

Spitzweg says „Choose the Goose“



Our aperitif recommendation for goose

„Hugo Orientale“

Pomegranate | Hibiscus | Lime | Mint | Crémant

10,50

The wine to accompany goose

2020 Entdeckung
der Langsamkeit

Corbieres AOC
Chateau Montfin
organic farming

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 local farm-raised goose

Gyoza | Edamame |
Sugar snap peas | Sherry

Breast from a local farm goose

on Armagnac - plum sauce

Potato dumpling, pears - red cabbage, chestnuts

Lime sorbet with passion fruit - yuzu espuma
and small exotic salad 12,00

Menu price p.P.: 66,00

The starters

Three kinds of goose crostini with spiced onions, pumpkin, and port wine jelly

Rillettes | Goose liver mousse | Smoked goose breast 20,50

„Our goose crisp“ - Crispy, stuffed goose rolls with a hint of
Oriental winter salads & mango relish

19,50

Goose consommé with gyoza | edamame | sugar snap peas
(also available in a vegan version based on miso)

15,00

12,50

The main courses

Breast of local farm-raised goose on Armagnac plum sauce

41,50

Leg of local farm-raised goose in classic sauce with mugwort

43,50

Goose cooked overnight at low temperature,

we serve the following with both goose main courses: Potato dumpling |

Red cabbage with pears | Glazed chestnuts | Marzipan - Baked apple

Enjoy your meal, the entire team of



wishes you a pleasant stay



Spitzweg`s winter menu for goose

... Starters ...

<i>Oriental salad with dates, tomatoes and pomegranate with goat's cheese – honey cake gratin & nut crunch</i>	18,50
<i>Salmon – Tokyo – style carpaccio: Ginger Sesame Wakame Avocado</i>	20,50
<i>Jumbo prawns on beetroot quinoa & baba ganoush & hummus (also without prawns, vegetarian vegan option available)</i>	20,50 16,50
<i>Venison fillet carpaccio with tarragon and grape salad, pumpkin seed oil and black walnut</i>	20,50

... In between ...

<i>Our bouillabaisse with aioli & crispbread</i>	15,50
<i>„Soup of the day“ (please ask our service staff)</i>	10,50

... Main Courses ...

<i>„Two types of Iberico pork“ – loin and crispy pork belly 24 h Low temperature gently cooked in ponzu sauce, Pointed cabbage, king oyster mushroom & sweet potato</i>	37,50
<i>Venison saddle on cassis and blackberry sauce Bleached celery purée, poppy seeds, Brussels sprouts, fiocci pasta, mushrooms</i>	44,00
<i>Salmon fillet with black pepper spice crust on pea purée with Pak choi, sugar snap peas and lime foam</i>	37,50
<i>Fillet of white Atlantic halibut on Belluga – lentil vegetables with wild broccoli, oven – roasted tomatoes and fine pancetta foam</i>	39,50

... Main Courses vegetarian ...

<i>„Veggi-Ramen – Japanese miso vegetable stew with rice and noodles, Tofu, pak choi & mushrooms (vegan, gluten – free, lactose – free and delicious)</i>	22,50
<i>Porcini mushroom ravioli with wild mushrooms, sugar snap peas and Parmesan foam</i>	24,50
<i>„Veggi of the day“ (please ask our service staff)</i>	22,00

... Desserts ...

<i>Spekulatius – Parfait auf Punschsauce</i>	13,50
<i>Nougat – Chili – Mousse mit Zwergorangen – Ragout & Haselnuss – Hippe</i>	14,00
<i>Kokos – Crème brûlée mit Ananas – Ragout & Pina Colada Eis</i>	14,00
<i>Brombeer – Ofenschlupfer mit Cassissorbet & geeister Champagner-Zabaglione</i>	14,50
<i>Käseauswahl mit Rotweinsbirne, Feigensenf, & Hinkel's Früchtebrot</i>	14,50

Our surprise menu

Would you like us to surprise you with our culinary delights ?

*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

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