



DE LINDEBOOM  
*anno 1765*

COLD STARTERS	TUNA   19 x.o. shiitake, lime, sweet and sour vegetables 🍷 <i>Alvharino</i>   7.5	DUCK   22 slow cooked duck, quince, pistachio 🍷 <i>Pinot gris</i>   7.5
	SALMON   19 sauerkraut, browned butter, sourdough 🍷 <i>Grüner veltliner</i>   7.5	PORC   19 pork belly, celeriac, harissa 🍷 <i>Viognier</i>   7.5
	VEGETARIAN   19 pumpkin, labneh, black leek, almond 🍷 <i>Garnacha blanca</i>   7.5	BEEF   19 ribeye, bell pepper, kimchi 🍷 <i>Riesling</i>   7.5
SOUPS	TRUFFLE   19 potato, fresh truffle, gruyère 🍷 <i>Pinot noir</i>   7.5	BOUILLABAISSE   21 provençal fish soup, brick leaf, rouille 🍷 <i>Vermentino</i>   7.5
WARM STARTERS	SCALLOPS   24 shallot, hollandaise, beetroot 🍷 <i>Chenin blanc</i>   7.5	VEGETARIAN   22 ravioli, artichoke, chestnut, herbs 🍷 <i>Vermentino</i>   7.5
	VEAL   26 sweetbreads, parsnip, apple 🍷 <i>Pinot gris</i>   7.5	
<div><div>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.</div><div>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.</div></div>		

MAIN DISHES	RABBIT   28 stew, polenta, olive 🍷 <i>Sangiovese</i>   7.5	PIKE PERCH   29 zucchini, grape must, mustard 🍷 <i>Pinot gris</i>   7.5
	VEAL   29 entrecôte, ravioli, mushroom 🍷 <i>Pinot noir</i>   7.5	TURBOT   39 baked on the bone, shallots, lime 🍷 <i>Grüner veltliner</i>   7.5
	VENISON   34 carrot , cocoa, hazelnut 🍷 <i>Ripasso della valpolicella</i>   9.5	DOVER SOLE   45 sole “a la meuniere” 🍷 <i>Chardonnay</i>   7.5
	DRY AGED BEEF Black Angus, minimum 60 days matured TENDERLOIN 200 GR.   36 MATCHING SAUCE   4 red wine, pepper, bearnaise, truffle for the lover with a slice of fried duckliver   10 🍷 <i>Primitivo</i>   7.5	<div><div>PORTION FRIES   5.5</div><div>SWEET POTATO FRIES   5.5</div></div>
SWEETS & CHEESE	CHEESE   18.5 5 cheeses , almond, fig 🍷 <i>Ratafia champagne</i>   8.5 🍷 <i>Tasting 3 glasses Port wine</i>   12	SABAYON (MIN. 2 PERS.)   14 vanilla, apple, cinnamon 🍷 <i>Vin santo</i>   9.5
	DAILY CHANGING SWEETS   14 daily special sweet	DULCE DE LECHE   14 semifreddo, sea salt, caramel 🍷 <i>Beerenauslese sämling</i>   9.5
	PANNA COTTA   14 pumpkin, white chocolate, hazelnut 🍷 <i>Madeira</i>   8.5	CHOCOLADE (10 MIN)   14 molten chocolate lava cake 🍷 <i>Rivesaltes ambré</i>   8.5