

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.

*Goat's cheese products from the
Seim family's organic goat farm
in Lauterbach*

*Trout farm
in Rathmannsdorf*

*Baked goods from
Gnauck bakery in Sebnitz*

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

*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*

*honey from the
beekeeper Tharang
in Rathmannsdorf*

*Potatoes from
farmer Seeliger in
Altendorf*



Appetizers & Salads

Asparagus salad with red lentils (6/AW/F/K)
 marinated with carrot and ginger dressing
 and naan bread...



10,50 €

Jasmine Rice and Chickpea Bowl (AW/F/K)
 made with edamame, red cabbage, garden vegetables, wakame, baby herbs,
 toasted sesame seeds, and citrus flavors...



small portion: 9,50 €
 big portion: 13,50 €

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



7,50 €

Vitality Salad "Tilia" (6/H)
 with crisp leaf salads, juicy fruits, garden vegetables, herbs, and nuts...



small portion: 10,90 €
 big portion: 15,90 €

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



With **Vegetable balsamic vinegar**-(6/I) Or **raspberry dressing** (6)...



...Choose your topping for your starter:

Crispy guanciale (1/4)

Lauterbach goat cheese with sumac (G)

Falafel according to the daily special



Miso-honey oven-baked chicken (AG/E/F)

6,50 €

5,00 €

4,50 €

7,50 €

Soups

Asparagus soup (6/AW/H)
with candied lemon and nut crunch...



8,50 €

Fish Soup "Tilia" (B/D/I/N)
with chili peppers, saffron, fennel seeds, fish fillet pieces, and shrimp...

small portion: 9,50 €

big portion: 13,50 €

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

Lauterbach goat cheese with sumac (G)

Falafel according to the daily special

Miso-honey oven-baked chicken (AG/E/F)



5,00 €

4,50 €

7,50 €

Modern Main Dishes

Linguine & Summer Truffle (4/6/AG/AW/F/H/I)

tossed in aromatic truffle sauce, hazelnut and cashew miso pesto
and freshly shaved summer truffle...



23,50 €

Creamy Herb Risotto (6/G/I)

with peas, green asparagus, baby capers, baby spinach
and pan-roasted pine nuts...



21,00 €

Asparagus Frittata (1/6/C/G/H)

Made with asparagus, sun-dried tomatoes, Greek yogurt, and thyme
baked in egg and Parmesan cheese, served with roasted hazelnuts...



23,50 €

Delicious temptation on your pasta or risotto:

Crispy guanciale (1/4)

6,50 €

Lauterbach goat cheese with sumac (G)

5,00 €

Falafel according to the daily special

4,50 €

Miso-honey oven-baked chicken (AG/E/F)

7,50 €



Pan-fried Spicy Graved Gin Salmon (6/D/G)
*with creamy lemon risotto, baked green asparagus
and lemon balm*

27,50 €

Catfish Saltimbocca (C/D/G)
*with baked asparagus, capers, and spinach
served with Choron sauce and rosemary truffles*

29,90 €

Stuffed Corn-Fed Chicken Breast "Supreme" (AW/G/H)
*with tomato cream cheese, creamy corn puree,
baked spring onions, and toasted pine nuts*

25,00 €

Sous Vide Rib Eye Steak with Lemon and Lavender Crisps (AW/F/G/J/N)
*served with smoky bacon butter, herb-infused mushrooms tossed in butter
and potato and Dijon mustard mash*

33,00 €

Would you like freshly shaved summer truffles on your plate?

6 €/portion

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



21,00 €

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

25,00 €

Herb schnitzel from Saxon pork (AW/C/G)
served with asparagus, hollandaise sauce or bread butter
and buttered potatoes

28,50 €

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

24,50 €

Desserts

Strawberry Passionfruit Crumble Cake (1/AW/H)

Bourbon vanilla lemon pudding, crumbles,
strawberry and passionfruit combined in a glass
served with fruit sorbet



9,00 €

Saxon Quarkkeulchen (AW/C/G)

with fruity applesauce, cinnamon, and sugar
and vanilla ice cream



8,00 €

Bourbon Vanilla Crème Brûlée (C/G/H)

with raspberry toffee with sea salt flakes
and pistachio ice cream



9,50 €

Our ice cream and sorbet offer:

Crème-Vanille_(G), Strawberry_(G), Chocolate Chips_(F/G),
Maple Walnut_(G/H), Pistachio_(G/H), white nougat ice cream (C/G/H)



2,50 €/scoop

raspberry sorbet, lemon sorbet, orange sorbet,
toffee ice cream (F)



Portion of cream_(G)

1,20 €/portion

card payment over 10,-€ possible:



*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*