

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 restaurant team led by head chef Björn Schedler is 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*

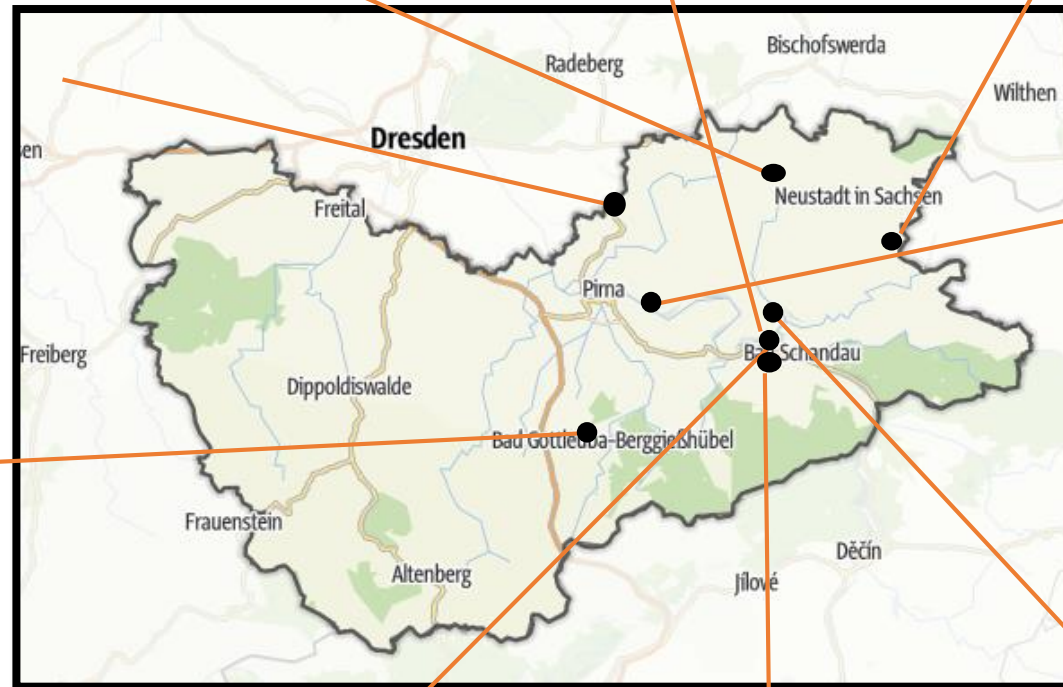
*Stone mushrooms from
the Eichler mushroom
farm in Bad Gottleuba*

*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

Mushroom Wrap with Chickpeas_(6/AW/J)

Pickled grilled mushrooms, crispy onion, avocado, parsley, tomato, and sumac...



small portion: 8,50 €

big portion: 12,50 €

Pumpkin Tabbouleh Bowl_(AW/H)

made with marinated bulgur, roasted cashews, pickled pumpkin, pomegranate seeds, and fresh herbs...



small portion: 8,50 €

big portion: 11,00 €

Small garden bed_(H)

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



7,50 €

Vitality Salad "Tilia"_(H)

with crisp leaf lettuce, autumn fruits, garden vegetables, roasted hazelnuts, and herbs...



small portion: 11,50 €

big portion: 15,50 €

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



With **Vegetable balsamic vinegar**_{-(6/J)} Or **Apricot dressing**_(4/6)...



...Choose your topping for your starter:

Pan-fried Lemon-Chili-Pepper Salmon_(D)

11,50 €

Lauterbach Goat Cheese with Sumac_(G)

6,00 €

Falafel according to the daily special



5,00 €

Strips of Chicken Breast with Sweet Chili_(AW)

9,50 €

Soups

Spicy Thai Coconut Soup_(F)

with vegetables, mushrooms, and chicken...



-possible

8,50 €

Porcini Mushroom Soup

with Vegetable Quinoa Crunch and Fried Mushrooms...



9,00 €

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

Pan-fried Lemon-Chili-Pepper Salmon_(D)

11,50 €

Lauterbach Goat Cheese with Sumac_(G)

6,00 €

Falafel according to the daily special



5,00 €

Strips of Chicken Breast with Sweet Chili_(AW)

9,50 €

Modern Main Dishes

Paella with a colorful mix of wild and meadow mushrooms_(5/H/I)
*accompanied by baked pumpkin, grapes, roasted nuts,
citrus flavors and saffron...*



22,50 €

Creamy Pappardelle with Porcini Mushrooms_(4/5/AW/I/N)
*with leaf spinach, shallots, garlic, sun-dried tomatoes
and pan-roasted pine nuts...*



22,50 €

Delicious temptation on your paella or pasta:

Pan-fried Lemon-Chili-Pepper Salmon_(D)

11,50 €

Lauterbach Goat Cheese with Sumac_(G)

6,00 €

Falafel according to the daily special



5,00 €

Strips of Chicken Breast with Sweet Chili_(AW)

9,50 €

Pike-perch fillet in polenta_(6/D/G)

*with spicy parsley and mint salsa, creamy red cabbage and orange coleslaw
and smashed sweet potato with an oriental twist*

26,50 €

Pollo Fino roasted in rosemary oil_(AW/G/H/I)

*with tomato velouté, creamy corn puree,
flamed leek, 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*

34,00 €

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*



21,00 €

Almond trout from the Lachsbach stream_(6/AW/C/D/G/H/I)
*with melted herb butter, marinated raw vegetable salads
and baked almond balls*

26,00 €

Herb schnitzel from Saxon pork_(AW/C/G)
*with oven-baked carrots, hearty mushroom sauce,
and crispy potato dippers*

24,50 €

Dresden Sauerbraten_(6/AW/AG/AH/AR/C/G/H/I/K/N)
*in gingerbread and raisin sauce, served with red cabbage
and roasted herb whole-wheat dumplings*

26,00 €

Desserts

Raspberry Multiples_(S/AW)

Mousse, Jelly, Sorbet, Crumble and Crispy



9,50 €

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 saffron pear
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),*



2,50 €/scoop

*raspberry sorbet, lemon sorbet, passionfruit sorbet,
orange sorbet_(S),
toffee ice cream_(F)*



Portion of cream_(G)

1,20 €/portion

card payment over 10,-€ possible:



VISA



*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*