

Spitzweg says „Choose the goose“



Our Aperitif - recommendation

„Hugo Orientale“

Pomegranate | Hibiskus | Lime | Mint | Crémant

10,50

The Goose menu

„Our Goose Crisp“

*Crispy, stuffed goose rolls with a hint of the Orient
on winter salads & mango relish*

18,00

Breast of domestic farmer goose

with Armagnac - plum sauce

potato dumpling, pears - red cabbage, chestnut

Homemade lemon sorbet with vodka - Espuma

11,50

Menu price p.P.: 62,00

Mains

Breast of domestic farmer goose with Armagnac - plum sauce *38,50*

Leg of domestic farmer goose on the classis sauce with mugwort *38,50*

Our geese dishes will be served with following side dishes:

Potato dumpling | pears - red cabbage | sweet chestnuts | marzipan - baked apple

Our wine recommendation for the goose

2018 Entdeckung der Langsamkeit | Discovery of Slowness

Corbieres AOC | Chateau Montfin | organically grown

complex & rich in finesse, flavors of blackberries,

cherry & plum, harmonious & expressive

Bottle 0,75l 38,00€, Glass 0,20l 10,50€

Enjoy your meal, the entire team of



wishes you a pleasant stay



Spitzweg 's winter menucard

... Starters ...

<i>Oriental Salad of Date - Tomatoes & Pomegranate with Goat cheese - pralines coated with pistachios, citrus fruits & seeds</i>	17,00
<i>Sea Bass - Tartar Avocado Buttermilk Wasabi Caviar</i>	19,50
<i>"Three kinds of goose crostini" - Rilette Smoked Goose liver - Mousse with small winter salads</i>	18,50
<i>Asia - Beef - Salad with Pak Choi, Mushrooms & Sugar Snap Peas & Peanut (also available as a vegan dish)</i>	18,50 16,00

... In between ...

<i>Black Salsify - Foam Soup with Pumpernickel & Apple</i>	10,00
<i>Consommé of goose with gyoza edamame vegetables - julienne (also vegetarian dish on miso basis possible)</i>	11,50
<i>Our Bouillabaisse with Aioli & Crispy Bread</i>	13,00

... Main course ...

<i>"Two kinds of local beef" on a strong Burgundy jus Saddle of beef roasted pink Beef cheeks (24 h low temperature braised) Sweet potato puree & colourful winter vegetables</i>	37,00
<i>Venison saddle of veal on black cherry - tonka bean sauce, Poppy seed - Brussels sprouts, brown bread - dumplings & wild mushrooms</i>	39,50
<i>Salmon trout fillet on black salsify - potato ragout & fine lobster foam</i>	33,00
<i>Fillet of white Atlantic halibut in red cabbage - ginger broth, Wasabi - Puree & pak choi</i>	38,00

... Vegetarian Main course ...

<i>„Veggi - Ramen" - Japanese miso vegetable stew with ramen noodles, Silken tofu & mushrooms (vegan, gluten-free, lactose-free and: delicious)</i>	19,00
<i>Gratin of winter vegetables with dumplings, mountain cheese & roasted onions</i>	21,50
<i>Porcini - Ravioli with wild mushrooms, asparagus, sugar snap peas & Parmesan foam</i>	22,50

... Sweets ...

<i>Chestnut mousse in an almond hippe on a fine quince compote</i>	10,50
<i>Passion fruit crème brûlée with coconut ice cream & small exotic salad</i>	12,50
<i>"Valrhona Chocolate Variations": Chocolate Cake Nougat Parfait Salt - caramel - mousse white chocolate - wildflower - platelets</i>	14,00
<i>Cheese selection with red wine pear, fig mustard, nuts & "Hinkel" - fruit bread</i>	12,50

Our Surprise - Menue

Or would you 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 58,00 | 7 Course Surprise - Menue 71,00

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