

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 team with head chef Björn Schedler and restaurant manager Peter Toth are 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

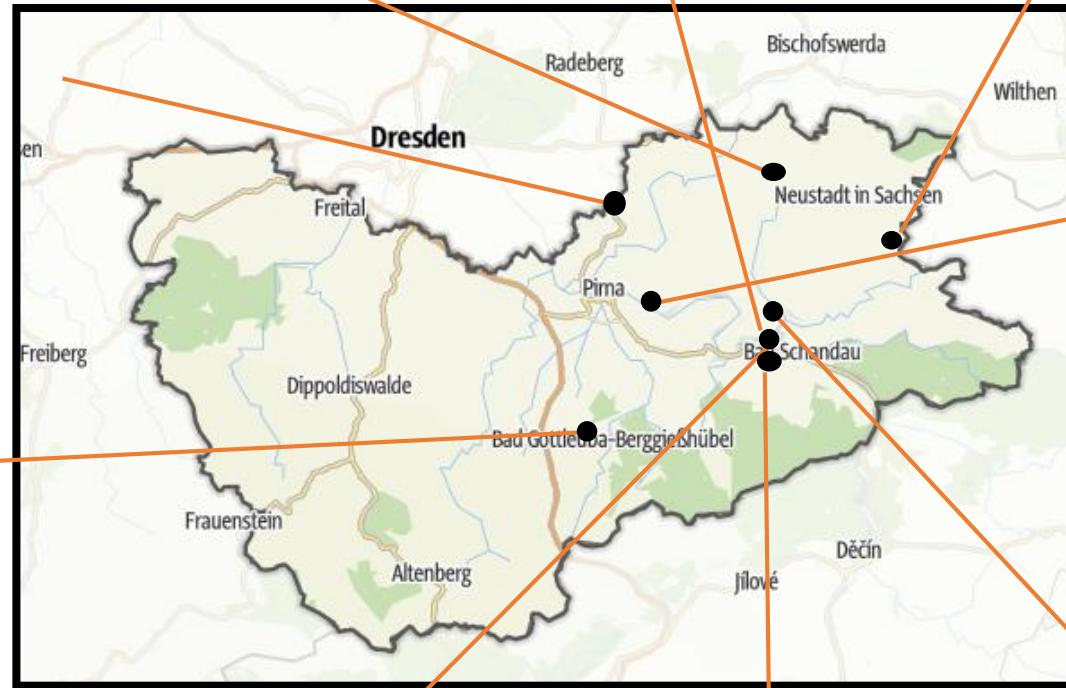
Stone mushrooms from the Eichler mushroom farm in Bad Gottleuba

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

Spring Vegetable Jellies in a Jar (1/4/6/AW/F/D)
with Mango, Avocado, and Pepper Remoulade
and warm naan bread...



8,50 €

Quinoa Chickpea Bowl (1/6/9/F/R)
made with edamame, red cabbage, vegetables, avocado, baby herbs,
sesame toasted seeds, and sesame-lemongrass dressing...



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

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



7,50 €

Vitality Salad "Tilia" (6/H)
with crisp leaf lettuce, marinated rhubarb, nuts
and dried fruit...



small portion: 10,90 €
big portion: 15,90 €

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



With **Vegetable balsamic vinegar**-(6/J) Or **kalamansi yuzu dressing** (1/6)...



...Choose your topping for your starter:

Crispy guanciale (1/4)

6,50 €

Lauterbach goat cheese with sumac (G)

5,00 €

Falafel according to the daily special

4,50 €

Miso-honey oven-baked chicken (AG/E/F)

7,50 €



Soups

Fresh wild garlic soup (G/AW/H/I)
with candied lemon and nut crunch...



7,90 €

Fish Soup "Tilia" (B/D/I/N)
with chili peppers, saffron, fennel seeds, fish fillet pieces, and shrimp...

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

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

Lauterbach goat cheese with sumac (G)

5,00 €

Falafel according to the daily special



4,50 €

Miso-honey oven-baked chicken (AG/E/F)

7,50 €

Modern Main Dishes

Linguine & Summer Truffle (4/6/AG/AW/F/H/I)

tossed in aromatic truffle sauce, hazelnut and cashew miso pesto
and freshly shaved summer truffle...



23,50 €

Creamy Herb Risotto (6/G/I)

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



21,00 €

...Delicious temptation on your pasta or risotto:

Crispy guanciale (1/4)

6,50 €

Lauterbach goat cheese with sumac (G)

5,00 €

Falafel according to the daily special

4,50 €

Miso-honey oven-baked chicken (AG/E/F)

7,50 €



<p><i>Pan-fried Spicy Graved Gin Salmon</i> <small>(6/D/G)</small> <i>with creamy lemon risotto, baked green asparagus and lemon balm</i></p>	27,00 €
<p><i>Sea Bass Fillet Mille Feuille</i> <small>(AW/D/K)</small> <i>Baked crispy pastry, spicy tomato and avocado salsa, tomato gel, and coriander and coconut foam</i></p>	27,00 €
<p><i>Wild garlic schnitzel from Saxon pork</i> <small>(AW/C/I)</small> <i>served with oven-roasted carrots, hearty mushroom sauce, and creamy potato and roasted onion mash</i></p>	23,50 €
<p><i>Stuffed Corn-Fed Chicken Breast "Supreme"</i> <small>(AW/G/H)</small> <i>with tomato cream cheese, creamy corn puree, baked spring onions, and toasted pine nuts</i></p>	24,50 €
<p><i>Sous Vide Rib Eye Steak with Lemon and Lavender Crisps</i> <small>(6/AW/F/G)</small> <i>served with smoky bacon butter, herb-infused mushrooms tossed in butter and warm naan bread</i></p>	32,00 €
<p><i>Would you like freshly shaved summer truffles on your plate?</i></p>	6 €/portion

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 (6/AW/D/G/I)
with melted herb butter, marinated raw vegetable salads
and baked rösti wedges

25,00 €

Roast lamb with rosemary jus (1/4/AW/G/I/N)
served with buttered wax beans
and fried potato balls

24,00 €

Juicy braised deer (6/AW/AG/AH/AR/C/G/H/I/K/N)
in thyme-juniper sauce, with braised red cabbage
and roasted herb wholemeal dumplings

23,50 €

Desserts

Rhubarb Crumble Cake (AW/H)

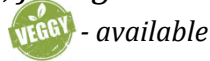
*Bourbon vanilla lemon pudding, crumble
and rhubarb combined in a glass*



7,50 €

Chocolate, Nougat & Pear (C/G/H)

*Nougat chocolate mousse, nougat ice cream, flexi ganache, nut brittle,
sous vide pear, pear and hazelnut puree*



- available

11,50 €

Our ice cream and sorbet offer:

*Crème-Vanille_(G), Strawberry_(G), Chocolate Chips_(F/G),
Maple Walnut_(G/H), Pistachio_(G/H), white nougat ice cream_(C/G/H)*



2,50 €/scoop

*raspberry sorbet, lemon sorbet, orange sorbet,
toffee ice cream_(F), Cherry Cookie ice cream_(AW/AG/AH/AR)*



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*

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*