

# Asparagus - strawberry weeks



MICHELIN  
2024

## Our aperitif of the month

Strawberry - Spritz  
also  
non-alcoholic  
9,50

## The menu recommendation

*"All sorts of local asparagus"*  
Salad | gratin | tortilla  
with wild garlic aioli & wild herb salad  
21,50

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*Pot au feu of noble fish & prawns*  
on creamed asparagus - spring vegetables - potpourri  
and new potatoes (29,00)

or

*Mediterranean veal meatballs (100% local veal)*  
on creamed asparagus and spring vegetable potpourri  
and new potatoes (29,00)

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*Warm rhubarb crumble with vanilla ice cream*  
9,50

Menu price p. P.: 57,00

## The wine recommendation for asparagus

2022 Dr. Bürklin - Wolf, Cuvée Blanc  
Riesling | Sauvignon Blanc | Scheurebe - Winery Dr. Bürklin-Wolf | Pfalz  
Aromas of apple, mirabelle plum, melon, juicy, fruity, fresh  
Glass 0,2 | 9,50 Bottle 0,75 | 33,00

## Our Surprise - Menu

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 63,00 | 7 course Surprise - Menu 76,00

Enjoy your meal, the entire team of



wishes you a pleasant stay

# Spitzweg Menucard

## ... Starters ...

<i>Fruity asparagus - strawberry - wild herb salad in cider vinaigrette and goat's cheese pralines wrapped in pistachios</i>	19,50
<i>Carpaccio of pink roasted veal fillet with tuna - artichoke cream and a small Mediterranean artichoke salad</i>	19,50
<i>Asparagus gratin with parmesan butter, bresaola &amp; wild garlic crostini</i>	21,50
<i>Jumbo prawn on small asparagus - pea - risotto &amp; lobster froth</i>	22,00

## ... In between ...

<i>Froth soup of spring herbs with wild garlic croutons</i>	10,50
<i>Tomato tea with two kinds of crostini</i>	10,50

Please also take a look at our board with the daily recommendations

## ... Main course ...

<i>Roulade of black-feathered chicken &amp; asparagus wrapped in serrano on parmesan froth, with balsamic vinegar - onions, wild garlic - gnocchi &amp; grilled vegetables</i>	35,00
<i>Rack of lamb under a wild garlic crust on a burgundy shallot sauce with baked tomatoes, green beans and homemade gnocchi</i>	38,00
<i>Fried North Sea plaice fillet "Finkenwerder style" with potatoes and colourful spring salads</i>	33,00
<i>Swordfish steak with salted lemons - Gremolata with sage - Linguini on a fine vine tomato compote with capers &amp; olives</i>	37,00
<i>Sea bass fillet on asparagus and pea risotto on a fine lobster froth</i>	38,50

## ... Vegetarian Main course ...

<i>Creamy asparagus - pea - risotto with baked tomatoes and parmesan froth</i>	23,50
<i>Sage linguini with green asparagus on tomato compote with capers &amp; olives</i>	24,50
<i>Two kinds of gnocchi with grilled vegetables, parmesan &amp; wild garlic pesto</i>	23,50

## ... Dessert ...

<i>"Our strawberry tiramisu"</i>	9,50
<i>Chocolate and olive oil mousse on a small rhubarb ragout &amp; vanilla zabaglione</i>	11,50
<i>Eggnog crème brûlée with marinated strawberries</i>	12,50
<i>Selection of cheeses with fig mustard, red wine pear &amp; fruit bread</i>	13,00

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