



Hamburg Ganz(s) Weihnachtlich

From December 01st to 23rd

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

Chestnut foam soup | chocolate | port wine

Tranche of the Barberie duck breast

Crispy roast goose - out of the oven -

Cassis red cabbage | small potato dumplings | goose jus

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