

Asparagus - strawberry weeks



Our aperitif of the month

Strawberry - Bellini
also
non-alcoholic
10,50

The menu recommendation

*„All kinds of local asparagus“
Salad | Gratin | Tortilla
with wild garlic aioli & wild herb salad*
20,50

*Black - feathered chicken and asparagus roulade
wrapped in Serrano ham,
served on a bed of creamed asparagus
and spring vegetables with mashed potatoes*
37,00

Strawberry - Tiramisu
9,50

Menu price p. P.: 64,00

The wine recommendation for asparagus

2023 *„Edel“ Cuvée of Riesling, Pinot Gris, Muscat, Gewürztraminer
Grand C - Domaine Joseph Cattin, Alsace, France
Multi-layered aromas of mango, melon, peach and grapefruit
Glass 0,2 | 10,50 Bottle 0,75 | 36,00*

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

Enjoy your meal, the entire team of



wishes you a pleasant stay



Spitzweg's Menucard

... Starters ...

<i>Fruity Asparagus, Strawberry, and Wild Herb Salad</i> <i>with Cider Vinaigrette and Pistachio - Crusted Goat Cheese</i>	19,50
<i>Carpaccio of pink-seared veal tenderloin with tuna cream</i> <i>and a small Mediterranean artichoke salad</i>	19,50
<i>Asparagus Gratin with Parmesan, Butter, Bresaola and Wild Garlic Crostini</i>	21,50
<i>King prawn on baby asparagus - Pea risotto & lobster foam</i>	22,00

... In between ...

<i>Light spring herb soup with wild garlic and croutons</i>	10,50
<i>Asparagus minestrone with orecchiette, peas and Parmesan</i>	10,50
<i>Soup of the day - please ask our service team</i>	9,50

... Main Courses ...

<i>Saddle of lamb with a wild garlic crust, served with a rich Burgundy sauce</i> <i>with oven-roasted tomatoes, bush beans and homemade gnocchi</i>	40,50
<i>Simmental beef tenderloin tagliata with asparagus au gratin,</i> <i>potatoes and balsamic onions</i>	42,00
<i>Crispy butter - crusted mackerel fillet with grilled asparagus,</i> <i>new potatoes and Frankfurt green sauce</i>	35,00
<i>Swordfish with Salted Lemons and Gremolata on Linguine alla Puttanesca</i>	37,00
<i>Sea bass fillet with asparagus and peas, served with risotto and lobster foam</i>	38,00

... Main Courses vegetarian ...

<i>Linguine alla Puttanesca with Burrata & Wild Garlic Pesto</i>	22,50
<i>Creamy Asparagus Pea Risotto with Oven-Roasted Tomatoes and Parmesan Foam</i>	24,50
<i>Two kinds of gnocchi with grilled vegetables, Parmesan and wild garlic pesto</i>	24,50

... Desserts ...

<i>Warm rhubarb crumble with vanilla ice cream</i>	10,50
<i>Valrhona Chocolate Tart with Raspberry Passion Fruit Hazelnut</i>	11,50
<i>Eggnog - Crème Brûlée with marinated Strawberries & Sorbet</i>	12,50
<i>Cheese platter with fig mustard, grapes and Hinkel's fruit bread</i>	13,00

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