

# Christmas menu

15.11.2018 - 29.12.2018

**Soup of the day (a new soup each day) 4,90 €**

**Starter 12,90 € each**

Field salad with tender pink duck breast strips and orange fillet compote  
Goat cheese gratin with poor knights brioche and caramelised carrots

**Main course - Festive goose 30,00 € per person**

On request, the festive goose (pre-order for 4 people) with  
red cabbage and dumplings

**Main course 21,90 € each**

Goose drumstick with red cabbage and potato dumplings  
Tender pink roasted duck breast with creamy polenta, vegetables and cherry sauce  
Deer ragout with cranberries and gnocchi, served with brussel sprouts  
Loup de mer with pumpkin cubes and risotto

**Main course – Vegetarian 12,90 € each**

Vegetable lasagne with Christmas vegetables

**Dessert 9,90 € each**

Roasted apple with marzipan and chocolate ice cream, served with vanilla sauce  
Cinnamon parfait with profiterol and hot cherries

# *Our classics*

## Starter 12.90 €

Carpaccio with fresh arugula, roasted pine nuts and parmesan

## Main courses

Tender pink roast beef on a wild herb salad and roast potatoes,  
served with a tartar sauce - 19,90 €

"Wiener Schnitzel" fillet of veal with roast potatoes and market vegetables – 17,90 €

Homemade beef roulade with apple red cabbage and mashed potatoes – 18,90 €

Argentinian beef fillet with rosemary potatoes and seasonal vegetables – 29,90 €