

# Menu recommendation - Sylt weeks

## Aperitif recommendation

Strawberry punch „à la Sansibar“  
8,00

or

„van Nahmen“ Fruit - Secco  
(alcohol-free)  
Apple | garnet berry | raspberry  
7,00



## Our special offer

Roasted King Prawns

„Black Tiger“

500 g | 29,00 €

1000 g | 54,00 €

In addition we serve

Aioli, sweet Chili Sauce,

Passion fruit-Chili Mayo

## „Sea breeze“ menu

„Friesenbrot“

Roasted rustic bread with Tatar of young herring,  
North Sea shrimps, radish, cucumber spaghetti, & Kaviar cream

14,00

\*\*\*

„Sylter Pannfisch“ Grilled fillet of codfish,

with delicate mustard froth & stewed cucumber & potatoes purées

29,00

\*\*\*

Blond Swede“

Apple | white chocolate | egg liqueur | crumble

8,00

Menueprice p.P.: 44,00 €

## ...or this evening without Fish ? ...

### Starters

„ Tafelspitz - Salad“ boiled beef, pumpkin seed oil, red onions, baby spinach & radish 13,00

Carpaccio of beet root with raspberry Vinaigrette, roasted goat cheese & berries 13,50

### Main courses

Tagliata of beef with lentil vegetables, rocket & pimento 29,50

Glazed breast of corn - fed poularde with chickpeas - peperonata & mint-yoghurt 25,50

### Vegetarian main courses

Fussiloni with grilled vegetables, mushrooms, rocket & parmesan 15,50

Chickpeas - peperonata with mint yoghurt, pimentos & papadam 15,50

Enjoy your meal, the entire team of



wishes you a pleasant stay

# Sylt weeks at Spitzweg

## ... Starters ...

Colourful summer salad with melon, shrimps & berries & passion fruit – chili – mayonnaise	14,00
Octopus - Gröst'l on tomato – breadsalad with olives	14,00
Tuna- Tatar with avocado & wasabi - cucumber & soya - shallots	15,00
Half a dozen (6) fresh Oysters with black bread	15,00

## ... In between ...

Spitzweg Bouillabaisse with aioli & crispbread	11,50
Frothsoup of meadows - sorrel with goat's cream cheese	8,00
„Our soup of the day“: Please ask our Service or take a look on the blackboard	7,50

## ... Main courses ...

„Redfish - Schnitzel“ on warm potato - cucumbersalad	24,00
Pike - perch fillet on lentil vegetables, Pak Choi & delicate smoked froth	28,00
„Cliff - Plate“: Selection of grilled exquisite fish fillets on tomato - bread salad with olives	31,50
Whole roasted North Sea - Sole, brown butter, potatoes & salad	36,00

## ... Sweets ...

Basil - limes Panna Cotta with strawberry – melon - salad & almond-chrisp	8,00
Valrhona chocolate tart with red berry fruit jelly & raspberry brandy - froth	9,50
Apricot - cheese dumplings with vanilla ice cream	9,50
...and for the small sweet appetite... Our homemade Sorbets, per small ball	3,50

## Our wine recommendation at Sylt weeks

### „Leichtigkeit des Seins“, („Lightness of Being“)

France, IGP Pays d'Herault

#### „Blanc de Noir“

100% Tannat grape, white pressed: Delicate fruit & charming freshness,  
pear, peach, melon and lychee, light citrus fruits, fine acid

or:

#### „Rosè“

100% Grenache, salmon pink, very fine fruit aromas, raspberry, strawberry and melon,  
on the palate lively and slight acidity

Both: Glass 0,2 l - 6,20 €, Bottle 0,75 l - 22,00 €

Enjoy your meal, the entire team of



wishes you a pleasant stay