

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.

*Fruit farm Thomas
SBH Dresden GbR*

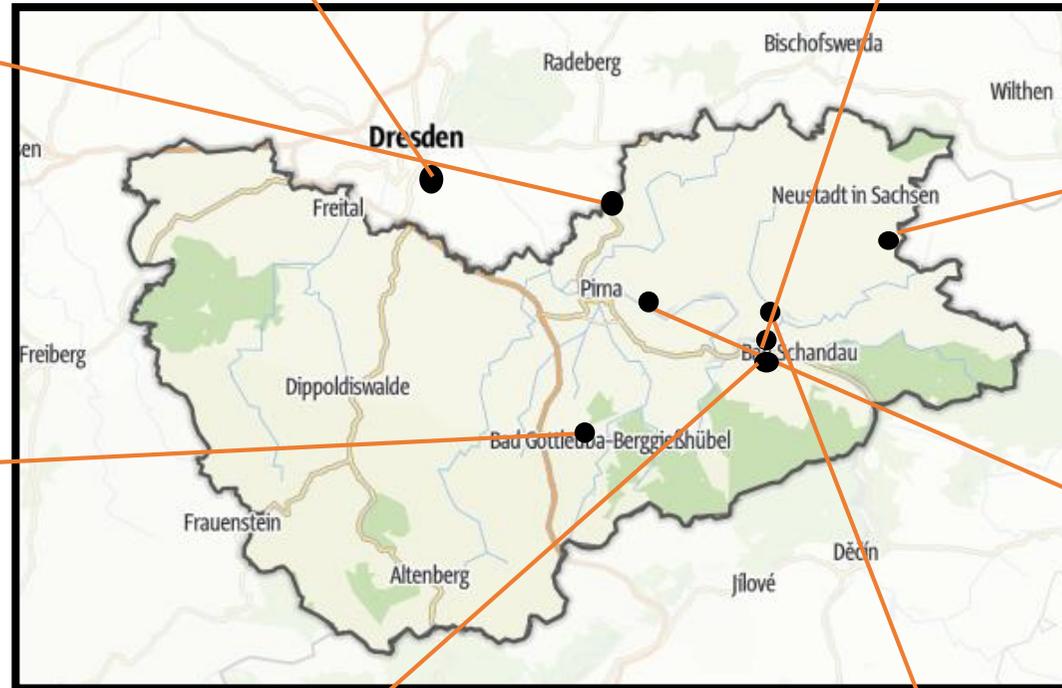
*Trout farm
in Rathmannsdorf*

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

*Baked goods from
Gnauck bakery in Sebnitz*

*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

Asparagus and radish tartare^(H/I)

with wild garlic, Dijon mustard, shallots, roasted pine nuts and pita bread...



9,50 €

Chickpea and Green Spelt Bowl^(4/AW/I/K/N)

with spinach, cucumber, spring onion, edamame, avocado, broccoli, and herb vinaigrette...



8,00 €

Small garden bed^(H)

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



7,00 €

Vitality Salad "Tilia"^(4/H/I/N)

with mixed greens, baked spring vegetables, marinated broccoli, and pan-roasted crispy seeds...



small portion: 12,50 €

big portion: 14,50 €

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



With **vegetable balsamic**^(4/I/N) or **grapefruit wild garlic dressing**^(4/I/N)...

...Choose your topping for your starter:

Marinated mozzarella^(G)



4,00 €

Lemon chili salmon^(D)

9,90 €

Falafel^(daily special)



5,00 €

Chicken breast strips with sweet chili^(AW)

8,50 €

Soups

Creamy herb soup_(4/H/1/N)
with pickled radishes and roasted almonds...



7,00 €

Fish soup "Tilia"_(5/B/D/1/N)
*with pepperoni, saffron, fennel seeds
pieces of fish fillet and shrimp...*

*small portion: 8,50 €
big portion: 11,50 €*

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

Marinated mozzarella_(G) 

4,00 €

Lemon chili salmon_(D)

9,90 €

Falafel_(daily special)



5,00 €

Chicken breast strips with sweet chili_(AW)

8,50 €

Modern Main Dishes

Creamy herb risotto_(G,H/I)

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



21,00 €

Linguine in peanut-soy sauce_(AW/E/F/H/I/K)

with chili flakes, stir-fried vegetables, garlic,
cashew nuts and toasted sesame seeds...



19,00 €

Delicious temptation on your risotto or pasta:

Marinated mozzarella_(G)



4,00 €

Lemon chili salmon_(D)

9,90 €

Falafel_(daily special)



5,00 €

Chicken breast strips with sweet chili_(AW)

8,50 €

Saltimbocca of pike-perch_(1/4/D/G/N) 23,00 €
*on raw marinated fennel
and pea and mint purée*

Pink duck breast_(C/H/D) 22,50 €
*with fig sauce, grilled pak choi
and jasmine Camargue rice*

Sous Vide Rump Steak with Lemon and Lavender Crisps_(AW/F/G/J/N) 32,50 €
*served with smoky bacon butter, herb-infused mushrooms tossed in butter
and potato and Dijon mustard mash*

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



19,00 €

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

24,50 €

Herb schnitzel from Saxon pork_(AW/C/G)
with oven-baked spring 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

23,00 €

Desserts

Coconut and lemongrass panna cotta_(AW)
with coconut crumble and blueberry compote



7,50 €

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



7,50 €

Yuzu Crème Brûlée_(1/C/G)
with mango compote and raspberry 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:



*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*

#. May impair children's activity and attention

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*