

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.

*Trout farm
in Rathmannsdorf*

*Baked goods from
Gnauck bakery in Sebnitz*

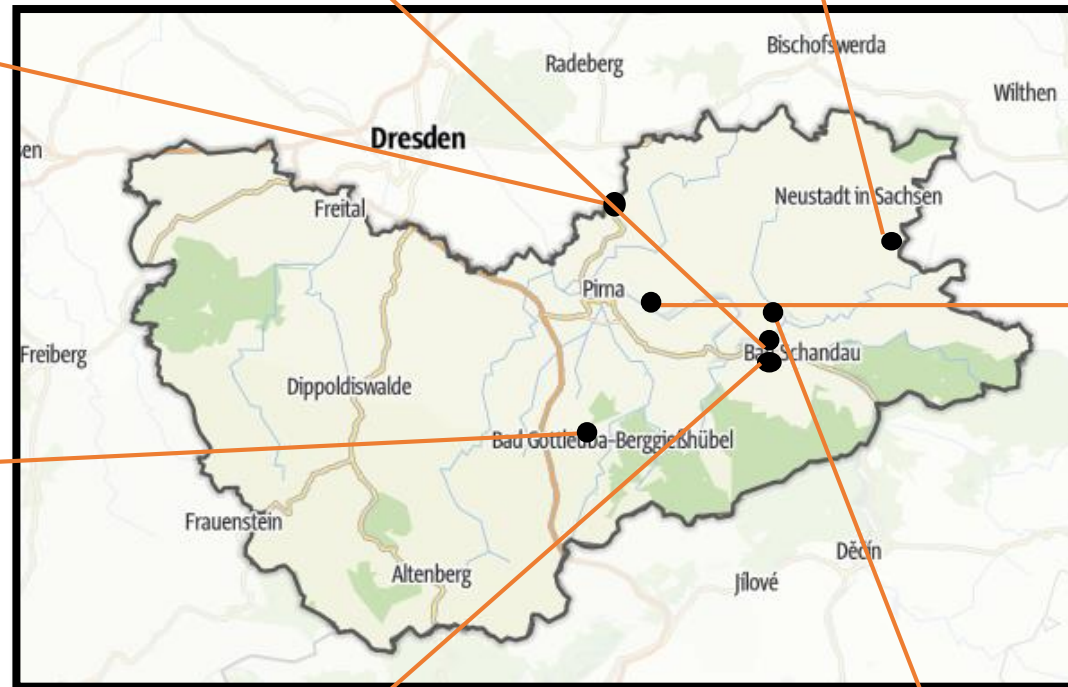
*Meat and sausage products
from the Dürrröhrsdorf
butcher's shop*

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

*eggs from poultry
farm Struppen*

*honey from the
beekeeper Tharang
in Rathmannsdorf*

*Potatoes from
farmer Seeliger in
Altendorf*



Appetizers & Salads

Warm feta cheese under a nut crust_(AW/AG/AR/C/G/H)
with saffron pear confit, goji berries and lamb's lettuce...



8,50 €

Smoked carrot and apple tartare_(3/4/AW/I/H/N)
with shallots, Dijon mustard, capers, nuts, black cumin
and toasted pita bread...



7,50 €

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



6,50 €

Vital salad a la cabbage and beets "Tilia"_(4/5/I/H/N)
with leafy greens, baked turnip greens, marinated cabbage,
pickled mustard fruits and pan-roasted crispy seeds...

small portion: 12,50 €

big portion: 14,50 €

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



With **Raspberry-** or **Dark balsamic walnut dressing**_(5/I/H/N)...

...Choose your topping for your starter:

Smoked goose breast_(1/4)

6,00 €

Lemon chili salmon_(D)

9,90 €

Falafel_(daily special)



5,00 €

Chicken breast strips with sweet chili_(AW)

8,00 €

Soups

Pumpkin soup with ginger and coconut_(V)
with coconut foam, candied ginger and pumpkin seeds...



7,00 €

Chicken Bouillon "Asia"_(9/AW/F/V)
Broth with Asian flavor, mie noodles, chicken and vegetables...

7,00 €

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

Smoked goose breast_(1/4)

6,00 €

Lemon chili salmon_(V)

9,90 €

Falafel_(daily special)



5,00 €

Chicken breast strips with sweet chili_(AW)

8,00 €

Modern Main Dishes

Creamy Schupfnudel pan_(AW)

with stone mushrooms, sun-dried tomatoes, braised white cabbage and crispy kale...



18,00 €

Creamy Pappardelle with Porcini Mushrooms_(4/5/AW/1/N)

with leaf spinach, shallots, garlic, sun-dried tomatoes and pan-roasted pine nuts...



18,00 €

Delicious temptation on your pan or pasta:

Smoked goose breast_(1/4)

6,00 €

Lemon chili salmon_(D)

9,90 €

Falafel_(daily special)



5,00 €

Chicken breast strips with sweet chili_(AW)

8,00 €

Ginger-roasted cod – sous-vide_(D/E)

*in coconut peanut cream and roasted Brussels sprouts,
served with Camargue jasmine rice*

24,00 €

Pink duck breast_(C/H/I)

*with fig sauce, grilled pak choi
and fried hazelnut dumpling stick*

22,50 €

Sous Vide Rump 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*

30,50 €

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

24,00 €

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

20,50 €

braised roast venison_(6/AW/AG/AH/AR/C/G/H/I/K/N)
*in thyme and juniper sauce, served with red cabbage
and roasted herb whole-wheat dumplings*

22,50 €

Desserts

Hazelnut and apple crumble from the oven_(AW/F/H)
with creamy toffee ice cream



8,00 €

Saxon Quarkkeulchen_(AW/C/G)
with Amaretto plums, cinnamon, and sugar
and vanilla ice cream



7,50 €

Orange Medley_(S/AW/C/G)
juicy cake, crème brûlée and sorbet



8,50 €

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, 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*