

# *Tilia*

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## 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

**Mille-feuille of asparagus and lentils**<sub>(G/K/N)</sub>  
with crispy pappadum, roasted pine nuts  
and marinated salad tips...



10,50 €

**Chickpea and Wasabi Bowl**<sub>(S/AW/F/K)</sub>  
with mango, cucumber, spring onion, harissa carrots  
and toasted sesame seeds...



9,00 €

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



8,00 €

**Vitality Salad "Tilia"**<sub>(H)</sub>  
with leafy greens, crisp garden vegetables, seasonal fruits, avocado  
and pan-roasted crispy grains...



small portion: 13,00 €  
big portion: 16,00 €

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



With **vegetable balsamic**<sub>(4/I/N)</sub> or **mango passionfruit dressing**<sub>(N)</sub>...

...Choose your topping for your starter:

**Marinated goat cheese**<sub>(G)</sub>



7,50 €

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

10,50 €

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



5,00 €

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

8,50 €

# Soups

**Asparagus and coconut soup with lemongrass**<sub>(4,Y/N)</sub>  
with pickled radishes...



8,50 €

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

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

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

**Marinated goat cheese**<sub>(G)</sub>



7,50 €

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

10,50 €

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




5,00 €

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

8,50 €

# Modern Main Dishes

## **Creamy herb risotto**<sub>(G/H/I)</sub>

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



23,00 €

## **Linguine in peanut-soy sauce**<sub>(AW/E/F/H/I/K)</sub>

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



21,50 €

*Delicious temptation on your risotto or pasta:*

## **Marinated goat cheese**<sub>(G)</sub>

7,50 €

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

10,50 €

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



5,00 €

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

8,50 €

***Saltimbocca of pike-perch***<sub>(1/4/D/G/N)</sub> 26,00 €  
*on raw marinated fennel  
and pea and mint purée*

***Grilled Pollo Fino from Kikok chicken***<sub>(5/AW/G)</sub> 28,00 €  
*with lukewarm asparagus salad, lemon velouté  
and black gnocchi*

***Sous Vide Rump Steak with Lemon and Lavender Crisps***<sub>(AW/F/G/J/N)</sub> 36,00 €  
*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**<sub>(AW/AG/AH/AR/C/G/H/I/K/N)</sub>  
with stone mushrooms from Bad Gottleuba  
in light cream sauce and green



21,50 €

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

26,50 €

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

25,00 €

**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

26,00 €

# Desserts

**Coconut and lemongrass panna cotta**<sub>(AW)</sub>  
with coconut crumble and berry and elderberry ragout



8,50 €

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



8,50 €

**Yuzu Crème Brûlée**<sub>(1/C/G)</sub>  
with mango compote and raspberry sorbet



9,50 €

**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>,



2,30 €/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*

*#. 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*