

# GOSPA

GEORG OTS SPA HOTEL

## MENU

### SHARE WITH A FRIEND

<b>SMOKED FISH RILETTE (G, L)</b> Crispy bread and pickled shallot	6€
<b>CRISPY CHEESEBALLS (G)</b> Ras el hanout aioli	7€
<b>CRISPY ARTICHOKE</b> Truffle cheese, truffle aioli	7€
<b>FRENCH FRIES (G, L)</b> Truffle aioli, chilli aioli	9€
<b>GOSPA BREAD SELECTION</b> Hazelnut blackbread, GOSPA crispbread, carrot-soda bread, butter and seasalt	3€

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### STARTERS

<b>TROUT TATAKI (L)</b> Peach, cilantro, yuzu dressing, sesame chips	15€
<b>LIGHTLY SMOKED POTATOES AND WHITEFISH ROE</b> Green onion cream, horseradish, garlic lardo, onion crumble, whitefish roe	15€
<b>GRILLED EEL (G, L)</b> Crispy rice, pickled cucumber, marinated ginger, sesame cream	17€
<b>VENISON TARTAR</b> Pickled kohlrabi, ramson aioli, Sicilian capers, Crana Padano, crispy bread	17€
<b>CAESAR SALAD WITH ROASTED CHICKEN</b> Romaine lettuce, confit tomatoes, Caesar dressing, crispy cheese	15€
<b>ROASTED CARROTS AND CARROT HUMMUS (G)</b> <i>(possible as a vegan dish)</i> Feta cheese, persillade, sea buckthorn vinaigrette, crispy chickpeas	15€
<b>DUCK AND BEETROOT "BORSCHT" (G, L)</b> Duck and beetroot consommé, duck rilette, roasted cabbage, shiitake mushrooms	13€

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G – gluten-free • L – lactose-free • Ask your waiter/waitress about allergens



## MAIN COURSES

<b>AGNOLOTTI HANDMADE PASTA</b>	18€
Ramson, ricotta, fresh basil pesto, pine nuts, Grana Padano	
<b>ROASTED CALAMARI AND SHRIMPS (G, L)</b>	19€
Nduja, persillade and creamy tomato sauce, crispy sourdough	
<b>STEAMED SEABASS (G, L)</b>	23€
Zucchini, spinach, cabbage, cauliflower cream, grilled lemon beurre blanc	
<b>ROASTED CHICKEN (G)</b>	22€
Saffron risotto, chorizo and romesco sauce	
<b>VENISON FILET (G)</b>	29€
Roasted carrots, chorizo, lentils and creamy red wine sauce	
<b>ROASTED CABBAGE (G, L, VE)</b>	18€
Cashew nuts cream, caramelized pecan nuts, creamy lemon sauce	

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## DESSERTS

<b>"GOSPA CLASSIC" WARM CHOCOLATE FONDANT (G)</b>	10€
Raspberry sauce and vanilla ice cream	
<b>RHUBARB PARFAIT (L)</b>	9€
Yoghurt mousse, hazelnut cookie, rhubarb	
<b>ALMOND LEMON FINANCIER (G, L)</b>	9€
Strawberries, meadowsweet, vanilla cream, black pepper meringue	

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ENJOY!



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