

SEASONAL MENU

STARTER

100g Duck liver pate with apple chutney, walnuts and pastry 1,3,8 6,50

SOUP

30cl Roasted pumpkin soup, pumpkin oil and roasted pumpkin seeds 7,8 4,40

MAIN COURSES

300g Mushroom risotto with parmesan cheese 7 10,90

250g Baked trout with roasted potatoes and lemon sauce with dill 4,7 15,90

300g Homemade duck dumplings with stewed cabbage and onions 1,3 13,90

250g Roasted duck leg with stewed cabbage and potato pancakes 1,3,7 14,90

250g Mixed salad with beetroot and goat cheese 7 12,90

2600g Roasted duck with stewed cabbage and potato pancakes 1,3,7 49,00

4200g Roasted goose with stewed cabbage and potato pancakes 1,3,7 89,00

/ Roasted duck and goose only available to pre order at least 24h.

DESERT

120g homemade vanilla crème brulee 3,7 6,90