

SPITZWEG on the way at the MEDITERRANEAN SEA



Our menu recommendation - Mediterranean

Our Aperitife

Gourmet - Sangria
Blanca, Rosato, Rosso



Glass 9,50
Bottle 33,00

or

"van Nahmen" Fruit-
Secco (alcohol free)
7,00

„Panzanella“ - Tuscan tomato - bread salad
with baked buffalo mozzarella

15,50

French corn poulard breast roasted
on a chanterelle - vegetable - ragout &
spinach dumplings

33,00

Basil - Panna Cotta
with spicy nectarine - mint salad
9,00

Menueprice p.P.: 53,00 €

Our special Offer

Black Tiger
King prawns
al ajillo
500 g | 32,00 €
1000 g | 59,00 €
with Aioli

Our wine recommendation for the Mediterranean trip

2021er „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

Spitzweg at the Mediterranean Sea

... Starters ...

<i>Spicy three - melon - mint - salad with goat cheese crisp & berries</i>	15,50
<i>Grilled octopus with hummus, quinoa tabouleh & lime yogurt</i>	17,00
<i>"Vitello-Tonnato-Carciofi" - slices of veal fillet with tuna-artichoke cream, small artichoke - rocket salad & pine nuts</i>	17,00
<i>Tuna tartare with avocado, wakame & tomato relish</i>	17,50
<i>Linguini with veal sugo, fresh chanterelles & parmesan froth</i>	small 16,50 large 21,50
<i>(you are welcome to choose this dish also as a vegetarian version)</i>	

... In between ...

<i>Chanterelle - froth soup with crispy bread</i>	9,50
<i>Iced melon soup with Serrano - crostini</i>	9,50
<i>Fine lobster bisque with sugar snap peas julienne & pastis froth</i>	12,00

... Main course ...

<i>Dorade fillets on avocado - lime risotto, sugar snap peas & fine lobster froth</i>	32,00
<i>Grilled noble fish & seafood variation on "panzanella" tomato bread salad</i>	35,00
<i>Atlantic turbot fillet with pink pepper beurre blanc, sesame rice & salicornis</i>	36,50
<i>Grilled Iberico - cutlet with young garlic & herbs on chorizo - beans - vegetables, rosemary potatoes & pimientos</i>	33,50
<i>Lamb fillets with warm goat cheese on Provencal vegetables & thyme - polenta</i>	35,00

... Vegetarian Main course ...

<i>Chanterelle gratin with young savoy cabbage and spinach - dumplings</i>	20,50
<i>Mediterranean vegetable - grill plate with hummus, quinoa tabouleh, lime yogurt</i>	19,50

... Sweets ...

<i>Crème brûlée with a small spicy melon salad</i>	10,50
<i>Warm chocolate tartlet with blueberry - sour cream & sorbet</i>	10,50
<i>Three kinds of homemade sorbets with vodka - Espuma</i>	10,50
<i>Cheese selection with red wine - pear, fig mustard & crusty bread</i>	10,50

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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