

# 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.*

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

**Trout farm  
in Rathmannsdorf**

**Baked goods from  
Gnauck bakery in Sebnitz**

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



**honey from the  
beekeeper Tharang  
in Rathmannsdorf**

**Potatoes from  
farmer Seeliger in  
Altendorf**

**eggs from poultry  
farm Struppen**

# Appetizers & Salads

**Warm feta cheese under a nut crust**<sub>(AW/AG/AR/C/G/H)</sub>

with saffron pear confit, goji berries and lamb's lettuce...



8,50 €

**Smoked carrot and apple tartare**<sub>(3/4/AW/J/H/N)</sub>

with shallots, Dijon mustard, capers, nuts, black cumin  
and toasted pita bread...



7,50 €

**Small garden bed**<sub>(H)</sub>

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



6,50 €

**Vital salad a la cabbage and beets "Tilia"**<sub>(4/5/J/H/N)</sub>

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**<sub>(5/J/H/N)</sub>...

...Choose your topping for your starter:

**Smoked goose breast**<sub>(1/4)</sub>

6,00 €

**Lemon chili salmon**<sub>(D)</sub>

9,90 €

**Falafel**<sub>(daily special)</sub>

5,00 €

**Chicken breast strips with sweet chili**<sub>(AW)</sub>

8,00 €

# *Soups*

**Pumpkin soup with ginger and coconut<sub>(D)</sub>**  
with coconut foam, candied ginger and pumpkin seeds...



7,00 €

**Chicken Bouillon "Asia"<sub>(9/AW/F/I)</sub>**  
Broth with Asian flavor, mie noodles, chicken and vegetables...

7,00 €

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

**Smoked goose breast<sub>(1/4)</sub>**

6,00 €

**Lemon chili salmon<sub>(D)</sub>**

9,90 €

**Falafel<sub>(daily special)</sub>**

5,00 €

**Chicken breast strips with sweet chili<sub>(AW)</sub>**

8,00 €

# Modern Main Dishes

## **Creamy Schupfnudel pan<sub>(AW)</sub>**

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



18,00 €

## **Creamy Pappardelle with Porcini Mushrooms<sub>(4/5/AW/I/N)</sub>**

*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<sub>(1/4)</sub>**

6,00 €

### **Lemon chili salmon<sub>(D)</sub>**

9,90 €

### **Falafel<sub>(daily special)</sub>**

5,00 €

### **Chicken breast strips with sweet chili<sub>(AW)</sub>**

8,00 €



**Ginger-roasted cod – sous-vide**<sub>(D/E)</sub>

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

24,00 €

**Pink duck breast**<sub>(C/H/I)</sub>

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

22,50 €

**Sous Vide Rump Steak with Lemon and Lavender Crisps**<sub>(A/W/F/G/J/N)</sub>

*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**<sub>(AW/AG/AH/AR/C/G/H/I/K/N)</sub>  
with stone mushrooms from Bad Gottleuba  
in light cream sauce and green



18,00 €

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

24,00 €

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

20,50 €

**braised roast venison**<sub>(6/AW/AG/AH/AR/C/G/H/I/K/N)</sub>  
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**<sub>(AW/F/H)</sub>  
with creamy toffee ice cream



8,00 €

**Saxon Quarkkeulchen**<sub>(AW/C/G)</sub>  
with Amaretto plums, cinnamon, and sugar  
and vanilla ice cream



7,50 €

**Orange Medley**<sub>(S/AW/C/G)</sub>  
juicy cake, crème brûlée and sorbet



8,50 €

**Our ice cream and sorbet offer:**  
Crème-Vanille<sub>(G)</sub>, Strawberry<sub>(G)</sub>, Chocolate Chips<sub>(F/G)</sub>,  
Maple Walnut<sub>(G/H)</sub>, Pistachio<sub>(G/H)</sub>,



2,10 €/scoop

raspberry sorbet, passionfruit sorbet, orange sorbet<sub>(S)</sub>  
toffee ice cream<sub>(F)</sub>



Portion of cream<sub>(G)</sub>

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