

Golden Autumn at Spitzweg



Our Autumn - Menu

Our Aperitif of the month

"Calvados - Cocktail"
Cider | Calvados | Crémant
10,50

or

Apple Secco
(non-alcoholic)

from

Klosterneuburg
Abbey

near Vienna
10,00

„Variations on Three Types of Pumpkin“

*Carpaccio, sponge, mousse, pickles
with Crispy Shrimps - Ball*

20,50

*Crispy free-range duck leg
with star anise and plum sauce
with dumplings & cream - pointed cabbage*

35,50

Warm apple and hazelnut crumble with vanilla ice cream

11,00

Menu price p.p.: 63,00

Wine recommendations

2023 *Jordan Cuvée 1858 Memories & Generations in Red*
Lower Austria, Jordan Winery

*A well-balanced wine, with aromas of red berries and a hint of chocolate,
Plum compote, a smooth palate and distinctly fruity*

Glass 0,2 | 10,50 Bottle 0,75 | 38,00

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 journey through our cuisine
and choose a surprise menu in miniature*

5 course Surprise - Menu 64,00 | 7 course Surprise - Menu 76,00

Enjoy your meal, the entire team of



wishes you a pleasant stay



Spitzweg's menucard golden Autumn

... Starters ...

<i>Treviso salad with a raspberry and walnut oil vinaigrette, black walnuts, Red wine pear gratinated with Gorgonzola</i>	19,00
<i>Porcini mushroom crostini with marinated cipollini onions, pear and rocket, Parmesan & aged balsamic vinegar</i>	19,00
<i>Crispy Prawns ~ Ball & Spicy Tuna ~ Tataki with Wakame Avocado Curry</i>	21,50
<i>Beef teriyaki skewers with peanut and mango sauce, coconut rice and Asian vegetables (as a vegan version without beef)</i>	20,50 17,50

... In between ...

<i>Hokkaido pumpkin soup with orange, ginger, pumpkin seed oil and seeds</i>	11,50
<i>French onion soup with tarragon and Gruyère</i>	11,50

... Main Courses ...

<i>Lamb loin, cooked until pink, served on a bed of oriental vegetable curry with Lentils, raisins, cashew nuts & papadam</i>	39,50
<i>„Two ways of local beef“ served with a rich Burgundy sauce For 24 hours at low temperature braised cheeks & pink-roasted loin, Sweet potato purée & wild broccoli</i>	41,00
<i>Zander fillet on creamed pointed cabbage, mashed potatoes & delicate ABB mustard foam</i>	37,00
<i>Sea bass fillet on a delicate lobster mousse with avocado and lime risotto & sugar snap peas</i>	38,50
<i>Fillet of Atlantic halibut with wild broccoli, Asian vegetables & Coconut rice with orange - ginger butter</i>	39,00

... Main Courses vegetarian ...

<i>Oriental vegetable curry with lentils, raisins, cashew nuts & coconut rice</i>	23,00
<i>Wild mushroom and pointed cabbage gratin with mountain cheese and bread dumplings</i>	24,50
<i>Porcini mushroom ravioli with sugar snap peas & oven-roasted tomatoes on Parmesan foam</i>	24,50

... Desserts ...

<i>Pumpkin Sponge Cake with Vanilla Ice Cream & Pumpkin Seed Oil</i>	9,50
<i>Cinnamon Plums ~ Mascarpone Tiramisu with Amarettini</i>	9,50
<i>White chocolate panna cotta with green apple, fennel and cucumber</i>	10,50
<i>Cheese platter with red wine-poached pears, nuts and Hinkel's fruit bread</i>	13,50

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