

Spitzweg says „Choose the Goose“



Our aperitif recommendation for goose

„Hugo Orientale“

Pomegranate | Hibiscus | Lime | Mint | Crémant
(also non-alcoholic)

10,50

The wine with the goose

2020 Entdeckung
der Langsamkeit
Discovering the slowness

Corbières AOC |
Chateau Montfin |
organic cultivation

Bottle 0,75l 39,00 €
Glass 0,20l 10,50 €

The goose menu

„Our goose crisp“

Goose rolls | mango | pomegranate | wild herbs
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 and Yuzu espuma
and a small exotic salad

Menu price p.P.: 63,00

The Starters

„Three kinds of goose crostini“ with spiced onions, pumpkin & port wine jelly

Rillettes | Goose liver mousse | smoked goose breast 18,50

Our „Gänseknusper“ - crispy, stuffed goose rolls with a hint of

Orient on winter salads & mango relish 18,50

Goose consommé with gyoza | edamame | snow peas

(also available vegan on a miso basis) 13,50

The main courses

Breast of local farm goose on Armagnac plum sauce 39,50

Leg of local farm goose in a classic sauce with mugwort 39,50

to our two goose main courses we serve:

Potato dumpling | pear red cabbage | glazed chestnuts | marzipan - baked apple

Enjoy your meal, the entire team of



wishes you a pleasant stay



Spitzweg's winter card for the goose

... Starters ...

<i>Oriental salad of dates, tomatoes & pomegranate</i> <i>with goat's cheese pralines in a pistachio coating, citrus fruits & nut crunch</i>	18,00
<i>Tuna - Tatar Avocado Buttermilk Wasabi Cucumber Wakame</i>	18,50
<i>Venison carpaccio with black walnut and tarragon grape salad</i>	18,50
<i>Fusilli with our light veal bolo, wild mushrooms & parmesan</i> <i>(also available as a vegetarian option)</i>	small 18,00 big 23,00

... In between ...

<i>Goose consommé with gyoza edamame snow peas</i> <i>(also available vegan on a miso basis)</i>	13,50
<i>Our bouillabaisse with aioli & crusty bread</i>	14,50
<i>Our soup of the day (please ask our service)</i>	9,50

... Main Course...

<i>Veal saddle steak with porcini mushroom parmesan crust on port wine jus</i> <i>with sweet potato puree & baked vegetables</i>	38,50
<i>Saddle of venison on cranberry - sour cherry sauce</i> <i>celery puree, poppy seed Brussels sprouts, fiocchi & pear</i>	39,50
<i>Sea bass - fillet on tomatoes - fregola sarda, pesto & oven vegetables</i>	38,50
<i>Cod loin fillet on belluga lentil vegetables with wild broccoli,</i> <i>oven tomato and fine pancetta foam</i>	39,50

... Main Course vegetarian & vegan ...

<i>„Veggi - Ramen“ - Japanese miso vegetable stew with rice noodles,</i> <i>Tofu & mushrooms (vegan, gluten-free, lactose-free and: delicious)</i>	19,50
<i>Porcini mushroom ravioli with wild mushrooms, sugar snap peas & parmesan foam</i>	24,50
<i>Vine tomatoes - fregola sarda with grilled vegetables, burrata & pesto</i>	23,50

... Dessert ...

<i>Chestnut mousse with small quince ragout in almond hippe</i>	10,50
<i>The classic Crêpe Suzette with vanilla ice cream</i>	12,50
<i>Passion fruit crème brûlée with coconut ice cream & small exotic salad</i>	12,50
<i>Selection of cheeses with red wine pear, fig mustard, & Hinkel's fruit bread</i>	13,50

Enjoy your meal, the entire team of



wishes you a pleasant stay

