

# Goose season 2022

... starts on 11.11. in our restaurant



## To start

Small bread variation from BeckABeck  
with salted butter · 4,00 ·

or

GooseCrispRoll on apple and brussels sprouts salad & apple puree 7,00 ·

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## Starter

Small marinated field salad, braised beet  
and caramelized nuts · 9.00 ·

... and optionally completed with  
slices of smoked duck breast · 13.00 ·

or

Clear goose broth with own chowder and vegetable strips · 8.50 ·

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## Centerpiece - Goose

☞ Roast goose fresh from the oven · 39.— · p.P.  
- (1 goose enough for 6 people) only possible on advance order -

or

☞ Goose leg confit in goose fat and aromatics · 35.— ·

or

☞ Long-term gently cooked goose breast · 37.— ·

served with spiced red cabbage, slices of napkin bread dumplings and  
potato dumplings, chestnut puree and glazed chestnuts

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## Conclusion - Desserts

Preserved mulled wine plums with "EisSchnuppe" cinnamon ice cream  
and vanilla salt crumble · 9,00 ·

or

Warm chocolate cake with liquid core  
served with red fruit jelly and blueberry sour cream ice cream<sup>1a,3,7</sup>  
· 13,00 ·

... The chocolate cake is freshly baked and therefore  
requires about 20 minutes preparation time.

☞ Due to the rapidly rising costs for energy - especially in the energy-intensive area of the kitchen - we  
have decided to add one euro to each dish (especially on hot dishes)  
- limited in time -

All prices shown are inclusive prices - incl. VAT & energy flat rate.