

Menu recommendation Sylt weeks



Aperitif of the month

Sea buckthorn - Spritz

9,50

(also gladly
non-alcoholic)

Our „Sea Breeze - Menu“

„Frisian bread“ – toasted farmhouse bread
with young herring tartar, North Sea prawns,
radish, cucumber spaghetti,
beet & caviar - sour cream

18,00

Redfish - escalope

on creamed asparagus ragout
and mashed potatoes

32,00

„Blonde Swede“

White chocolate | Apple | Crumble | Egg liqueur

9,50

Menu price p.P.: 56,00 €

Our special offer

Roasted
King Prawns!

Black Tiger

500 g | 32,00 €

1000 g | 62,00 €

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 0,2 l – 7,80 €, Bottle 0,75 l – 27,00 €

Enjoy your meal, the entire team of



wishes you a pleasant stay

Island Sylt Weeks at Spitzweg

... Starters ...

„Panzanella“ Tuscan tomato bread salad with baked buffalo mozzarella	16,50
Arctic Ocean - shrimp cocktail with passion fruit - chili - mayo, melon & berries	18,50
Scallops on Caponata, oven - peppers & anchovies - yogurt	19,00
Carpaccio of veal fillet & kohlrabi with parmesan and wild herb salad	16,50
Spitzweg's Bouillabaisse with aioli & crusty bread	14,50
Asparagus - artichoke - soup with wild garlic - croutons	9,50

... Mains ...

Plaice fillet "Finkenwerder Art" on warm potato - cucumber salad	34,00
Arctic char fillet with pink pepper crust on riso nero, salicornes & beurre blanc	36,00
"Cliff - grill plate" - 3 various noble fish fillets, grilled on panzanella	37,50
Fusilloni with light veal bolo, asparagus, mushrooms & parmesan froth	21,00
Cordon Bleu of corn poulard on warm potato - cucumber salad	34,00
"Our pepper steak" - fillet of beef on three - pepper - sauce with crispy potato slices and young may savoy cabbage	39,00

... Vegetarian Mains ...

Porcini - Ravioli with grilled asparagus, oven tomatoes & parmesan froth	21,50
Cutlet of turnip on mashed potatoes, savoy cabbage and tartar sauce	19,50
Spitzweg's Vegi Bowl: Eggplant Beetroot Quinoa Cucumber Asparagus	19,00

... Sweets ...

Sea buckthorn - crème brûlée with marinated fruits & sorbet	12,00
Apricot - curd dumplings with apricot compote & sorbet	12,50
Three kinds of homemade sorbets with fruits & almond hips	12,50
Cheese variation with fig mustard, fruit bread & fruits	13,00

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 58,00 | 7 Course Surprise - Menue 71,00

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