

Spitzweg menu recommendation „Spring awakening“



Our Aperitif of the month

„Bellini of red vineyard peach“

8,50

The Menu

„Something of field, forest & meadow“

Beetroot | Salad of wild herbs | Black walnut | Mushrooms

13,00

*Loup de Mer Filet on avocado - limes - Risotto
and delicate crustacean froth*

29,50

*Ruby Chocolat - raspberry tart
with nut brittle & rose water froth*

8,50

Menu price p.P.: 48,00

Our Surprise Menu

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

Please take note of our surprise - menu:

A culinary travel en miniature throug our creative cuisine

5 - course surprise-menu 49,50

7 - course surprise-menu 61,50

Enjoy your meal, the entire team of



wishes you a pleasant stay

Spitzweg menu „Spring awakening“

... Starters ...

Goat cheese - pralines in nutcoat on beetroot Carpaccio with wild herb salad	13,50
„Shrimps - Cocktail“ with passion fruit - chili- mayo, cress & exotic fruits	14,50
Piquant mango salad with sesame - limes - Vinaigrette & veal fillet - satay	14,50
Tuna - Tatar with avocado - mouse, Wakame & soy - shallots	14,50

... Inbetween ...

Piquant Asia - fishsoup with curry, coconut & baked shrimp	10,50
Twofold frothsoup of paprika with goat curd - „Nockerl“ (dumpling)	9,50
„Our soup of the day“: Please ask our Service or take a look on the blackboard	7,50

... Mains ...

Coated breast of Black Feather Chicken on kumquat - ginger - butter with sesame rice & baby - Pak Choi	27,50
Saddle of lamb on mediterranean pearl barley - Risotto with oven paprika & sheep cheese	33,50
Steak of veal back with porcini - parmesan crust on Burgunder - shallot sauce with young vegetables & roasted dumplings	35,00
„Piccata“ of ocean perch with zucchini - mint - Linguini & cherry tomato compote	27,50
Norwegian Skrei - Fillet (cod) on ABB - mustard - froth, nutbutter - mashed potatoes and young vegetables	34,50

... Veggie Mains ...

Falafel with cherry tomatoes - compote, mint yoghurt & baby spinach	16,50
Mediterranean pearl barley - risotto with oven paprika & sheep cheese	17,50
Piquant zucchini - mint - Linguini with cherry tomatoes & pine nuts	15,50

... Sweets ...

Coconut - Creme Brulée with Bacardi - pineapple ragout & sorbet	10,00
Warm Choco - Soufflè with blueberry coulis & yoghurt - espuma	9,50
„Spitzweg Threefold“ of dessert	10,50
Gorgozola on pear wedges gratinated with crispy bread	8,50

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