



# Weekly Menu

## GOOSE MEETS MUSHROOM

hausgemachte gänseleberknödel / pilzragout  
schittlauch / rosenkohl

*homemade goose liver dumplings / mushroom ragout / chives / brussels sprouts*

21

## TAGLIATELLE & MUSHROOM

handgemachte tagliatelle / steinpilz / zitrone / pinienkerne

*handmade tagliatelle / mushroom / lemon / pinenuts*

24

## GOOSE TIME

gänsebraten / kartoffelklöße / apfelrotkohl  
maronen-kürbis-chutney / gänsejus

*roast goose / potato dumplings / red cabbage with apples  
chestnut-pumpkin chutney / goose jus*

29

# Catch of the Week

## WILD HALIBUT

heilbutt / grünkohl / kichererbsen ragout / brandade  
tomaten vinaigrette

*halibut / kale / chickpea ragout / brandade / tomatoe vinaigrette*

28

# Dessert

## MASCARPONE TONKA ICE CREAM

mascarpone tonkabohne eis / pflaumenkompott  
haselnuss

*mascarpone ice cream / plum / hazelnut*

11

## Special Drink

### MARTINI VIBRANTE SOUR 8.50

martini non-alcoholic vibrante zitrone  
eiweiß | zucker

*martini non-alcoholic vibrante lemon | egg white | sugar*