

# Menu recommendation Island Sylt weeks at Spitzweg

## Aperitif of the month

Limoncello - Spritz  
9,00

Cucumber - Tonic Spritz  
(non-alcoholic)  
8,50

## „Meeresbrise - Menu“

„Friesenbrot“ ~ toasted farmhouse bread  
with young herring tartar, North Sea prawns,  
radish, cucumber spaghetti,  
beetroot & caviar sour cream

16,50

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### Roasted gurnard fillet

on creamed asparagus ragout & mashed potatoes

32,00

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### Our strawberry - Tiramisu

8,50

Menu price p.P.: 54,00 €

## Our special Offer

Roasted

King prawns

500 g | 32,00 €

1000 g | 59,00 €

Served with

Aioli,

Sweet Chili Sauce,

Passion Fruit-

Chili Mayo

## Our wine recommendation

2021 „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, fine acidity.

### „Rosè“

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

For both: Glass 0,2l - 7,80 €, Bottle 0,75l - 27,00 €

Enjoy your meal, the entire team of



wishes you a pleasant stay

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## ... Starters ...

"Two kinds of gazpacho" soup & salad with olive feta crostini	14,50
Mediterranean asparagus salad with dried tomatoes, salt lemons and marinated crayfish tails	16,50
Carpaccio of veal fillet & kohlrabi with parmesan and wild herb salad	16,50
Tuna tataki with wasabi cucumber, wakame, soy onions	16,50
Spitzweg - Bouillabaisse with aioli & crusty bread	12,50
Asparagus - froth soup with crayfish & wild garlic - croutons	9,50

## ... Mains ...

Redfish cutlet with sauce tartar and fine potatoes & cucumber salad	29,50
„Cliff - grill plate“ ~ 3 various noble fish fillets grilled on gazpacho salad	34,50
Fried sea bass fillet on asparagus risotto and fine crustacean froth	33,50
Glazed corn poulard breast with "cabbage & beetroot" and mashed potatoes	31,00
Tagliata of US beef with lukewarm lentil salad, balsamic braised onions, arugula - pesto and baked tomatoes	35,00

## ... Vegetarian Mains ...

Fine asparagus risotto with avocado, oven tomatoes & parmesan froth	18,50
Escalope of May-turnip on potato savoy mash and tartar sauce	18,50
Spitzweg Vegi Bowl: Lentils   Beetroot   Quinoa   Cucumber   Asparagus	17,50

## ... Sweets ...

„Blond Swede“ - Stewed apples   white chocolate   egg liqueur   crumble	9,50
Apricot - curd dumplings with vanilla sauce and apricot - sorbet	10,50
Three kinds of homemade sorbets with fruits & almond hips	11,00
Cheese variation with fig mustard, red wine pear, grissini	11,50

## Our Surprise - Menue

Or you would simply like to be surprised by us,  
and put 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 - Menue 52,50 | 7 Course Surprise - Menue 64,50

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