

SPITZWEG at the Mediterranean



Our menu recommendation - Mediterranean

Aperitif of the month

Bellini - White Peach
10,50
(also non-alcoholic)

„Panzanella“

*Tuscan tomato and bread salad
with baked buffalo mozzarella*

18,50

Iberico pork loin

*fried with Serrano ham & sage,
potatoes, grilled vegetables,
pimientos & two kinds of mochos*

37,00

Basil - Panna - Cotta

*with spicy nectarine salad &
cassis sorbet*

10,50

Menu price p.P.: 60,00 €

Our special offer

*Roasted
King prawns!
Black Tiger
500 g | 33,00 €
1000 g | 59,50 €
Served with
aioli, sweet chili sauce,
saffron mayo*

Our wine recommendation

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 at the Mediterranean sea

... Starters ...

<i>Spicy three - melon mint salad with goat's cheese crisp & berries</i>	18,50
<i>„Pastrami - Tramezzino“ with taleggio, apricot chutney, red onion jam, oven-baked tomatoes & rocket salad</i>	18,50
<i>„Scampi - Zucchini - Fritura“ with passion fruit - chili - mayo, Melon & Baby Romana - hearts of lettuce</i>	18,50
<i>Grilled octopus on quinoa tabouleh salad and lime yogurt</i>	18,50

... In between...

<i>Spitzweg's Bouillabaisse with aioli & crispy bread</i>	15,50
<i>Gazpacho Verde with 2 kinds of crostini - feta cheese & green tomato</i>	10,50
<i>Our soup of the day (please ask our service)</i>	9,50

... Main Courses ...

<i>Loup de mer fillets on fregola sarda with tomato, vegetable sauce & pesto</i>	37,50
<i>„Livorno - style“ swordfish steak - oven - baked tomatoes capers olives with salted lemon gremolata & sage linguini</i>	37,50
<i>Mediterranean noble fish & seafood variation with potatoes, grilled vegetables, pimientos & two kinds of mochos</i>	44,00
<i>Linguini with veal sugo, chanterelles, baked tomatoes & parmesan</i>	24,00
<i>Tagliata of beef on balsamic vinegar - lentils - vegetables, with rocket, pearl onions & parmesan</i>	39,50

... Main Courses vegetarian ...

<i>Mediterranean grilled vegetable plate with rosemary potatoes & 2 kinds of mochos</i>	23,50
<i>Fregola sarda with spicy tomato and vegetable sugo, burrata & pesto</i>	24,50
<i>Porcini mushroom ravioli with sugar snap peas, baked tomatoes and parmesan foam</i>	24,50

... Desserts ...

<i>Warm apricot crumble with vanilla ice cream</i>	10,50
<i>Raspberry cheesecake with passion fruit espuma & raspberry sorbet</i>	12,00
<i>Three types of homemade sorbets with summer fruits</i>	13,00
<i>Selection of cheeses with grapes, fig mustard & fruit bread</i>	13,00
<i>Miniature dessert „Pistaccio Affogato“ - Vanilla ice cream Espresso Pistachio</i>	8,50

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

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