

# Asparagus - strawberry weeks



## Our aperitif of the month

Strawberry - Bellini  
also  
non-alcoholic  
10,50

## The menu recommendation

„All kinds of local asparagus“  
Salad | Gratin | Tortilla  
with wild garlic aioli & wild herb salad  
20,50

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Potpourri of creamed asparagus and young spring vegetables  
with nut butter mash, with optional:  
our „Königsberger Klopse“ made from 100% local veal

or

our „Crispy Shrimps Balls“  
31,00

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Strawberry - Tiramisu  
9,50

Menuprice p. P.: 58,00

## The wine recommendation for asparagus

2022 „Edel“ Cuvée of Riesling, Pinot Gris, Muscat, Gewürztraminer  
Grand C - Domaine Joseph Cattin, Alsace, France  
Multi-layered aromas of mango, melon, peach and grapefruit  
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 's menucard

## ... Starters ...

<i>Fruity asparagus - strawberry - wild herb salad in cider vinaigrette and goat's cheese - pralines in a pistachio coating</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>King Prawns on small asparagus, pea risotto &amp; lobster foam</i>	22,00

## ... In between ...

<i>Cream soup of spring herbs with wild garlic croutons</i>	10,50
<i>Consommé of vine tomatoes with two types of crostini - burrata &amp; tomato</i>	11,50

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

## ... Main Course ...

<i>Guinea fowl and asparagus roulade in a Serrano ham coating on Parmesan foam, with balsamic vinegar onions, wild garlic gnocchi &amp; grilled vegetables</i>	36,00
<i>Rack of lamb under a wild garlic crust on a burgundy sauce with baked tomatoes, green beans and homemade gnocchi</i>	39,00
<i>Fried North Sea plaice fillet „Finkenwerder Art“ with nut butter mash &amp; cucumber salad in dill yogurt</i>	33,00
<i>Swordfish steak with salted lemons - Gremolata with sage - Linguini on Sicilian Aubergine and tomato compote with capers</i>	37,00
<i>Sea bass fillet on asparagus and pea risotto with fine lobster cream</i>	39,00

## ... Main Course vegetarian & vegan ...

<i>Creamy asparagus and pea risotto with baked tomatoes and parmesan foam</i>	24,50
<i>Sage linguini with Sicilian Aubergine and tomato compote, Burrata &amp; pine nuts</i>	24,50
<i>Two kinds of gnocchi with grilled vegetables, parmesan &amp; wild garlic pesto</i>	23,50

## ... Desserts ...

<i>Warm rhubarb crumble with vanilla ice cream</i>	10,50
<i>Valrhona chocolate tart meets raspberry   passion fruit   hazelnut</i>	11,50
<i>Eggnog crème brûlée with marinated strawberries &amp; sorbet</i>	12,50
<i>Selection of cheeses with fig mustard, grapes &amp; Hinkel's fruit bread</i>	13,00

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