

Culinary journey to the Alps at SPITZWEG



Our Aperitif of the month

„Willi Royal“

Pear | Williams | Crémant (also available alcohol-free)

10,50

The menu recommendation

Vogerlsalat (Lamb's lettuce) with pickled cauliflower, rona,
roasted mushrooms & garlic croutons

17,50

Resches Entenhaxer'l (Crispy duck leg) with blood orange sauce
with crispy potato patties & kale salad

34,50

Warmer Topfen – Palatschinken (Warm curd cheese pancakes)
with raspberry coulis & vanilla ice cream

10,50

Menu price p. P.: 58,00

Our Surprise - Menue

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 59,00 | 7 course Surprise - Menue 72,00

Enjoy your meal, the entire team of



wishes you a pleasant stay



Menu culinary journey to the Alps

... Starters ...

- „Alm - Öhi's Cheese bread“ - Toasted farmhouse bread with Tyrolean bacon and chestnut honey, melted Appenzeller cheese, served with pickled cauliflower & Rona 18,50
- „Pumpkin seed - fried chicken“ on fresh kale salad with blood orange & pomegranate 18,50
- „Prawns - Pfand'l Esterhazy Style“ with colourful julienne vegetables in a savoury garlic and herb dip with toasted farmhouse bread 18,50
- „Blunzen - Gröst'l“ - Crispy black pudding slices on vanilla cream cabbage, potatoes - mashed, marjoram - apple slices & fried onions small 17,50 | large 25,50

... In between ...

- „Frittaten soup“ - beef consommé with herb pancakes - strips 10,50
- Hearty potato soup with mushrooms & garlic croutons 10,50
- Soup of the day (please ask our service staff) 9,50

... Main Courses ...

- Cordon bleu (Swabian Hällisch country pork) with mountain cheese and Tyrolean bacon, on a bed of finely chopped potatoes, kohlrabi, creamed vegetables and cranberries 29,50
- Saddle of venison on cassis sauce with bread dumplings, pointed cabbage and mushrooms 39,00
- Salmon with meatballs, vanilla cream sauce, apple slices and mashed potatoes 29,50
- Whole mountain trout (boneless) fried in almond butter with mashed potatoes & dill cream - cucumber salad 35,50
- River zander fillet on Rona - Risotto with green apple - Staudi - Salad, Horseradish foam & fresh horseradish 37,00

... Main Courses vegetarian ...

- Tyrolean „Schlutzkrapfen“ (ravioli) with browned butter, leaf spinach & mountain cheese 22,50
- Delicate potato and kohlrabi cream vegetables with linseed oil and roasted seeds and Gorgonzola croquettes 23,50
- Rona-Risotto with green apple - Staudi - Salad, horseradish foam & fresh horseradish 23,50

... Desserts ...

- Semolina pudding with raspberry, pomegranate & almond brittle 9,50
- Pumpkin seed parfait with baby oranges, ragout and candied pumpkin seeds 10,50
- Kaiserschmarrn with stewed plums & vanilla ice cream (at least 20 minutes) 14,50
- Alpine cheese selection with red wine pears, fig mustard & Schüttelbrot 13,50

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