

Spitzweg's menu recommendation in golden autumn



Our aperitifs of the month

"Bellini Royal"

Bellini different than normal, based on black currants

8,00

"Cucumbers-Tonic-Spritz" – non alcoholic

6,50

The menu

*Autumnal leafs & vegetable salad with marinated pear wedges,
shallots and grilled mushrooms*

12,50

*Leg of duck with star anise-plum sauce,
with filled savoy potato small ball*

24,50

*Shift cream of mascarpone cheese & cinnamon plums
with Amarettini*

7,50

Menu price p.P.: 41,00

Our surprise menu

...or do you like surprises? ...

Please also take a note of our surprise-menu en miniature!

5 - course surprise-menu 46,50

7 - course surprise-menu 56,50

Enjoy your meal, the entire team of



wishes you a pleasant stay

Spitzweg's menucard in golden autumn

... Starters ...

<i>Variations from Hokkaido & butternut pumpkin with sesam-Teriyaki tuna</i>	14,50
<i>Gratinated fresh goat cheese in poppy-honey crust with beetroot, celery & green apple smoothy</i>	13,00
<i>„Twofold of Galician veal“ – carpaccio & tongue roasted in nutbutter with mushrooms, leek & truffel</i>	14,50
<i>Fiery Asia duck salad“, duck breast, pak choi, sprouts, chili, peanuts</i>	14,00

... Inbetween ...

<i>Frothy soup of Hokkaido pumpkin with pumpkin seed oil & -crisp</i>	8,50
<i>Piquant Asia fish soup with coconut milk and & baked halibut-small ball</i>	9,50
<i>„Beef Tea“ - Beef-essence with porcino dumpling</i>	10,50

... Mains ...

<i>Tranche of Galician veal - roastbeef with porcino-parmesan crust, sweet potatoes puree & pointed cabbage</i>	33,00
<i>Rack of lamb with small aubergines- sheep cheese - lasagne & balsamico-onions</i>	32,50
<i>Steak from white Atlantik Halibut on fine curry-lemon gras - froth with mango-leek & sesame rice</i>	32,50
<i>Fillet of gilthead on beetroot risotto with small apple - celery salad & Cremant froth</i>	26,50
<i>Fillet of salmon trout on Champagner cream-cabbage with coated grapes & puree</i>	25,00

... Veggie mains ...

<i>Creamy beetroot risotto with small green apple & celery salad</i>	16,50
<i>Tagliarini with fresh autumn truffel from Perigord</i>	19,00
<i>Aubergines-Lasagne with vine tomatoes, sheep cheese & rocket</i>	15,50

... Sweets ...

<i>Pumpkin-Sponch Cake with Vanilla ice cream, pumpkin seed oil & - brittle</i>	8,50
<i>Caramel- chocolate mousse with sea salt, Cassis-pear & „Mandelhippe“ (almonds)</i>	9,50
<i>Creme Brulée „Flavour egg liqueur“ with apple crumble-parfait</i>	9,50
<i>Selection of cheese with pear, nuts & crissini</i>	9,50
<i>...and for the small sweet appetite... Our homemade Sorbets, per small ball</i>	3,50

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