



WIRTSHAUS
GARBE

Welcome
Regional | cosy | cordial

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

- only possible on pre-order from 11. 11. 2020 -

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 dumplings (3 pieces) 3. -- €
- o Potato slices (3 pieces) 3. -- €

- o spicy red cabbage 4. -- €
- o Glazed maroons or maroon purée 2. -- €
... per portion

The price per ready-to-oven and pre-gardened goose is 130. -- €. (orders can be placed up to 21st december at 2 p.m.)

Picking up for Christmas is possible :
23. 12. between 11:30 and 7:00 p. m.
24.12. between 11:30 and 13:30
25.12. closed

Your team of Wirtshaus Garbe