



DE LINDEBOOM

anno 1765

COLD STARTERS	TUNA 19 seared, kafir, yuzu 🍷 <i>Verdejo</i> 7.5	QUAIL 19 confit, asparagus, wild garlic 🍷 <i>Grüner Veltliner</i> 7.5
	CHEVICHE 19 daily fresh catch, blood orange, seaweed 🍷 <i>Sauvignon</i> 7.5	PORKBELLY 19 roasted, x.o., rhubarb 🍷 <i>Pinot Grigio</i> 7.5
	VEGETARIAN 19 couscous, asparagus, pommegranate, yogurt 🍷 <i>Riesling</i> 7.5	DRY AGED BEEF 19 carpaccio, parmezan, truffle for the lover with a slice of fried duckliver 9.5 🍷 <i>Chardonnay</i> 7.5
SOUPS	BROCCOLI 15 ravioli, dashi, burrata 🍷 <i>Grüner Veltliner</i> 7.5	BOUILLABAISSE 19 provençal fish soup, crostini, rouille 🍷 <i>Chardonnay</i> 7.5
WARM STARTERS	SCALLOP 24 ravioli, beurre blanc, tigerprawn 🍷 <i>Chardonnay</i> 7.5	VEGETARIAN 22 leek, nori, miso, olive 🍷 <i>Riesling</i> 7.5
	SWEETBREADS 26 veal, asparagus, raspberry 🍷 <i>Späthburgunder</i> 7.5	
For groups of 5 or more, we only serve our daily set menu. For guests with a dietary or allergy restriction, we adapt our dishes to your liking. Traces of allergens can occur in our kitchen. If you have any questions, you can ask our operating brigade. During dinner at 11:00 PM, we present the last drink together with the bill so that our staff can start the working day fresh again early in the morning. Payment only by pin or cash.		

MAIN DISHES	PORC 28 cheek, sweet potato, cherries 🍷 <i>Barbera</i> 7.5	SEA BASS 29 fillet, paella, chorizo, seafood 🍷 <i>Vermentino</i> 7.5
	VEAL 29 entrecôte, ravioli, truffle MATCHING SAUCE 4 red wine, truffle 🍷 <i>Sangiovese</i> 7.5	TURBOT 39 baked on the bone, shallots, lime 🍷 <i>Viognier</i> 7.5
	DUCK 29 ratatouille, truffle potato, rosemary 🍷 <i>Garnacha</i> 7.5	DOVER SOLE 39 dover sole “à la meunière” 🍷 <i>Chardonnay</i> 7.5
	DRY AGED BEEF Black Angus, minimum 60 days matured TENDERLOIN 200 GR. 35 MATCHING SAUCE 4 red wine, pepper, bearnaise, truffle for the lover with a slice of fried duckliver 9.5 🍷 <i>Ripasso valpolicella</i> 8.5	VEGETARIAN 27 melanzane, risotto, legume 🍷 <i>Primitivo</i> 7.5
		PORTION FRIES 5 SWEET POTATO FRIES 5
SWEETS & CHEESE	CHEESE 15.5 4 cheeses, bread, nuts, abricots 🍷 <i>Vin Santo</i> 8.5 🍷 <i>Tasting 3 glasses Port wine</i> 12	PANNA COTTA 11 raspberry, vanilla, rhubarb 🍷 <i>Beerenauslese Sämling</i> 7.5
	DAILY CHANGING SWEETS 12 daily special sweet	RED VELVET 11 semifreddo, sea salt, caramel 🍷 <i>Merlot Auslese</i> 8.5
	TIRAMISU 11 mascarpone, espresso, cacao 🍷 <i>Moscatel</i> 7.5	CHOCO (10 MIN) 11 molten white chocolate lava cake, pistachio 🍷 <i>Pedro Ximénez</i> 7.5