

GOLDEN AUTUMN at SPITZWEG



Our aperitif of the month

*Pear and ginger essence
with cremant
10,50*

*Apple - Quince -
Fruit Secco
van Nahmen
(non-alcoholic)
9,50*

Our menu recommendation

„Variations of three kinds of pumpkins“

*Carpaccio, sponch, mousse
with Crispy Shrimps - Ball*

19,50

Medallions of local veal fillet

*on porcini risotto with wild mushrooms,
Bush beans and fine parmesan foam*

38,50

Warm apple and cinnamon crumble with vanilla ice cream

10,50

Menuprice p.P.: 64,50 €

Our Surprise - Menu

*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 - Menu 76,00

Enjoy your meal, the entire team of



wishes you a pleasant stay

MICHELIN
2024

MICHELIN

Spitzweg's menu „Golden Autumn“

... Starters ...

Baked goat's camembert with baby romaine lettuce, Raspberry and walnut vinaigrette, black walnut & red wine pear	18,50
Porcini mushroom crostini with marinated cipollini, parmesan & old balsamic vinegar	19,00
„Crispy Shrimps - Ball & Spicy Tuna - Tatar“ meet mango, avocado & curry	19,50
„Balinese veal salad“ Pak choi peanut vegetables mushrooms soy	19,50

... In between ...

Hokkaido pumpkin soup with pumpkin seed oil & seeds	10,50
French onion soup with Gruyère	10,50
Spitzweg's soup of the day (please ask our service)	9,50

... Main course ...

Crispy leg of free-range duck on star anise and plum sauce with corn cookies & pak choi	35,00
„Two kinds of local beef“ on a strong Barolo sauce 24 h cheek braised at low temperature pink roast Saddle of beef, served with porcini mushroom pretzel dumplings & colorful market vegetables	39,00
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

... Vegetarian Main course ...

Asian 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

... Dessert ...

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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