

CLASSICS

EICHSFELDER TRADITIONAL PLATTER

Eichsfelder sausage specialties | oven bread | pickled vegetables

€ 14,50

LÖWEN BURGER

black-angus-beef 200g | rosemary brioche | caramelized onions | bbq-sauce
taleggio | salad | sweet potatoe fries

€ 17,00

TRUFFLE FRIES

parmesan | truffle oil | summer truffle

€ 8,00

CURRYWURST

180g currywurst | homemade curry sauce | fries

€ 9,50

LÖWENSCHNITZEL

breaded escalope of pork | creamy mushrooms
crispy bacon | fried potatoes | side salad

€ 17,50

SWEETS

SORBET-VARIATIONS

fruits

€ 6,50

VANILLA CRÈME BRÛLÉE

plum sorbet

€ 8,50

MOLTEN CHOCOLATE CAKE

blackcurrant sorbet | kumquat ragout

€ 9,50

ZUM LÖWEN

DESIGN HOTEL RESORT & SPA

STARTERS

LÖWEN SALAD

wild herbs | spinach | arugula | roasted nuts
radish | tomatoes

starter € 8,00

main € 12,00

ROASTED TURKEY STRIPES

+ € 5,50

TUNA CEVICHE

black forest misol pickled plum | kale | sesame | radish

€ 17,00

BEEF TARTARE

50 minute egg | cress | nut bread

starter € 15,00

main € 27,00

&

SIBERIAN MALOSSOL CAVIAR

tender peeled | characteristic aroma

10 g € 18,50

LÖWEN BOWL

curry-bulgur | Thousand-Island dressing
sliced mimolette | tomatoes | sprouts | avocado

backed potatoes | wild herbs

starter € 10,00

main € 15,00

&

3 KING PRAWNS

€ 7,50

 vegetarian  vegan

ZUM LÖWEN

DESIGN HOTEL RESORT & SPA

VEGETARIAN & PASTA

ARTICHOKE RISOTTO

broad beans | water-spinach | mustard foam | Grana Padano

€ 14,00

&

3 KING PRAWNS

€ 7,50

PAN FRIED SCALLOPS

tagliarini | lobster bisque | fennel

€ 19,00

&

SIBERIAN MALOSSOL CAVIAR

tender peeled | characteristic aroma

10 g € 18,50

SOUP

BEEF CONSOMMÉ

marrow dumplings | vegetables | custard royale | pancake strips

€ 7,00

HOKKAIDO PUMPKIN CREAM SOUP

baked shrimp | styrian pumpkin seed oil

€ 8,50



vegetarian



vegan

ZUM LÖWEN

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MAINS

CHICKEN BREAST

goose liver hollandaise | truffled cabbage
potato gratin

€ 28,00

SADDLE OF VENISON FROM THE LOCAL HUNT

pepper cherries | apple cabbage |
shiitake mushroom ravioli

€ 34,00

BRAISED OXTAIL 69/16

mushroom | chard | celery puree

€ 24,00

FRIED STINGRAY WING

oysters in velouté | spinach | pumpkin

€ 32,00

BROOK TROUT

mustard foam | artichoke risotto | broad beans

€ 28,00

FILET OF BEEF

black nut sauce |
boletus | truffle fries

€ 38,00



vegetarian



vegan

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