

Spitzweg says „Choose the Goose“



Our aperitif recommendation for the goose

„Hugo Oriental“

Pomegranate | Hibiscus | Lime | Mint | Crémant
10,50

The goose menu

„Small goose crisp“

Goose rolls | mango | pomegranate | salad
or

Consommé from the local farm goose

Gyoza | Edamame | Sugar snap peas | Sherry

Breast from the local farm goose

on Armagnac - plum sauce

Potato dumpling, pears - red cabbage, chestnuts

Lime sorbet with passion fruit - Yuzu - Espuma
and a small exotic salad (11,50)

Menu price p.P.: 59,00

The main courses

Breast of local farm goose on Armagnac plum sauce 38,50

Leg of local farm goose in a classic sauce with mugwort 38,50

*We serve our two goose main courses with: Potato dumpling |
pear red cabbage | glazed chestnuts | marzipan - baked apple*

The wine with goose

2019 Entdeckung der Langsamkeit | Discovering the slowness
Corbieres AOC | Chateau Montfin | from organic cultivation

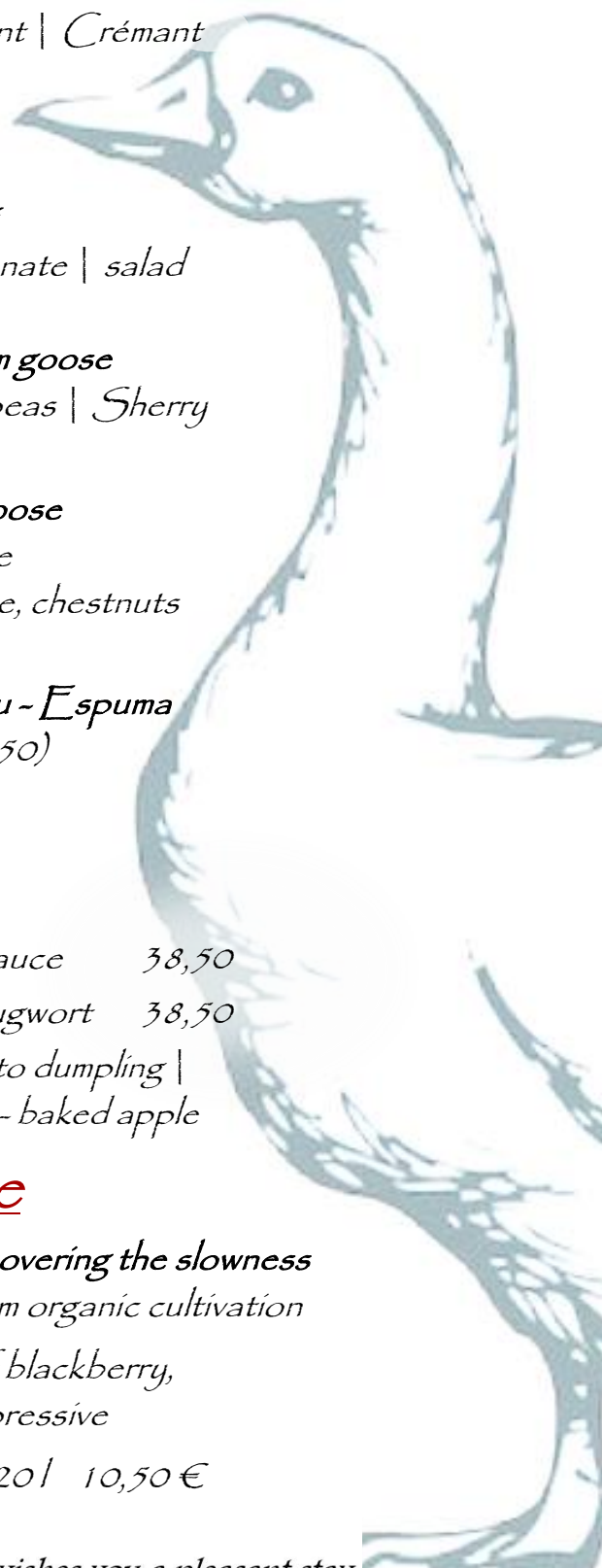
*Complex & full of finesse, aromas of blackberry,
cherry & plum, harmonious & expressive*

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

Enjoy your meal, the entire team of



wishes you a pleasant stay



Spitzweg Winter menu for goose

... Starters ...

- „Three kinds of goose crostini“ with spiced onions, pumpkin & port wine jelly
Rillettes | Goose liver mousse | smoked goose breast 17,00
- Oriental salad of dates, tomatoes & pomegranate
with goat's cheese pralines in a pistachio coating, citrus fruits & nut crunch 17,00
- Tuna tartare | avocado | buttermilk | wasabi | cucumber | wakame 18,50
- Our "Gänseknusper" - crispy, stuffed goose rolls with a hint of Orient
on winter salads & mango relish 18,00
- Linguini with prawns, sugar snaps in a fine crustacean frooth small 18,00 | large 23,00

... In between ...

- Goose consommé with gyoza | edamame | snow peas
(also available vegan on a miso basis) 12,50
- Our bouillabaisse with aioli & crusty bread 13,00
- Our soup of the day (please ask our service) 9,00

... Mains ...

- "Two kinds of local beef" on strong Burgundy jus:
Beef loin roasted pink | Beef cheeks (braised at low temperature for 24 hours)
Potato gratin & pancetta - Beans 38,00
- Saddle of venison with cassis - blackberry sauce,
Celery puree, poppy seed Brussels sprouts, pears fiocci & wild mushrooms 39,50
- Butter mackerel fillet on fine Asian vegetables in miso broth & rice noodles 32,00
- "Codfish bee sting" with mango leek, sesame rice & Riesling frooth 38,00

... Vegetarian & vegan Mains ...

- „Vegetarian - Ramen“ - Japanese miso vegetable stew with rice noodles,
Tofu & mushrooms (vegan, gluten-free, lactose-free and: delicious) 19,00
- Porcini mushroom ravioli with baked tomatoes, sugar snap peas & parmesan frooth 22,50
- Linguini with spicy lentil Bolognese, smoked tofu & sunflower seeds 19,00

... Sweets ...

- Blackberry - „Ofenschlupfer“ on iced champagne - zabaglione & cassis sorbet 11,00
- Passion fruit crème brûlée with coconut ice cream & small exotic salad 12,50
- Speculoos mousse with almond biscuit & mulled wine gel 9,50
- Selection of cheeses with fig mustard, nuts, grapes & crispy bread 12,50

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