Goose Season 2026

in our restaurant from 6 November

Starters

CORN SALAD 8c,9,10,12 — 12,90 €
Pumpkin seed vinaigrette I caramelised walnuts

CRISPY GOOSE ROLL 1a,6,9,10,12 — 13,90 €
Apple & red cabbage salad I lingonberries

PUMPKIN SOUP 6,7,9,10,12 — 9,50 €
Cream of pumpkin I pumpkin seed oil I pumpkin seeds

The Goose

GOOSE LEG 1a,3,6,7,9,10,12 — 39,90
Confit in goose fat & aromatics
Spiced red cabbage I bread & potato dumpling slices I
chestnut purée I glazed chestnuts

BY ADVANCE ORDER ...

OVEN-ROASTED GOOSE 1a,3,6,7,9,10,12 — 198,00 €
Crisp, oven-roasted whole goose
serves up to 6 guests
For 6 guests:
€33.00 per person

We present your roasted goose at the table and carve it for you in the kitchen. The giblets (gizzard, liver & heart) and crispy roasted neck are also available.

Sides with your goose: — per person 14,90 €
Spiced red cabbage I bread & potato dumpling slices I
chestnut purée I glazed chestnuts

PAIRS WITH OUR GOOSE

2019 RUFUS CUVÉE BARRIQUE 12 — 0,1l. 6,20 € / 0.75l bottle 36,00 €
Matthias Höfflin, Bötzingen (Kaiserstuhl / Baden)
13.5% vol., 2.1g residual sugar, 6.4g acidity
Rich, layered aromas of dark berries, spice and pepper.
An elegant, well-defined palate with fine-grained tannins and a smooth, inviting finish.

Dessert

HOMEMADE CHOCOLATE CAKE 1a,3,7,12 — 15,90 €
with a molten centre
Spiced pear I homemade tonka bean ice cream I vanilla salt crumble