

Martini Goose

. Oktober 15th bis 30. November

Aperitif Suggestion:

Ingwerer spritz	8,20
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Menu:

Terrine of goose liver with elderberries and brioche	16,40
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Cream of goose soup with crumbling dumpling	8,50
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¼ Martini Goose with potatoes-chestnut roulade and red cabbage	34,00
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chestnut puree with amarena cherries	8,90
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Set Menu 3-courses 49,00

Set Menu 4 courses 59,00

Wine suggestion:

white: Staubiger 2025, Bio-Weingut Payer, Carnuntum	1/8l 6,90
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red: Junger roter 2025, die Burgundermacher, Thermenregion	1/8l 6,90
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