

Season for Goose

For starters or in between

Classic goose soup 7.-

thick, creamy soup with dumpling

Goose liver dumpling soup 6.-

beef broth and vegetable cubes

Cream of chestnut soup 8.-

with fried apple and goose breast pieces

Goose liver confit 8.50

with goose crackling and Öfferl "madame crouton" bread

Home-made goose ravioli 12.-

with pea puree and thyme gravy

Goose liver 1a class 21.-

fried with red port & cherry sauce, home-made brioche

(Wine recommendation: Beerenauslese, Bieglert winery)

Main dishes

Roast goose 27.-

with potato dumpling, cranberry pear, red cabbage or warm cabbage salad

Goose breast off the bone 28.-

with potato dumpling, red cabbage or warm cabbage salad, cranberry pear and glazed chestnuts

Our classic dish, potted goose liver confit, is available for you to take home!

7.-