

## *It's finally goose time again*

### CRISPY OATS-FED GOOSE RIGHT FROM THE OVEN

- breast & haunch -

served with strong mugwort sauce,  
red cabbage with apple, potato dumplings,  
caramelized chestnuts  
and Christmassy roast apple

€ 25,50

### FOR 4 PERSONS (ADVANCE ORDER ONLY)

Crispy oats-fed goose right from the oven  
carved and served in a large pan  
with red cabbage with apple, home-made potato dumplings  
and sauce

Price for 4 persons € 95,-

Including a bottle of our own wine € 110,-

### THE GOOSE TO TAKE AWAY

Price for 4 persons € 90,-

# Snacks

(4:00 PM – 0:00 AM)

## “WEINBAR HAM PLATE”

- Variation of Spanish & Italian raw ham -  
San Daniele, pastrami, pfefferbeißer, radish and gherkins

€ 16,50

## SPUNDEKÄS “WEINBAR STYLE”

with onions, pepper and a Ditsch pretzel

€ 7,50

## TARTE FLAMBÉE “ALSACE STYLE”

with cream, bacon, red onions and herbs

€ 11,50

## TARTE FLAMBÉE “MEDITERRANEAN STYLE”

with cream, red onions, feta cheese, bell pepper, olives and rocket

€ 12,50

## “CLUB SANDWICH”

with fried eggs, bacon, chicken breast and country fries

€ 18

**FRENCH CHEESE PLATE**

with date-walnut bread, grapes and fig mustard

€ 18

**“FAVORITE” PIZZA**

with mozzarella, rocket, sun-dried tomatoes,

Italian raw ham and parmesan cheese

€ 14

**OR VEGETARIAN**

with herb curd cheese, pumpkin, red onions,

sheep's milk cheese and pink berries

€ 14

# Starters

(6:00 PM – 10:00 PM)

## LEAF LETTUCE FROM GONSENHEIM

with lemon vinaigrette, all kinds of uncooked vegetarian

€ 9,50

## FOAMY PUMPKIN SOUP

with coco, chili and a roasted prawn

€ 11,50

## GARLIC CREAM SOUP

with cheese croutons and cress

€ 8,50

## FIELD SALAD WITH BRAISED HOKKAIDO PUMPKIN

as well as goat cheese, crispy black bread crisps

and cranberry port wine reduction

€ 14,50

## RAWLY MARINATED, WHITE TUNA

on top of a lukewarm Beluga lentils salad with passion fruit sauce

and red sesame

€ 17,50

# *Main courses*

(6:00 PM – 10:00 PM)

## WEINBAR BURGER DELUXE

juicy US-beef (200g) with spicy sauce served in a brioche burger bread roll  
with roasted king oyster mushrooms and beech fungus,  
truffled brie and apple onion chutney (own harvest) as well as pot crisps

€ 20,50

## ORIGINAL VIENNESE SCHNITZEL

with potato-chives salad and cranberries

€ 26

## WEINBAR STEAK

### ARGENTINE ENTRECOTE 250G

with herb butter, hash brown sticks and a small salad

€ 34

## MEDIUM ROASTED BACK OF DEER WITH BAROLO JUS

on top of fresh roasted king oyster mushrooms and beech fungus,  
Pattison pumpkin as well as sherry risotto

€ 37,50

**MONKFISH MEDALLIONS FROM THE GRILL**

with carrot served two ways (flavored carrot purée & carrots)  
as well as glazed peas, champagne foam and marinated Affila cress

€ 32

**OSSO BUCCO WITH BAKED VEAL SWEETBREAD**

- typically braised slice of veal leg -  
as well as creamy polenta and sautéed leaves of Brussels sprouts

€ 28

**TORTELLONI FILLED WITH BOLETUS**

in sage nut butter with baked rocket, braised tomatoes  
and pecorino

€ 18,50

*Main course for two persons*

**FRENCH OPEN LAND, ORGANIC QUALITY DUCK**

- carved at your table by our service team -  
with fresh herbs, lemon and apple braised in the oven, mugwort jus,  
red cabbage, Brussels sprouts and potato dumplings

€ 95

# Desserts

(6:00 PM – 10:00 PM)

## CHOCOLATE AT IT'S BEST

chocolate cream served two ways on top of a pear balsamic brownie

€ 12,50

## HOME-MADE JELLY OF FRUITS FROM THE FOREST

with yoghurt ice cream

€ 8,50

## HOMEMADE ICE CREAM AND SORBET

per scoop

€ 2,50

## ICE CREAM

vanilla | chocolate | strawberry

walnut | yoghurt | cinnamon-plum

## SORBET

mango-passion fruit | lemon | cassis | raspberry