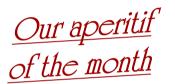
GOLDEN AUTUMN at SPITZWEG





Pear and ginger essence with cremant 10,50

> Apple - Quínce -Fruít Secco van Nahmen (non-alcoholíc)

"Variations of three kinds of pumpkins" Carpaccio, sponch, mousse with Crispy Shrimps - Ball 19,50

<u>Our menu recommendation</u>

Medallíons of local veal fillet on porcíní rísotto wíth wíld mushrooms, Bush beans and fíne parmesan foam

38,50

9,50

Warm apple and cinnamon crumble with vanilla ice cream

10,50

Menupríce p.P.: 64,50 €

<u> Our Surprise – Menu</u>

You simply want to be surprised by us, and place yourself completely in our culinary hands?

Then let us take you on a foray through our cuisine and choose a surprise menu in miniature

5 course Surprise - Menu 63,00 | 7 course Surprise - Menue 76,00

Enjoy your meal, the entire team of (Spitzweg

wishes you a pleasant stay



<u> Spitzweg's menu "Golden Autumn"</u>

<u>... Starters ...</u>

| Baked goat's camembert with baby romaine lettuce, | |
|---|-------|
| Raspberry and walnut vinaigrette, black walnut & red wine pear | 18,50 |
| Porcíní mushroom crostíní with marínated cípollíní, parmesan & old balsamíc vínegar | |
| "Críspy Shrímps - Ball & Spícy Tuna - Tatar" | |
| meet mango, avocado & curry | 19,50 |
| " Balínese veal salad" Pak choí peanut vegetables mushrooms soy | 19,50 |
| <u> In between</u> | |
| Hokkaído pumpkín soup wíth pumpkín seed oíl & seeds | 10,50 |
| French onion soup with Gruyère | 10,50 |
| Spítzweg's soup of the day (please ask our servíce) | 9,50 |
| <u> Main course</u> | |
| Crispy leg of free-range duck on star anise and plum sauce | |
| with corn cookies & pak choi | 35,00 |
| "Two kínds of local beef" on a strong Barolo sauce | |
| 24 h cheek braised at low temperature pink roast Saddle of beef, | 7000 |
| served with porcini mushroom pretzel dumplings & colorful market vegetables | 99,00 |
| Whole mountain brook trout (boneless) fried in almond butter, | |
| with risoleè potatoes, crispy cauliflower & tartar sauce | 34,50 |
| Yellow fin tuna steak with wasabi mash & pak choi in a red cabbage and ginger broth 37,50 | |
| Cod ~ Loin ~ Fillet on green pepper ~ Beurre Blanc | |
| with mashed potatoes and colorful market vegetables | 38,00 |
| <u> Vegetarian Main course</u> | |
| Asían vegetable bowl with glass noodles, mushrooms, peanuts & curry (warm) | 21,00 |
| Crispy cauliflower with risotto potatoes & tartar sauce | 22,50 |
| Porcini risotto with wild mushrooms, sugar snap peas & parmesan foam | 22,50 |
| <u> Dessert</u> | |
| Pumpkin sponch cake with vanilla ice cream & pumpkin seed oil | 9,00 |
| Cinnamon plum mascarpone tiramisu with amarettini | 9,50 |
| White chocolate parfait with vineyard peach & almond crunch | 10,50 |
| Cheese selection with red wine pear, nuts & Hinkel's fruit bread | 13,50 |
| | |

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