Our aperitif of the month

„Pampelle Spritz“

Red grapefruit | rémant | Soda

10,00 (also non-alcoholic)

The menu - recommendation

Colorful spring salad of wild broccoli, asparagus, artichoke,
salted lemon, baby spinach & waxy organic country egg

18,50

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Königsberger Klopse (100% from local veal)
on fine caper froth,
nut butter mash & beet salad

29,50

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Nougat chili parfait with apricot ragout & sorbet

12,50

Menu price p.P.: 57,00

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 60,00 | 7 Course Surprise - Menue 73,00

Enjoy your meal, the entire team of Spitzweg RESTAURANTWEINBAR wishes you a pleasant stay

Spitzweg Menucard
„First signs of spring“

... Starters ...

Beet salad with hazelnut oil, burrata, rocket, Pine nuts & pomegranate	18,50
Oriental couscous salad with saffron chili chicken & lime yogurt	18,50
(also available as a vegetarian dish - without chicken)	15,00
Carpaccio of bresaola with caponata, rocket, pesto & pecorino	20,50
Tuna tartare with wasabi - guacamole & lime - buttermilk broth	20,50

... In between ...

French onion soup with tarragon & Gruyère	10,50
Paprika and ginger froth soup with goat's curd	10,50
Saffron vegetable risotto with roasted king prawns & roasted tomatoes	20,50

... Main course ...

Cordon Bleu of Swabian hall pork with mountain cheese & Bacon stuffed on framed black salsify & fried onion mash	34,00
Tagliata of Charolais beef loin on linguini with Barba di Frate, young garlic, olive oil & confit cherry tomatoes	38,50
Butter mackerel fillet on saffron risotto & wild broccoli	34,50
Salmon trout fillet on framed salsify & nut butter mash	36,50
Yellow fin tuna steak with soy onions, wasabi mash & pak choi	38,00

... Vegetarian Main course ...

Linguini AOP with Barba di Frate & confit cherry tomatoes	20,50
Creamy saffron vegetable risotto with sugar snap peas	22,50
Porcini mushroom raviolo with sugar snap peas & asparagus on Parmesan froth	23,50

... Dessert ...

Blackberry - Ofenschlupfer on iced champagne - Zabaione & Cassis - sorbet	12,50
„Pina Colada“ – Coconut - Crème brûlée | pineapple | sorbet | rum	13,50
Cheese selection with fig mustard, red wine pear & grissini	13,50

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