APFELWEINWIRTSCHAFT

Adolf Wagner

· FAMILY OWNED SINCE 1931 ·

CHRISTMAS MENU

Aperitif

Ziegler vineyard peach on ice, topped up with sparkling Riesling wine 11.-

- or -

Alcohol-free Ziegler peach, apple blossom and gooseberry on ice,
topped up with alcohol-free sparkling Riesling wine 11.-

Menu

Starter

homemade goose lard with apple, onion and thyme,
with farmhouse bread

Intermediate course

Lamb's lettuce with lingonberry vinaigrette, crispy bacon bits
and toasted croûtons

Main course

Freshly oven-roasted free-range goose, served with apple red cabbage,
homemade potato dumplings with buttered breadcrumbs, gravy
and a baked apple filled with almonds, raisins and marzipan

Dessert

Warm chocolate cake with molten center,
cinnamon cherries and caramelised speculoos-crumble

235.- for 4 people

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À la carte

Freshly oven-roasted free-range goose, served with apple red cabbage, homemade potato dumplings with buttered breadcrumbs, gravy and a baked apple filled with almonds, raisins and marzipan	39.50
Homemade goose lard with apple, onion and thyme, with farmhouse bread	5.50
Lamb's lettuce with lingonberry vinaigrette, crispy bacon bits and toasted croûtons	10.50
Glazed chestnuts	5.50
Warm chocolate cake with molten center, cinnamon cherries and caramelised speculoos crumble	7.50

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TAKEAWAY OPTIONS

Available as a whole Christmas goose with side dishes or per portion

HOT & READY TO SERVE

Fully prepared and ready to serve, our Christmas goose with apple red cabbage, dumplings with breadcrumbs and baked apple makes for a relaxed and traditional Christmas meal at home.

COLD & READY TO ROAST

Prepared in advance and ready for the final roasting at home, for a freshly roasted goose with crisp, golden skin. Simple instructions for the preparation of the goose and the side dishes are included.

PLEASE NOTE

We kindly ask you to order in advance

by phone or e-mail

· Apfelwein Wagner ·

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