

MENU „A”

Sun dried tomato spice butter, pailaise

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Goose liver cake with blackberries and Tokaji Aszú ^{GF, LF}

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Confit goose leg with quinned purple cabbage and mashed sweet potatoes ^{GF, LF}

*

Goosefoot cake*

MENU „B”

Sun dried tomato spice butter, pailaise

*

Goose liver cake with blackberries and Tokaji Aszú ^{GF, LF}

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Goose breast with rosemary plum ragout
and plum dumplings rolled in a goose crackling

*

Goosefoot cake*

MENU „C” (vegetarian)

Sun dried tomato spice butter, pailaise

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Truffle oiled salad leaves with roasted forest mushrooms and Chiabatta chips ^{GF, LF}

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Grilled camembert steak with vegetables on papardelle with sweet potato puree ^{GF}

*

Goosefoot cake*

* cocoa sponge cake and a thick layer of Parisian cream, rum soaked sour cherries, dark chocolate glaze
GF: gluténmentes | LF: laktózmentes