

# *Spitzweg's menu at Late Summer*



## *Our Late Summer Menu*

### *Our Aperitif - recommendations*

*Cinnamon - plums - essence  
with Cremant  
9,50*

*Van Nahmen  
Fruit sparkling wine  
non-alcoholic  
8,50*

*„Variations of triple pumpkins“  
Carpaccio, Sponch, Mousse...  
with Crispy Shrimps - Ball*

*19,00*

*\*\*\**

*Crispy leg of free range duck  
on Sternanis - plum sauce,  
Corn Biscuits & Rapunzel Salad*

*33,00*

*\*\*\**

*Cinnamon plums - mascarpone tiramisu  
with Amarettini*

*9,50*

*Menuprice p.P.: 58,00 €*

## *Our Surprise - Menue*

*You simply want to be surprised by us,  
and place 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 - Menu 60,00 | 7 course Surprise - Menue 73,00*

*Enjoy your meal, the entire team of*



*wishes you a pleasant stay*

# Spitzweg's menu Late Summer

## ... Starters ...

Rapunzel salad with raspberry vinaigrette, crispy guanciale, Crisp bread and roasted forest - meadow mushrooms	18,50
Porcini mushroom crostini marinated cipollini, red wine pear, parmesan & aged Balsamico	19,00
„Crispy Shrimps - Ball“ & Tuna - Tatar meet Mango, Avocado & Curry	19,50
„Oktopus - Gröstl“ on mountain lentils - salad, baba ghanoush & harissa hummus (you are welcome to choose all our starters also as vegetarian version)	19,00

## ... In between ...

Hokkaido pumpkin soup with seed oil & seeds	9,50
Porcini - Consommé with gyoza, edamame & wild mushrooms	12,50
Spitzweg's soup of the day (please ask our service)	9,00

## ... Mains ...

Tagliata of Irish saddle of beef with balsamic onions, corn biscuits & Guanciale - Bacon beans	38,00
Veal back steak with porcini mushroom - parmesan crust on port wine jus with Servietten - dumplings & pointed cabbage	39,50
Whole mountain brook - trout (boneless) fried in almond butter, served with mashed potatoes & crispy cauliflower	34,50
Sea bass fillet fried on small, fine vegetable curry & sesame rice	36,50
Cod - loin - fillet with finely roasted pointed cabbage, nut butter potato mash and Dusseldorfer ABB mustard froth	38,00

## ... Vegetarian Mains ...

Colorful Madras - vegetable - curry with pumpkin, sesame rice & roasted nuts	21,00
Crispy cauliflower with grilled leeks, baba ghanoush & harissa - hummus	22,50
Porcini - Ravioli with wild mushrooms, sugar snap peas & Parmesan froth	22,50

## ... Sweets ...

Pumpkin - Sponch - Cake with vanilla ice cream & pumpkin seed oil	9,00
Curd cheese dumplings with apricot compote & homemade apricot sorbet	10,50
Variation of Valrhona chocolate with small berries - rum pot	12,50
Cheese selection with red wine pear, nuts & crusty bread	12,50

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