

Menu Recommendation Sylt Weeks



Our „Sea Breeze - Menu“

Aperitif of the month

Sea buckthorn -
Spritz
10,50
(also non-
alcoholic)

Avocado and Prawn Cocktail
with Passion Fruit Mayonnaise,
pink pepper & fresh berries (18,00)

„Redfish cutlets“ with tartare sauce
served with a warm potato and cucumber salad
with garden herbs and radishes

or

„Cordon Bleu made from Hollstein Landschwein pork“
with lingonberries, served on a warm potato
and cucumber salad with garden herbs and radishes
(each 34,00)

„Blonder Schwede“

Iced white chocolate | Apple | Cinnamon | Crumble topping | Egg liqueur
(12,00)

Menu price p.P.: 60,00

The wine recommendation for the Sylt Weeks

2025 er „Leichtigkeit des Seins“, Frankreich, IGP Pays d'Herault
„Blanc de Noir“

100% Tannat grape, pressed white: Delicate fruit & enchanting freshness,
Pear, peach, melon and lychee, light citrus fruit, fine acidity

„Rosè“

100% Grenache, salmon pink, very fine fruit flavours, raspberry, strawberry, melon,
lively, fine and soft acidity on the palate

Glass 0,2 l - 9,20 €, Bottle 0,75 l - 33,00 € (Both wines also non alcoholic)

Enjoy your meal, the entire team of



wishes you a pleasant stay



Spitzweg's Sylt Weeks

... Starters ...

„Friesenbrot“ – Toasted country bread with matjes herring tartare and cucumber spaghetti, beetroot & caviar – sour cream	18,50
Summer salad with warm strips of salmon and prawns in a wasabi and buttermilk dressing	18,50
Goat's cheese coated in pumpkin seeds, on a bed of beetroot, spinach, hazelnuts, raspberries	18,00
Veal fillet and kohlrabi carpaccio with peas, sprouts and Parmesan	19,50
Yellowfin tuna - tataki avocado cucumber wakame soy sauce	21,00

... In between ...

Our bouillabaisse with aioli sauce & crusty bread	15,50
Kohlrabi - Creamy soup with Parmesan and garlic crisps	10,50

... Main courses ...

North Sea – Plaice fillet “Finkenwerder style” with mashed potatoes and braised gherkins	35,00
“Kliff – Grill Platter” – 3 fish fillets & king prawn with 3 different dips grilled vegetables & garlic bread	42,00
Whole sole “Müllerin style” with pan-fried potatoes & cucumber salad	45,00
Simmental beef sirloin steak with pepper, potato gratin and green beans with bacon	38,00
Saddle of lamb with a wild garlic crust served with a rich balsamic and onion jus with grilled vegetables & rosemary potatoes	40,00

... Vegetarian Main courses ...

Summer potato and vegetable gratin with Gruyère and fried onions	23,50
Porcini mushroom ravioli with herb straw mushrooms, roasted tomatoes & Parmesan foam	24,50

... Desserts ...

Sylt Rose and Almond Parfait with chilled champagne – zabaglione & berries	12,00
Blueberry cheesecake tartlets with red berry compote and eggnog mousse	12,00
Three types of homemade sorbet made with seasonal fruit	12,50
Cheese platter with fig mustard, fruit bread & grapes	14,00
Miniature dessert “Pistachio Affogato” – vanilla ice cream espresso pistachio	8,50

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

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