

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

Mediterranean Flair_(4/6/AW/G/K/N) 9,90 €
Sun-dried tomatoes, succulent grilled vegetables, olives, prosciutto and breadsticks...  -available

Chickpea and Wasabi Bowl_(5/AW/F/K) 9,00 €
with mango, cucumber, spring onion, harissa carrots and toasted sesame seeds... 

Tabbouleh_(AW/H/N) 8,00 €
made with marinated bulgur, roasted cashews, tender lettuce tips, pomegranate seeds, crisp vegetables, parsley, and mint... 

...Choose your topping for your starter:

Marinated goat cheese_(G)  7,50 €
Lemon chili salmon_(D) 10,50 €
Grilled pepper falafel_(AW)  6,00 €
Chicken breast strips with sweet chili_(AW) 8,50 €

Soups & Salads

Lemongrass Tomato Soup_(4/AW/F/N)
with deep-fried glass noodles...



8,50 €

Yellow Bell Pepper and Rhubarb Gazpacho_(AW/I)
served with rosemary croutons...



8,50 €

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



8,50 €

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



small portion: 15,00 €
big portion: 18,00 €

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



With **vegetable balsamic**_(4/I/N) or **mango passionfruit dressing**_(N)...

...Choose your topping for your soup or salad:

Marinated goat cheese_(G)



7,50 €

Lemon chili salmon_(D)

10,50 €

Grilled pepper falafel_(AW)





6,00 €

Chicken breast strips with sweet chili_(AW)

8,50 €


Modern Main Dishes

Creamy lemon risotto_(G/H/I/N)

with peas, roasted green asparagus, arugula
and pan-toasted pine nuts...  - available 

23,00 €

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

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

22,00 €

Delicious temptation on your risotto or pasta:

Marinated goat cheese_(G)

7,50 €

Lemon chili salmon_(D)

10,50 €

Grilled pepper falafel_(AW)

6,00 €

Chicken breast strips with sweet chili_(AW)

8,50 €

Sea bream fillet_(2/AW/D/G/H/N) 27,00 €
*with lukewarm carrot salad
and olive tabbouleh*

Asian-style pork belly -sous-vide-_(1/5/9/AW/F) 25,00 €
*with crispy rice salad, avocado,
and fresh cilantro*

Grilled Pollo Fino of Kikok chicken_(1/N) 26,00 €
*with fruity mango salsa, Pimientos de Padrón,
and pan-fried baby potatoes “Mojo-style”*

Rump Steak -sousvide- with Lemon and Lavender Crisps_(AW/F/G/J/N) 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 (AW/AG/AH/AR/C/G/H/I/K/N)
with stone mushrooms from Bad Gottleuba
in light cream sauce and green



22,00 €

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

27,00 €

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

25,00 €

Matjes herring fillet "Hausfrauen Art" (1/3/5/6/AW/C/D/G/I)
with sour cream, onion, pickle, and apple; served with a salad bouquet
and parsley potatoes

24,00 €

Desserts

Coconut, Pineapple & Rice_(S/AW)
with crumble, ragout, and espuma



8,50 €

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



8,50 €

Cheesecake & Strawberry_(C/G)
with marinated strawberries in a strawberry-passion fruit sauce



9,00 €

Our ice cream and sorbet offer:

Crème-Vanille_(G), Strawberry_(G), Chocolate Chips_(F/G),
Maple Walnut_(G/H), Pistachio_(G/H),



2,50 €/scoop

raspberry sorbet, passionfruit sorbet, orange sorbet_(S),
lemon sorbet,
toffee ice cream_(F)



Portion of cream_(G)

1,50 €/portion

Food waste doesn't have to happen...

...Didn't manage to finish your meal?

Then you can take the leftovers with you.

Just let us know.

We charge €1,00 per package.

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*
- #. 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*