



SPERLING'S ENJOYABLE TABLE BUFFET

We serve all mentioned dishes following our motto „Fly through the menu and peck like a bird, combine as you like“ as a fantastic table buffet – for sharing, tasting and combining just down at your whim.



„But no enjoyment can be transitory; the impression which it leaves is permanent.“
(Johann Wolfgang von Goethe)

SPEISEN – SPERLING'S ENJOYABLE MENU – SERVED AS A SHARING TABLEBUFFET 2023



Couvert

Warm organic sourdough white bread from Joseph Bakery (VG) with creamy salted butter (V)
Spicy tomato dip (V), Olive oil, maldon salt flakes, cubeb pepper (VG), Hummus with pesto (V)

Vorspeisen:

Beef Tartare grated organic egg, chives, butter & organic wheat sourdough bread from Joseph

Chanterelles-Quiche (V) mit cherry tomatoes and rocket salat und Rucola Salat (V)

Homemade Sperling's Langos „Margherita“, with fresh tomatoes, hummus cream, mozzarella, pesto and olive oil(V)

Sommer-Bowl - passionfruit miso dressing, salad, rice, melon, cucumber, tomatoes, cabbage, pumpkin seeds, crunchy corn (seasonal dish, will be changed shortterm)

Salad with marinated chantarelles, strawberries and grilled goat's cheese, and crumble (contains nuts) (V) (seasonal dish will be changed shortterm)

Hauptgerichte

½ Rosmary Chicken, spiced with lemon-chili-pepper, (GF, LF)

Trout fillet, brown butter and salt lemons (GF)

Terese Major (butcher piece) Juicy and tender beef from the shoulder, medium grilled and thinly sliced on roasted beans with garlic and tarragon (seasonal dish, will be changed short term)

Eggplant from the oven - with hummus, peperonata, tomatoes, sunflower seeds and olive oil (VG) (seasonal dish, will be changed shortterm)

Served with::

braised roots and shallots Wurzeln und Schalotten (GF, LF, V) // sweet potatoe fries , parmesan and truffle mayonnaise (V)

Leaf spinach with parmesan cheese (V, GF) // goldbrwon mini -poatoes tossed in chimichurri (VG, LF)

Desserts

Sperling's beloved beloved yeast dumplings with vanilla sauce and apricot jam (V)

Warm appletarte with vanilla ice cream (V)

Chocolate for the soul! -chocolate cake with creamy core, with sour cherry ragout and pistaccio ice cream (V, GF)

SPERLING'S ENJOYABLE SHARING- "TABLEBUFFET"

3- COURSES € 58,00 PRO PERSON ORDER

2- COURSES € 51,00 PRO PERSON

Kids (no Deluxe Specials):

2-C / 3-C € 37,00/41,00 P. KIND 6-12J)

2-C / 3-C € 24,00/30,00 P. KIND 3-5J)

Please mind that the seasonal dishes will be defined around 1-2 weeks before the even. Dishes are always a subject to changes due to seasonality and availability. (depending on our offers on that date and time) Extras and re-orders will be charged a la carte.