

# *SPITZWEG at the Mediterranean*



## *Menu recommendation - Mediterranean*

### *Aperitif of the month*

„Kir Royal“  
Cassis | Crémant |  
Blackberry | Rosemary  
9,50

or

„Cucumber - Tonic  
Spritz“  
non-alcoholic  
9,50

*Burrata with tomato sorbet, basil froth,  
Rocket & nectarine*

18,50

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*Mediterranean veal - Pflanze'l  
on a chanterelle - vegetable - potpourri  
and ricotta and spinach dumplings*

31,50

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*Valrhona Chocolate and olive oil mousse  
with iced champagne - Zabaglione*

9,50

Menuprice p.P.: 57,00 €

### *Our special offer*

*Black Tiger  
King prawns  
al ajillo  
500 g | 32,00 €  
1000 g | 59,50 €  
with Aioli*

## *The wine recommendation for the Mediterranean*

2023 er „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



# Spitzweg at the Mediterranean

## ... Starters ...

<i>Piquant three-melon mint salad with goat's cheese crisp &amp; berries</i>	18,50
<i>„Pastrami - Tramezzino“ with taleggio, apricot chutney, red onion jam, oven-baked tomatoes &amp; rocket salad</i>	18,00
<i>„Salade Niçoise“ Tuna - Tataki   Beans   Potato   Olive   Egg</i>	18,50
<i>Vitello Tonnato - „Deluxe“</i>	19,50

## ... In between ...

<i>Chanterelle soup with crispy bread</i>	9,50
<i>Spicy melons - gazpacho, two kinds of crostini - sheep's cheese &amp; serrano ham</i>	10,50
<i>Fusilloní with salmon, prawns &amp; fine lobster froth</i>	klein 19,50   groß 24,50

## ... Main course ...

<i>Grilled loup de mer filets on Fregola Sarda with spicy tomatoes vegetables, sugo, rocket &amp; pesto</i>	37,50
<i>White halibut steak on avocado and lime risotto, Sugar snap peas and fine lobster froth</i>	38,50
<i>Mediterranean noble fish &amp; seafood variation with potatoes, two kinds of mochos, pimentos &amp; leaf salad</i>	39,00
<i>Tagliata of beef loin on balsamic lentil salad with rocket, Chanterelles, oven-baked tomatoes &amp; pimentos</i>	38,50
<i>Lamb carré with salted lemon Gremolata with potatoes, oven vegetables &amp; two kinds of mochos</i>	39,00

## ... Vegetarian Main course ...

<i>Chanterelle vegetable potpourri in cream with spinach and ricotta dumplings</i>	23,50
<i>Fregola Sarda with savoury tomato and vegetable sugo, burrata &amp; pesto</i>	23,50
<i>Porcini mushroom ravioli with sugar snap peas, baked tomatoes and parmesan froth</i>	23,50

## ... Dessert ...

<i>Warm apricot crumble with vanilla ice cream</i>	9,50
<i>„Wild-Berry -Pavlowa“ - Meringue   curd cheese mousse   berries</i>	12,00
<i>Three types of homemade sorbets with summer fruit</i>	11,50
<i>Selection of cheeses with grapes, fig mustard &amp; fruit bread</i>	13,00
<i>Miniature Dessert „Pistaccio Affogato“ - Vanilla ice cream   espresso   pistachio</i>	7,50

## Our surprise menu

Would you like to be surprised by us and put yourself completely in our 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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