

Menu recommendation for golden autumn



Aperitif - Recommendations

"Calvados - Cocktail"
Cider | Calvados | Crémant
10,50

Fruit secco from
„van Nahmen“
Apple | Pear |
Quince
8,20

Our autumn menu

*„Variations of three kinds of pumpkin“
Carpaccio, Sponch, Mousse,
with Crispy Shrimps - Ball
20,50*

*Crispy free-range duck leg
on star anise - plum sauce
with bread dumplings & cream - pointed cabbage
34,50*

*Warm apple and cinnamon crumble with vanilla ice cream
10,50*

Menuprice p.P.: 61,50

The wine recommendation

*2023 Jordan Cuvée 1858 Memories & Generations in Red
Lower Austria, winery Jordan
Well - balanced wine, fragrant with red berries, hints of chocolate,
plum compote, soft on the palate and distinctly fruity
Glass 0,2 | 10,50 Bottle 0,75 | 36,00*

Our surprise menu

*You simply want to let us surprise you
and put yourself entirely in our culinary 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

Enjoy your meal, the entire team of



wishes you a pleasant stay



Spitzweg's Golden Autumn Menu

... Starters ...

<i>Treviso salad with raspberry - walnut vinaigrette and walnut brittle, as well as baked blue cheese croquettes</i>	18,50
<i>Porcini mushroom crostini with marinated cipollini onions, black walnuts and red wine pears, Parmesan & aged balsamic vinegar</i>	19,00
<i>Crispy Shrimps - Ball & Spicy Tuna - Tatar with Mango Avocado Curry</i>	20,50
<i>Beef teriyaki skewer with peanut sauce, purple sweet potato noodles & Asia - vegetables (also available as a vegetarian or vegan starter)</i>	20,50

... In between ...

<i>Hokkaido pumpkin soup with pumpkin seed oil & seeds</i>	10,50
<i>French onion soup with tarragon & Gruyère cheese</i>	10,50
<i>Spitzweg's soup of the day (please ask our service staff)</i>	9,50

... Main Courses ...

<i>Paillard of Duroc pork with delicate porcini foam & wild mushrooms, potato - dumplings and pancetta beans</i>	34,50
<i>Beef tenderloin steak with porcini mushroom and Parmesan crust on port wine jus with sweet potato purée & colorful market vegetables</i>	39,00
<i>„Finkenwerder - style“ plaice fillet with sautéed pak choi and mashed potatoes and lemon butter foam</i>	34,50
<i>Whole mountain stream trout (boneless) fried in almond butter, with risole potatoes, crispy cauliflower, and tartar sauce</i>	36,50
<i>Cod - Loin - Fillet on pink pepper - Beurre Blanc with Mashed potatoes and colorful market vegetables</i>	39,00

... Main Courses vegetarian ...

<i>Asia-vegetable bowl with sweet potato noodles, pak choi, mushrooms, peanuts & curry</i>	23,00
<i>Crispy cauliflower with risolée potatoes and tartar sauce</i>	22,50
<i>Porcini mushroom ravioli with pointed cabbage, wild mushrooms, roasted tomatoes, parmesan foam</i>	24,50

... Desserts ...

<i>Pumpkin Sponge Cake with vanilla ice cream & pumpkin seed oil</i>	9,50
<i>Cinnamon plums - mascarpone tiramisu with amarettini</i>	9,50
<i>White chocolate panna cotta with green apple, fennel and cucumber</i>	10,50
<i>Cheese selection with red wine pears, nuts, and Hinkel's fruit bread</i>	13,50

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