

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 head chef Björn Schedler and restaurant manager Peter Toth are looking forward
to spoil you with their delicious creations.*

Your hosts wish you a pleasant stay with Stefanie Ballschuh

&

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*

*Berge butcher's Shop
Langburkersdorf*

*honey from the
beekeeper Tharang
in Rathmannsdorf*

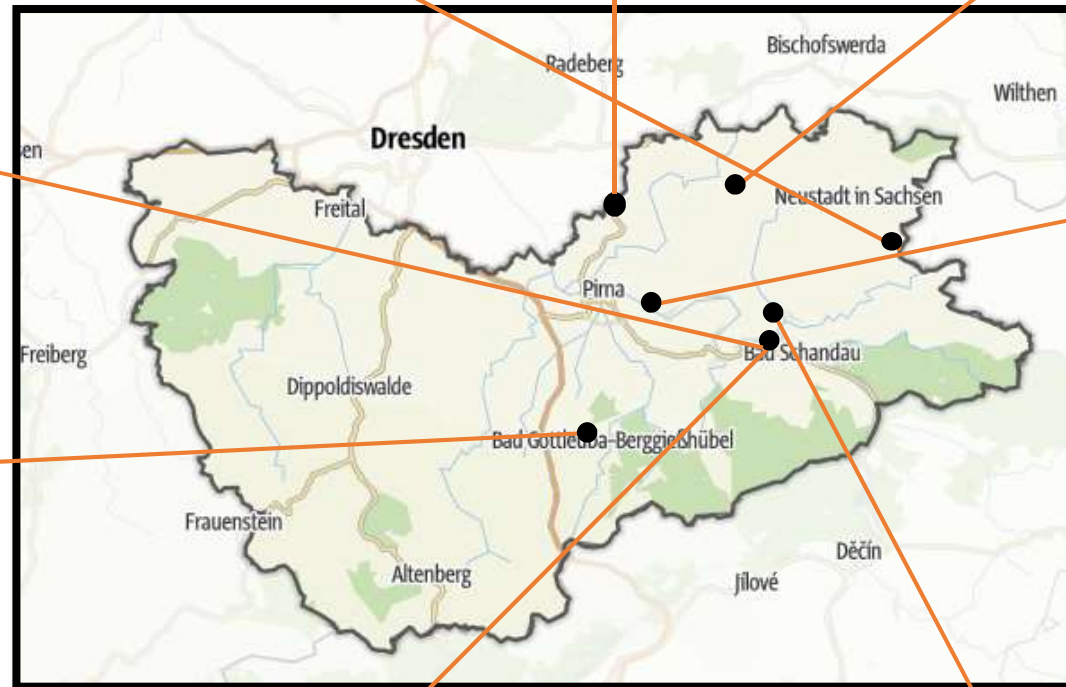
*eggs from poultry
farm Struppen*

*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*



Appetizers & Salads

Specialties from the Berge butcher's shop with salsify (1/4/9/H/I/N)

9,00 €

Smoked deer and goose, grilled and marinated

*sous vide salsify with cranberries, rapunzel, black cumin, chestnut cream and
toasted pan bread...*



Chickpea bowl with smoked pumpkin (1/5/6/H)

*made from pumpkin, chickpeas, baked winter vegetables,
Black cumin, citrus and smoked salted almonds...*



small portion: 6,00 €

big portion: 8,00 €

Small garden bed (H)

*made from crisp lettuce, seasonal vegetables, fresh herbs,
pan-roasted crispy grains...*



6,50 €

Vital salad à la cabbage and beets "Tilia" (1/4/5/6/H/I/N)

*with winter leaf salads, seasonal vegetables,
pickled mustard fruits and spiced nuts...*



small portion: 13,00 €

big portion: 15,50 €

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



*With **blackberry** (6) or **kalamansi yuzu dressing** (1/6)...*



...Choose your topping for your starter:

Pulled deer - lukewarm

5,00 €

fried fish fillet strips according to offer (D)

7,50 €

Falafel according to daily specials

4,00 €

Teriyaki chicken skewer (AW/F/K/N)

7,50 €



Soups

Pumpkin and peanut soup (AW/C/E/F/G/H/L)

with coconut foam, all kinds of peanuts, coconut and pumpkin...



6,50 €

Bouillon de chicken "Asia" (1/6/9/AW/AG/C/F/I)

*Corn chicken broth with an Asian touch, soybeans, omelet,
Rice noodles, chicken and carrots...*

6,50 €

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

Pulled deer - lukewarm

5,00 €

fried fish fillet strips according to offer (D)

7,50 €

Falafel according to daily specials



4,00 €

Teriyaki chicken skewer (AW/F/K/N)

7,50 €

Modern Main Dishes

Winter paella with colorful turnip vegetables^(H/I)
accompanied by baked pumpkin, grapes, roasted nuts,
Citrus aromas and saffron...



18,00 €

Fusilli Giganti in Café de Paris sauce^(6/AW/F/I/H/J)
plus cauliflower, corn, peas, carrots, pine nuts
and crunchy topping...



18,00 €

Fig and pecorino ravioli in sage and lime butter^(6/C/G/H/J)
with balsamic pears, baked apple,
Goji berries and roasted hazelnuts...



19,00 €

...Delicious temptation on your paella or pasta:

Pulled deer - lukewarm

5,00 €

fried fish fillet strips according to offer^(D)

7,50 €

Falafel according to daily specials



4,00 €

Teriyaki chicken skewer^(AW/F/K/N)

7,50 €

Lemon-chilli-salmon_(4/6/B/D/G)

*with white wine sauce, sautéed salsify and tomato vegetables,
plus creamy pea puree*

23,00 €

Duck breast pink_(1/4/5/6/C/I/N)

*with cherry sauce, tonka beans, braised ginger-red cabbage,
and fried dumpling stick*

21,50 €

Juicy rump steak with black cumin crispy_(1/4/AW/G/H/I/J)

*with 5-pepper sauce, beans, bacon, baked beets, cashews,
Mandarin oranges and Dijon mustard mashed potatoes*

28,00 €

Traditional Main Dishes

Herbal napkin dumplings made from whole grain_(AW/AG/AH/AR/C/G/H/I/K/N)
with stone mushrooms from Bad Gottleuba
in light cream sauce and green



18,00 €

Almond trout from the Lachsbach_(6/AW/D/G/I)
with melted sage butter, marinated raw vegetable salads
and baked rösti wedges

22,50 €

Crispy schnitzel from young pig_(AW/C/G/I/N)
of creamy stone mushrooms from Bad Gottleuba
and fried potato balls

19,50 €

boiled beef from Tafelspitz_(4/6/G/I)
with creamy horseradish sauce, sautéed root vegetables
and bouillon potatoes

19,50 €

Juicy braised deer_(6/AW/AG/AH/ARC/G/H/I/K/N)
in thyme-juniper sauce, with red cabbage
and roasted herb wholemeal dumplings

20,50 €

Desserts

Apple-pear-aronia crumble from the oven_(AW/F/H)
with almond and creamy toffee ice cream



7,50 €

Chocolate, Cinnamon & Orange_(S/AW/C/G)
consisting of semi-liquid cake,
Orange crème brûlée and fruity sorbet



9,00 €

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



2,10 €/scoop

raspberry sorbet, lemon sorbet, orange sorbet,
toffee ice cream_(F), Cherry Cookie ice cream_(AW/AG/AH/AR)



Portion of cream_(G)

0,80 €/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*