

# GOOSE – SPECIALITIES

from October 28<sup>th</sup> to November 13<sup>th</sup> 2022

Soup of goose gIBLETS bread dumplings (a,c,g,l)	6,20
Homemade goose-potato patties walnut-onion chutney   pear-savoy ragoût (a,c,g,h,l,o)	15,30
Goose-spring roll sweet-sour cabbage salad   horseradish-mayonnaise (a,c,g,l,o)	15,80
Sous vide cooked goose breast tomato crumble   port wine-plum ragoût   chestnut-potato croquettes (a,c,g,h,l,o)	19,30
¼ Goose own gravy   potato dumpling   apple-red cabbage (a,c,g,l,o)	19,90
Whole goose (for approx. 4 persons) potato dumpling   red cabbage   apple slices   cranberries   gravy (a,c,g,o)	140,00

(please bring your own tableware for the goose)  
To be ordered 3 days in advance.