

MEDITERRANEAN WEEKS at SPITZWEG



Our menu recommendation - Mediterranean

Aperitif of the month

"Lava Belle"-
Lavender - Spritz
from the South
of France
10,50
(also non-
alcoholic)

Spicy Three - Melon and Mint Salad
with goat's cheese crisp rolls,
berries and roasted seeds

18,50

„Pollo al Limone“ - Guinea fowl breast
with salted lemons and gremolata,
served with a lemon and butter sauce,
rosemary potatoes and grilled Mediterranean vegetables

37,00

Crème brûlée with a hint of lavender and cassis - sorbet

12,50

Menu price p.P.: 64,00 €

Our special offer

Roasted
King prawns
Black Tiger
500 g | 33,00 €
1000 g | 59,50 €
We also serve
Aioli,
Sweet Chili Sauce,
Saffron - Mayo

The wine recommendation

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 €

Enjoy your meal, the entire team of



wishes you a pleasant stay



Mediterranean Weeks at Spitzweg

... Starters ...

<i>Panzanella - Tuscan tomato and bread salad with baked buffalo mozzarella</i>	18,50
<i>Pastrami - Tramezzino with Taleggio and apricot chutney, red onion jam, oven - roasted tomatoes & rocket</i>	18,50
<i>Scampi and courgette fritters with passion fruit and chilli mayonnaise, Melon & Baby Romana - lettuce hearts</i>	18,50
<i>Salade Niçoise - Tuna Tataki Green beans Potatoes Capers berries Free-range egg</i>	19,50

... In between ...

<i>Delicate lobster bisque with crayfish & crab crisps</i>	15,50
<i>Green gazpacho with two types of crostini - sheep's cheese & green tomato</i>	10,50

... Main courses ...

<i>Swordfish steak 'Livorno-style' - oven-roasted tomatoes capers olives with salted lemons - gremolata & sage - linguini</i>	37,50
<i>Sea bass fillets with saffron - vegetables - Sardinian fregola and lime yoghurt</i>	38,50
<i>Mediterranean fine fish and seafood platter with aioli and pimentos on Panzanella - a Tuscan tomato and bread salad</i>	40,00
<i>Charolais beef sirloin tagliata with balsamic vinegar - lentil salad with rocket, Parmesan, pickled red onions & pimentos</i>	38,00
<i>Veal fillet medallions pan-fried with Parma ham and sage with limes - mashed potatoes & green beans</i>	40,00

... Vegetarian Main courses ...

<i>Saffron - Vegetables - Sardinian fregola with salicornia & limes - Yoghurt</i>	24,50
<i>Linguine with pistachio pesto, oven-roasted tomatoes and burrata</i>	24,00
<i>Two kinds of arancini - fried, stuffed rice balls served on summer salads - Saffron Pistachio Mozzarella and porcini mushrooms Pine nuts Mozzarella</i>	22,50

... Desserts ...

<i>Wild Berry - Meringue Lime and Quark Mousse Berries Pistachio Meringue</i>	10,50
<i>Mocca - Parfait with Amarena cherries, cherry espuma and almond wafer</i>	11,50
<i>Three types of homemade sorbets with summer fruits</i>	13,00
<i>Cheese platter with red wine-poached pears, fig mustard and fruit bread</i>	13,00
<i>Miniature dessert 'Pistaccio Affogato' - vanilla ice cream espresso pistachio</i>	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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