

## MENU

# HAMBURG GANZ(S) WEIHNACHTLICH

Starting from November 11th to December 23rd, 2021

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

### – All Inclusive Package –

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) as well as our GATE 47 cocktail and a coffee speciality for dessert.

#### **2018er Select Terroir Reserva Sauvignon Blanc**

Santa Ema Vineyards | Chile

\* \* \*

#### **2019er AUKA Malbec Rosé Classic**

trockener Roséwein | Bodega San Polo | Argentinien

\* \* \*

#### **2017er Letra de Tango**

Cuvée aus Cabernet Sauvignon | Bonarda  
Bodega San Polo | Argentinien

€ 15,00 per person