

M E N U

STARTERS

LÖWENSALAT

wild herbs salad | baby spinach | rocket | roasted nuts
radish | cherry tomatoes

starter € 8,00

main € 12,00

&

TURKEY STRIPES

€ 5,50

WILD RICE BOWL

wild rice | avocado
mixed pickles | mustard grains | sprouts
Glücksfall Gin marinated Norwegian salmon | puffed quinoa

starter € 14,50

main € 20,00

&

3 KING PRAWNS

€ 7,50

without salmon | prawns 

TATAR OF BEEF

Crème fraîche | local free-range egg | garden herbs | oven baked bread

starter € 15,00

main € 27,00

&

MANDARIN IMPERIAL CAVIAR GOLDEN QUEEN

nutty, mild, creamy

tenderly shelled

10 g € 18,50

TUNA CEVICHE

apple | radish | cucumber | yuzo | pekan nut | Aji Amarillo ice cream
€ 15,00

ZUM LÖWEN

DESIGN HOTEL RESORT & SPA

SOUPS

BEEF BROTH


custard royale | beech mushroom ravioli | vegetables

€ 9,50

CHANTERELLE MUSHROOM CREAM SOUP

wild boar ham | smoked buffalo mozzarella | sour cream

€ 9,50

without wild boar ham 

PASTA & RISOTTO

LEMON SPAGHETTI

salted lemon butter | cherry tomatoes | red Mizuna
shavings of Parmegiano Regiano

starter € 11,00

main € 15,00

&

3 KING PRAWNS

€ 7,50

BEEETROOT RISOTTO

safran aioli | orange pak choi | Belper tuber cheese

starter € 12,00

main € 16,00

TRUFFLE LINGUINE

truffle foam | Thai asparagus | summer truffle

starter € 14,00

main € 19,00

ZUM LÖWEN

DESIGN HOTEL RESORT & SPA

MAIN COURSES

LÖWEN BURGER

Black-Angus-Beef 200 g | caramelized onions | BBQ sauce
Taleggio cheese | lettuce | French fries

€ 17,00

LÖWENSCHNITZEL

escalope of pork
creamed mushrooms | bacon | fried potatoes | mixed salad

€ 18,00

KIKOK CORN FED CHICKEN

goose liver gravy | fritters of elderflowers | beurre noisette potatoes | mini artichokes

€ 28,50

BRAISED IBERICO CHEEKS

bay leaf jus | wild broccoli | hazelnuts | summer truffle | celeriac puree

€ 27,00

FILET OF NORWEGIAN FJORD SALMON

safran aioli | orange pak choi | Belper tuber cheese | beetroot risotto

€ 23,00

PAN FRIED FILET OF COD

oyster veloute | water spinach | olives-lime potato puree

€ 27,00

RACK OF LAMB

Ornellaia jus | ratatouille | Macadamia herb crust | homemade sage gnocchi

€ 36,00

FILET OF BEEF

elderflower hollandaise | jus | chanterelle mushrooms | Romanesco | pickled medlars |
truffled fries

€ 39,00

ZUM LÖWEN

DESIGN HOTEL RESORT & SPA

SNACKS

TRUFFLE FRIES

Parmesan | truffled butter | summer truffle

€ 8,00

EICHSFELDER METTWURSTBROT

regional sausage | wood oven bread | mixed pickles

€ 13,50

SWEETS

SELECTION OF SORBETS

fresh fruits

€ 7,00

PASSIONFRUIT CRÈME BRÛLÉE

Pekan nut brownie | vanilla ice cream

€ 8,50

WARM CHOCOLATE CAKE

Cassis sorbet | marinated strawberries

€ 9,00


Vegetarian


Vegan

ZUM LÖWEN

DESIGN HOTEL RESORT & SPA