

Goose Brunch*

November 16th 2025

Selection of cereals with fresh milk
Fruit - and natural yogurt
Selection of cold meats and cheese
Bread, rolls, croissants and Danish pastries
Nuremberg sausages, bacon and scrambled eggs
Fruit - and diet jams, honey and Nutella
Juices from the buffet, selection of coffee and tea, flavored water

Starters

Goose liver crème brûlée
Goose rillettes
Lamb's lettuce with boiled egg and bacon crisps
Liver mousse with creamed horseradish

Soup

Chicken broth with vermicelli and chicken hearts

Main dishes

Breast and leg of goose with potato dumplings and red cabbage
Leg of duck with potatoes and kale
Mushroom-ravioli pan with fried onions
Vegetable strudel with herb mushrooms and tomato sauce

Desserts

Gingerbread panna cotta
Chocolate mousse with cinnamon-vanilla sauce
Baked apple with marzipan filling

Adults: €69.00 per person

Children (7 to 12 years): €34.50 per person

Children (under the age of 7): free of charge

Subject to change. Image shown is for illustration purposes only.
Our staff is pleased to inform you about allergens and additives.

*We would like to inform you in advance that our goose brunch is not vegetarian. Thank you for your understanding!