

TRADITIONAL GOOSE DINNER

Cremant Rosé

*Chardonnay, Chenin Blanc, Pinot Noir
Sieur d'Arques*

&

Amuse Bouche

*a chefs winter greeting
out of our kitchen*

Bread & Butter

*sourdough bread from „le Brot“
salted butter*

Porcini mushroom consommé

*Végetable brunoise, chervil
winter truffle
buckwheat*

Goose from Brandenburg

*crispy gooseleg, goosebreast confit
napkin dumplings, red cabbage, brussels sprouts
thyme jus*

Birne

*poached pear, brittany shortbread
lemon confit, vanilla yoghurt
yoghurt-lime-sorbet*

p.P.

85,-