

Spitzweg says „CHOOSE the GOOSE“



Our Aperitif - recommendation

„Hugo Orientale“

Pomegranate | Hibiskus | Lime | Mint | Crémant

9,50

Our Geese menu

Consommè of Oldenburg Goose
with Gyoza | Edamame | glass noodles

11,50

Breast of domestic farmer goose with Armagnac – plum sauce
potato dumpling, pears – red cabbage, chestnut

Lemon sorbet with Vodka

9,50

Menu price p.P.: 51,00

Starters

„Our Gänsekusper“ - Crispy, filled goose rolls with a touch
of Orient on winter salads with Mango - Relish

15,50

Small Cesar`s Salad with geese – Croutons & Pomegranate

13,50

Mains

Breast of domestic farmer goose with Armagnac – plum sauce

33,00

Leg of domestic farmer goose on the classis sauce with mugwort

33,00

Our geese dishes will be served with following side dishes:

Potato dumpling | pears – red cabbage | sweet chestnuts | marzipan – baked apple

Our wine recommendation for the goose

2015 | 2016 Entdeckung der Langsamkeit „Discovery of Slowness“

Corbieres AOC | Chateau Montfin | organically grown

complex & rich in finesse, flavors of Blackberries,
cherry & plum, harmonious & expressive

Bottle 0,75l 35,00€, Glass 0,20l 9,50€

Enjoy your meal, the entire team of



wishes you a pleasant stay

... Starters ...

<i>Goat cheese with poppy – honey crispy on fine wintersalads & citrus fruits</i>	14,50
<i>Tuna Tataki red cabbag-ginger pumpkin-Chutney Avocado buttermilk-wasabibrew</i>	15,50
<i>Veal fillet – Teryiaki skewers <u>or</u> Roasted king prawns</i>	
<i>with Coconut - rice, asia vegetables & peanut – mango - chilidip</i>	16,00

... Inbetween ...

<i>Potato – Porcini – Macchiato with Pumpnickel / brown bread - Croutons</i>	9,50
<i>Soup of the day (please look at the blackboard or ask our service)</i>	8,50

... Mains ...

<i>Crispy Duroc pork belly with Ponzu - Sauce, nutbutter puree and sauteed pointed cabbage - forest mushroom vegetables</i>	29,50
<i>Saddle of deer veal on blueberry - peppersauce, poppy - Brussels sprouts, brown bread - dumpling & redwine pear</i>	36,00
<i>Roasted fillet of gilthead on fine Madras – curry – vegetables with mountain lentils, roasted cauliflower & Cashewnuts</i>	29,50
<i>Fillet of white Atlantic Halibut in red cabbage - gingerbrew, nutbutterpuree & Pak Choi</i>	34,50

... Veggie Mains ...

<i>Forest mushroom - Risotto with confit cherry tomatoes and fine Parmesan froth</i>	18,00
<i>Madras - curry with mountain lentils, cauliflower, mint yoghurt, Papadam & Tofu</i>	19,50

... Sweets ...

<i>Maroni - Mousse in almond stick on fine quince compote</i>	9,00
<i>Crème brûlée with Vanilla – -pineapple - ragout & pineapple sorbet</i>	9,50
<i>„Potpourri of Valrhona chocolate with all kinds of sweets“: little choco cake nougat – parfait salt – caramel – mousse white choko – wild flower – plate</i>	11,00
<i>French cheese selection with redwine pear, fig mustard & crispy bread</i>	10,50

Our Surprise Menus

... or do you like culinary surprises ? ...

Please take note of our surprise – menus,
a culinary travel en miniature through our creative cuisine

5 course surprise-menu 52,50 | 7 course surprise-menu 64,50

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