

Menu Recommendation Sylt Weeks

Aperitif of the month

Sea buckthorn - Spritz
10,50
(also non-alcoholic)

Our "Sea breeze - Menu"

„Friesenbrot“ ~ toasted farmer's bread
with matjestatar, cucumber spaghetti,
beet & caviar - sour cream

19,00

Sylt pan fish from cod - Loín
on fine mustard foam,
Mashed potatoes & braised cucumber

38,00

„Blond Swede“

White chocolate | apple | crumble | eggnog

9,50

Menu price p.p.: 64,00 €

Our special offer

Roasted
King prawns
Black Tiger
500 g | 33,00 €
1000 g | 59,50 €
We also serve
Aioli, sweet chili sauce,
saffron mayo

The wine recommendation for the Sylt Weeks

2024 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 - 9,20 €, Bottle 0,75 l - 33,00 €

Enjoy your meal, the entire team of



wishes you a pleasant stay



Spitzweg Sylt Weeks

... Starters ...

Goat's cheese baked in pumpkin seed crisp on beet, baby spinach & berries	18,00
Tuna - tataki avocado cucumber wakame wasabi - buttermilk broth	21,00
Grilled scallops on beet quinoa with two types of hummus	22,00
Carpaccio of veal fillet & kohlrabi with fresh chanterelles & parmesan	19,50
Spitzweg's bouillabaisse with aioli & crispy bread	15,50
Chanterelle foam soup with pesto croutons	12,50

... Main Course ...

"Redfish escalope" on a warm potato and cucumber salad with radishes, Garden herbs & tartar sauce	34,00
North Sea - Plaice fillet "Finkenwerder style" with risotto potatoes & grilled vegetables	35,00
"Kliff - grill plate" - 3 fish fillets, prawn & scallop, with saffron - chili - mayo garlic bread grilled vegetables	44,00
Whole sole "Müllerin style" with risolée potatoes & leaf salads	47,00
Cordon Bleu of Swabian hall pork on warm potatoes - Cucumber salad with radishes, garden herbs & cranberries	34,00
Entrecote of local veal roasted with sage & guanciale, served with mashed potatoes & "cabbage & turnip vegetables"	38,00
Saddle of lamb with wild garlic crust with runner beans & rosemary potatoes	39,00

... Main Course vegetarian ...

Beet quinoa with two types of hummus & grilled vegetables	22,50
"Cabbage & turnips" - kohlrabi, pointed cabbage & co. with blue cheese croquettes	24,50
Porcini mushroom panzerotti with baby spinach, baked tomatoes & parmesan foam	23,50

... Desserts ...

Sylt rose almond parfait with iced champagne zabaglione & berries	12,00
Apricot curd dumplings coated in poppy seeds on apricot compote, sour cream ice cream	12,50
Three kinds of homemade sorbets with seasonal fruit	12,50
Cheese variation with fig mustard, fruit bread & grapes	14,00

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

