



Goose roast for the pre-Christmas & Christmas season to pick up for home

- only possible on pre-order from ab dem 11.11. bis 24.12. –
When pre-ordering, please note that we need at least 3 days preparation time.

For the oven-fresh goose roast
we are happy to take part of the work from you.
(1 goose sufficient for approx. 6 persons)

We fill and cook the goose
and you can finish the roast at home.

Instructions:

- unpack the goose and put it in a fryer
- approximately bake 1/2 h at 160°C in the oven
- afterwards approx. fry 1/4 h at 210°C with top heat nicely crispy

simply heat the sauce supplied in the pot or bag in a water bath
(if necessary add some liquid and mix it up with a magic wand)

Serve, ready!

Supplements can also be prepared under vacuum:

- o napkin bread dumpling slices (3 pieces) 4.– €
- o potato dumpling slices (3 pieces) 4.– €
- o spiced red cabbage 5.– €
- o chestnut puree or glazed chestnuts 4.– €

... each per person

The price per ready-to-oven and pre-gardened goose is 160.– €. (orders can be placed up to 20th Dezember 2 p.m.)

Picking up for Christmas is still possible until 24.12.2023 until 1 p.m.
The restaurant remains closed on 24.12. & 25.12.

Your team from Wirtshaus Garbe