

Menu recommendation North sea weeks at Spitzweg



Aperitif of the month

Sea buckthorn -
Spritz
9,50
(also non-alcoholic)

Our „Meeresbrise - menu“

„Friesenbrot“ - Toasted farmer's bread
with matjestatar, cucumber spaghetti,
beetroot & caviar - sour cream

19,00

Redfish escalope
on creamed kohlrabi - vegetables
and mashed potatoes

33,00

„Blond Swede“

White chocolate | apple | crumble | eggnog

9,50

Menupreis p.P.: 57,00 €

Our special offer

Roasted
King prawns galore!
Black Tiger
500 g | 32,00 €
1000 g | 59,50 €
Served with
Aioli, sweet chilli sauce,
saffron mayo

The wine recommendation for the North Sea weeks

2023 „Leichtigkeit des Seins“, Frankreich, IGP Pays d'Herault

„Blanc de Noir“

100% Tannat grape, pressed white: Delicate fruit & enchanting freshness,
Pear, peach, melon and lychee, light citrus fruit, fine acidity

„Rosè“

100% Grenache, salmon pink, very fine fruit flavours, raspberry, strawberry, melon,
lively, fine and soft acidity on the palate

For both: Glass 0,2 l - 8,50 €, Bottle 0,75 l - 29,50 €

Enjoy your meal, the entire team of



wishes you a pleasant stay



Menucard North sea weeks

... Starters ...

„Panzanella“ - Tuscan tomato and bread salad with baked buffalo mozzarella	17,50
Octopus - chorizo gröst'l on lentil salad & sesame-lime vinaigrette	20,50
Carpaccio of bresaola with rocket, herb mushrooms & balsamic onions	20,50
Scallops on fennel and orange salad, avocado & saffron mayonnaise	21,50
Spitzweg's Bouillabaisse with aioli & crispy bread	14,50
Chanterelle foam soup with wild garlic croutons	12,50

... Main course ...

Whole North Sea plaice fried in nut butter with a colourful vegetable bowl of fennel - orange, beetroot, avocado & saffron - mayo	34,00
Grilled sea bass fillets on fregola sarda with a spicy tomato sauce, green asparagus, rocket & pesto	37,50
„Pannfisch“ of cod - loin on fine mustard foam with mashed potatoes and braised cucumber - vegetables	38,00
„Kliff plate“ - Three different fillets of fish & prawns grilled on panzanella	39,50
Fussiloni with veal sugo, green asparagus, herb mushrooms & parmesan foam	21,00
Glazed corn poulard breast on roasted vegetables - julienne, nut rice, apricot chutney & sesame lime vinaigrette	34,00
Steak from Simmental beef loin on a pointed morel sauce with potato and wild garlic pancakes and creamed kohlrabi	39,00

... Vegetarian Main course ...

Fregola sarda with spicy vine tomato sauce, green asparagus & pesto	21,00
Lentil falafel on fried vegetable julienne with sesame and lime vinaigrette	22,50
Porcini mushroom ravioli with green asparagus, baked tomatoes & parmesan foam	23,50

... Dessert ...

Raspberry cheesecake tartlets with raspberry coulis & sorbet	10,50
Apricot curd dumplings coated in poppy seeds on apricot compote & sorbet	12,50
White Valrhona chocolate tartlet with pistachio centre, raspberry & passion fruit	12,50
Three types of homemade sorbets with seasonal fruit	12,50
Cheese variation with fig mustard, fruit bread & red wine pear	14,00

Our Surprise menu

Would you simply like to be surprised by us?
and put yourself completely in our culinary hands?
Then let us take you on a journey through our cuisine
and choose a surprise menu in miniature

5 Course Surprise menu 63,00 | 7 Course Surprise menu 76,00

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