cream and sorbet offer:
Crème-Vanille_(G), Strawberry_(G), Chocolate Chips_(F/G),
Maple Walnut_(G/H), Mango Joghurt_(G)



2,30 €/scoop

raspberry sorbet, lemon sorbet, passionfruit sorbet,
cassis sorbet, Cherry Cookie ice cream_(AW/AG/AH/AR)



Cake according to offer_(depending on the variety)

Cake according to offer_(depending on the variety)

Portion of cream_(G)

4,10 €/piece

4,90 €/piece

1,00 €/portion

*Dear guests,
all food and drinks can have the slightest traces customary in the industry,
e.g. dust containing allergens,
as we are an open manufacturing facility
and process all allergens with us.*

*For food and drinks, only the allergens are marked
processed according to recipes
or listed on the packaging.*

If you have any questions, please do not hesitate to contact us.

Legend of additives & allergens

additives

- 1. With preservatives/nitrite curing salt*
- 2. blackened*
- 3. with sweetener*
- 4. With antioxidant*
- 5. with dye*
- 6. sulphurised/contains sulphites*
- 7. with phosphate*
- 9. with flavor enhancer*
- 10. contains quinine*
- 11. Caffeinated*

allergens

- AW) including Gluten of wheat*
- AR) including Gluten of rye*
- AG) including Gluten of barley*
- AH) including Gluten of oats*
- B) crustaceans*
- C) eggs*
- D) fish*
- E) peanuts*
- F) Soy*
- g) milk*
- H) Nuts*
- I) Celery*
- J) Mustard*
- K) sesame seeds*
- L) lupine*
- M) mollusks*
- N) sulfur dioxide and sulfite*