

S N A C K S

Monday till Friday 12:00 – 17:30
Saturday & Sunday 14:30 – 17:30 Uhr

ASPARAGUS CREAM SOUP

liquorice | cream | marinated salmon

€ 7,50



LÖWENSALAT

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

starter € 8,00

main € 12,00

&

TURKEY STRIPES

€ 5,50

LÖWEN BURGER

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

€ 17,00



LEMON SPAGHETTI

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

€ 15,00

&

3 KING PRAWNS

€ 7,50

LÖWENSCHNITZEL

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

€ 18,00

CURRYWURST

180 g currywurst | homemade currysauce | fries

€ 9,50

ZUM LÖWEN

DESIGN HOTEL RESORT & SPA

SWEETS

PASSIONFRUIT CRÈME BRÛLÉE

Pekan nut brownie | vanilla ice cream

€ 8,50



STRAWBERRY ICE CREAM

2 scoops of vanilla ice cream | marinated strawberries | whipped cream

€ 7,00



 Vegetarisch


 Vegan

M E N U

Saturday & Sunday 12:00 – 14:30 Uhr
Monday till Sunday 17:30 – 21:30 Uhr

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 | shallots | capers | minced egg | parsley | potato puree

starter € 15,00

main € 27,00

MANDARIN IMPERIAL CAVIAR GOLDEN QUEEN

nutty,-mild, creamy

tenderly shelled

10 g € 18,50

TRUFFLE FRIES

Parmesan | truffled butter | summer truffle

€ 8,00

SOUPS

ESSENCE OF FREE RANGE CHICKEN

free range egg | beech mushroom ravioli | vegetables

€ 9,50



CARROT AND GINGER CREAM SOUP

crayfish | cashews | coriander sprouts

€ 8,00

without crayfish



PASTA

LEMON SPAGHETTI

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

starter € 11,00

main € 15,00

&

3 KING PRAWNS

€ 7,50



TRUFFLES LINGUINE

truffels foam | thai asparagus | summer truffels

starter € 14,00

main c € 19,00

Vegetarian



Vegan

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 | asparagus risotto | mini artichokes

€ 28,50

FILET AND CHEEKS (30\69) OF LOCAL DUROC

bay leaf jus | Thai asparagus | pea puree | truffled potatoes

€ 27,00

TROUT MEUNIERE

beurre noisette | beet root and apple compote | romanesco | Parisienne potatoes

€ 24,00

FILET OF BEEF

Café de Paris hollandaise | jus | grilled vegetables | truffled fries

€ 39,00

ZUM LÖWEN

DESIGN HOTEL RESORT & SPA

SWEETS

SELECTION OF SORBETS

fruits
€ 7,00

PASSIONFRUIT CRÈME BRÛLÉE

Pekan nut brownie | vanilla ice cream
€ 8,50

HOT CHOCOLATE CAKE


Cassis sorbet | fresh strawberries
€ 9,00

ASPARAGUS

Saturday & Sunday 12:00 – 14:30 Uhr

Monday till Sunday 17:30 – 21:30 Uhr

ASPARAGUS SALAD

white and green asparagus | sesame yuzu vinaigrette | bread chips
wild herbs | baked organic egg 

€ 12,00

3 KING PRAWNS

€ 7,50

MANDARIN IMPERIAL CAVIAR GOLDEN QUEEN

10 g € 18,50

ASPARAGUS CREAM SOUP

liquorice | cream | marinated salmon

€ 7,50

FRESH GERMAN ASPARAGUS

Sauce-Hollandaise or nut butter | new potatoes

€ 17,50

Side dishes to go with the asparagus:

FILET OF BEEF FROM NEW ZEALAND

200g | pasture raised | nicely marbled |

€ 22,00

REGIONAL HAM

cooked and raw ham

wild boar ham from local hunting

€ 9,00

ESCALOPE OF PORK

pork loin

€ 7,50

KIKOK CHICKEN BREAST

free range chicken | 50% corn fed

raised slowly | tender juicy meat

€ 16,00

RAINBOW TROUT

filetted | bone free

pan fried on the skin

€ 15,00

ZUM LÖWEN

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