

# TIME for GEESE at Spitzweg



## Our Aperitif recommendation

„Hugo Orientale“

Pomegranate / Hibiskus / Lime / Mint / Cremant

per 8,50

## Our Geese Menu

Consommè of Oldenburg Goose  
with goose liver Ravioli, Pumpkin pearls & Chestnut-Crunch

9,50

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Breast of Domestic Farmer Goose with Armagnac-plum sauce,  
potato dumpling, pears - red cabbage, chestnut

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Baked apple with hazelnut-crumble & Almond biscuit -Parfait

8,50

Menu price p.P.: 44,00

## Starters

„Mille-Feuille“ - cream cabbage / potatoes / blood sausage / foie gras / apple 14,00

„Gänseknusper“ - Crispy, filled goose rolls  
with Touch of Orient on winter salads with mango & pomegranate 13,00

## Mains

Breast of domestic Farmer Goose with - plum sauce 28,00

Leg of goose on the classic sauce with mugwort 28,00

Our goose dishes will be served with side dishes:  
potatoe dumpling, red cabbage, sweet chestnuts & baked apple

## Our wine recommendation for the goose

2016 Entdeckung der Langsamkeit „Discovery of Slowness“

Corbieres AOC / Chateau Montfin / organically grown

complex & rich in finesse, flavors of Blackberries,  
cherry & plum, harmonious & expressive

bottle 0,75l 33,00€, Glass 0,20l 9,00€

Enjoy your meal, the entire team of



wishes you a pleasant stay



# Spitzweg's Menucard in the cold season

## ... Starters ...

Baked Jumbo-prawn in Kataifi dough on winterly Couscous Salad with saffron, dried fruits, pomegranate & mint yoghurt	14,50
Flambee goat cheese -mousse with honey cake -ground, red & yellow beetroot & baby-chard salad	13,00
Red cabbage-ginger salad with teriyaki-tuna, wasabi-mayo, algae & sesame-crisps	14,50

## ... Inbetween ...

Foam soup of celery & apple with Pumpernickel-Croutons	8,50
Our Bouillabaisse with crispy bread & aioli	10,50
Baked wild boar -porcino-ravioli with balsamic-pearl onions & pointed cabbage	14,00

## ... Mains ...

Back of „Eifeler Hirschkalb“ (fawn) on Cassis- blackberry sauce, potatoes-celery-puree, Brussels sprout & wild mushrooms	35,00
„Threefold of domestic beef“ - Back / „Bäckchen“ / „Praline“ - with Burgundy-shallots, pretzel dumpling & pointed cabbage	33,50
Steak from white Atlantik Halibut on red cabbage - ginger stock with wasabi - potatoes mashed & sauteed bok choy	33,50
Loup de Mer fillet on bouillabaisse-risotto with confited cherry tomatoes & fennel	29,50
Roasted Fillet of Havel pike perch on mixed lentil vegetable & smoked foam	26,50

## ... Veggie Mains ...

Winter-Couscous-Salad with saffron, dried fruits, pomegranate & mint yoghurt	15,50
Wild mushroom - pointed cabbage - „Gröst'l“, with pretzel dumpling & Rapunzel salad	16,50

## ... Sweets ...

Poppy - cheese dumplings with plum ragout & vanilla ice cream	9,50
Sweet chestnut -Mousse in almond wafer with stewed quinces	9,50
„Potpourri of chocolate“: Chocolate cake / Nougat-Chili-Parfait / chocolate-caramel with sea salt, in addition cassis bramble & hazelnut - espuma	11,50
Selection of cheese with pear, nuts & crissini	10,50
...and for the small sweet appetite... Our homemade Sorbets, per small ball	3,50

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