

NADA

Restaurant Bar

Daily's Special

Starter

Goose rillettes with lamb's lettuce,
marinated figs and caramelized walnuts 14,—

Inbetween

Pumpkin and ginger soup with fish dumpling 9, -

Main Course

Ovenfresh Goose, breast and leg, served in 2 courses

Roasted goose breast,
with Brussels sprouts, celery cream,
roasted dumplings and chestnut jus 25,—

Confit of goose leg
with red cabbage, baked apple and potato dumplings 25,—

Dessert

Quince tarte
with wine punch sorbet, caramelized walnuts and kumquat 10,—

as 5-Course Menue 58,—

Wine Recommendation

Domaine Dufouleur Père et Fils	0,1 l	0,75
2015 Bourgogne Pinot Noir - Cuvée Napoléon 1er	6,—	37,—