Spitzweg says „Choose the Goose“

Our aperitif recommendation for goose

„Hugo Orientale“

Pomegranate | Hibiscus | Lime | Mint | Crémant

10,50

The wine to accompany goose

2021 Entdeckung der Langsamkeit

Corbieres AOC
Chateau Montfin
organic farming

Bottle 0,75l 39,00 €,
Glass 0,20l 10,50 €

The goose menu

„Our goose crisp“
Goose rolls | Mango |
Pomegranate | Wild herbs

or

Consommé from farm-raised goose
Gyoza | Edamame |
Sugar snap peas | Sherry

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Breast from of farm - raised goose
on Armagnac – plum sauce
Potato dumpling, pears – red cabbage, chestnuts

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Lime sorbet with passion fruit – yuzu espuma
and small exotic salad 12,00

Menuprice p.P.: 66,00

The starters

Three kinds of goose crostini with spiced onions, pumpkin, and port wine jelly
Rillette | Goose liver mousse | Smoked goose breast 20,50

“Our goose crisp” - Crispy, stuffed goose rolls with a hint of
Oriental winter salads & mango relish 19,50

Goose consommé with gyoza | edamame | sugar snap peas 15,00
(also available in a vegan version based on miso) 12,50

The main courses

Breast of farm - raised goose on Armagnac plum sauce 41,50

Leg of farm - raised goose in classic sauce with mugwort 43,50

Goose gently cooked overnight at low temperature,
we serve the following with both goose main courses: Potato dumpling |
Red cabbage with pears | Glazed chestnuts | Marzipan – Baked apple

Enjoy your meal, the entire team of Spitzweg RESTAURANTWEINBAR *wishes you a pleasant stay*

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Spitzweg `s Winter Menu

... Starters ...

Oriental salad with dates, tomatoes and pomegranate
with goat's cheese – honey cake – gratin & nut crunch 18,50

Salmon – carpaccio 'Tokyo-style' *Ginger | Sesame | Wakame | Avocado* 20,50

Venison fillet carpaccio *with tarragon and grape salad, Pumpkin seed oil and black walnut* 21,50

Tuna – Tataki *on red cabbage – ginger salad & miso mayonnaise* 21,50

... In between ...

Our bouillabaisse *with aioli and crusty bread* 15,50

"Soup of the day" *(please ask our staff)* 10,50

... Main courses ...

'Two cuts of Iberico pork' – loin & crispy pork belly
24 h Low - temperature, gentle cooking – in ponzu stock, Pointed cabbage, herb-flavoured seitan & sweet potato 37,50

Venison saddle with black cherry and tonka bean sauce,
celery purée, black salsify & wild mushrooms 44,00

Salmon fillet with salted lemons *– in a nut crust, served on a bed of lukewarm, colourful lentils with wild broccoli & oven-roasted tomatoes* 37,50

Fillet of white Atlantic halibut *on wasabi mash, pak choi and a delicate red cabbage and ginger stock* 39,50

... Vegetarian Main courses ...

Piquant red lentil and vegetable bolognese *with sweet potato – linguine & smoked tofu (vegan, gluten-free, lactose-free and delicious)* 22,50

Porcini - Ravioli with wild mushrooms, *sugar snap peas & Parmesan foam* 24,50

A medley of winter vegetables *with nut butter breadcrumbs on mashed celery* 24,00

... Desserts ...

Speculoos parfait *on punch sauce* 13,00

Nougat – chilli – mousse *with dwarf oranges – ragout & hazelnut – wafer* 13,00

Coconut crème brûlée with pineapple ragout *and piña colada ice cream* 14,00

Warm marzipan – baked apple *with hazelnut crumble, vanilla - rum sauce & ice cream* 12,50

Cheese platter with red wine-poached pears, *fig mustard and Hinkel's fruit bread* 14,50

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

Enjoy your meal, the entire team of Spitzweg RESTAURANTWEINBAR *wishes you a pleasant stay*

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