

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

Menuprice 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 - Gröstl“ - 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 - Staudí - 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 - Staudí - 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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