

# *First signs of spring*



## *Our aperitif of the month*

*„Pampelle Spritz“*

*Red grapefruit | Prosecco | Soda  
(also non-alcoholic)*

*10,00*

## *The menu recommendation*

*Carpaccio of wild salmon*

*„Tokyo Style“*

*Soy | Ginger | Sesame | Wakame | Cucumber*

*19,50*

*\*\*\**

*Coq au Vin Rouge from the guinea fowl  
with French fries aligote & young vegetables*

*35,00*

*\*\*\**

*Ruby chocolate mousse*

*meets raspberry and passion fruit*

*13,00*

*Menu price p.P.: 63,00*

## *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*



# Spitzweg`s Menucard „First signs of Spring“

## ... Starters ...

|  |       |
|--|-------|
| Beet salad with hazelnut oil, burrata, rocket,<br>Pine nuts & pomegranate                                | 18,50 |
| Octopus - Salsiccia - Gröst`l with colorful lentil salad, humus & Chimichurri                            | 19,00 |
| Roast beef with truffle mayonnaise, potato chips & small salads  | 18,00 |
| Grilled radicchio with old balsamic vinegar - honey, pear, walnut and<br>crispy "blue cheese croquettes" | 18,00 |

## ... In between ...

|  |       |
|--|-------|
| French onion soup with tarragon & gruyere                | 10,50 |
| Spicy Asian fish soup with curry, coconut & baked prawns | 13,50 |
| Our soup of the day (please ask our service)             | 9,50  |

## ... Main Course ...

|   |       |
|---|-------|
| "Two kinds of Duroc pork" - fillet & crispy pork belly<br>(cooked at low temperature for 24 hours) on a ponzu broth,<br>pointed cabbage, mushrooms & sweet potato | 36,00 |
| Tagliata of Charolais saddle of beef on linguini with Barba die Frate,<br>young garlic, olive oil & confit cherry tomatoes  | 38,50 |
| Sea bass fillet on creamy saffron risotto,<br>Crémant foam & young vegetables   | 37,50 |
| White Atlantic halibut in a red cabbage and ginger broth,<br>Wasabi - mash & pak choi   | 38,50 |
| Variation of noble fish & king prawns with young garlic, Chimichurri,<br>Rosemary potatoes & leaf salads  | 39,00 |

## ... Main Course vegetarian & vegan ...

|  |       |
|--|-------|
| Crispy gyoza on fine pointed cabbage mushroom vegetables in roasted onion - miso broth | 21,00 |
| Linguini AOP with Barba di Frate & confit cherry tomatoes                              | 22,50 |
| Creamy saffron vegetable risotto with young vegetables & creamy mousse                 | 22,50 |

## ... Dessert ...

|   |       |
|---|-------|
| Crème brûlée flavor tonka bean with all kinds of tangerine  | 13,00 |
| Salted caramel chocolate parfait with dwarf orange ragout & almond hippe  | 10,50 |
| French cheese selection, fig mustard, grapes & Hinkel's fruit bread   | 13,50 |
| Our recommendation for a small sweet appetite:<br>„Pistaccio Affogato“ - Vanilla ice cream   espresso   pistachio | 8,50  |

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