



# Hamburg Ganz(s) Weihnachtlich

From November 11<sup>th</sup> to December 23<sup>rd</sup>

Corn salad | raspberry dressing | glazed apple slices caramelized goat cheese

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Chestnut foam soup | chocolate | port wine  
Tranche of the Barberie duck breast

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Crispy roast goose - out of the oven -  
Cassis red cabbage | small potato dumplings | goose jus

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Chocolate soufflé | berry coulis | gingerbread ice-cream

4-course menu

**€ 49,00**

3-course menu with starter

**€ 41,00**

3-course-menu with soup

**€ 37,00**

– Wine-Recommendation –

Within the scope of our culinary goose special we serve three corresponding wines according to the choice of our sommelier (each served in 0,1 l)

2018er Krieger Weißburgunder  
Dry white wine | Vineyards Krieger | Pfalz

2017er Chardonnay Classic  
dry white wine | Beringer Vineyards | California | USA

2012er Crianza Ramírez de la Piscina | Tempranillo  
Full-bodied red wine | Bodegas Ramírez de la Piscina  
San Vicente de la Sonsierra | La Rioja

**€ 14,00 per person**