



## *Mönchenwerth's goose menu*

*Amuse Bouche*

*carpaccio of smoked goose breast  
with lamb's lettuce & pomegranate seeds*

*and / or*

*pumpkin soup with shrimps*

*traditional roasted goose  
with red cabbage, roast apple, maroons  
& potato dumplings*

*parfait of quince  
with peanut-corn-sablé & kumquat gel*

*3 course menu 65 €*

*4 course menu 74 €*



## **starters**

6 Oysters „Fines de Claires“  
21€

medallions of lobster with artichokes & herbal Hollandaise  
30€

tataki of tuna with Wakame & Chinese noodles  
26€

terrine of Foie Gras  
with jellied Sauternes & Brioche  
29€

Bündnerfleisch (air dried meat)  
with Munster (cheese) & black-caraway-seed-oil  
26€



## **soups**

Potato consommé with Alba-truffle  
25€

truffled sun choke soup  
16€

Bouillabaise Marseillaise  
with Rouille, Gruyère cheese & Croûtons  
17€

## **veggie**

beetroot carpaccio with goat cheese & candied nuts  
21€

gratinated cep mushroom-ravioli with crème of pumpkin  
25€

Strudel of turnip cabbage & Ricotta with herbal salad  
& pumpkin seed dressing  
23€



## *fish*

*fin of Breton ray with variation of peas & herbal emulsion*  
31€

*fillet of turbot with lobster-saffron-sauce  
& violet potatoes*  
35€

## *meat*

*fillet of veal with fresh truffle  
& Pommes Maccaire*  
43€

*Entrecote of Red Heifer beef with vegetables,  
port-wine-shallots & Pommes Tartiflette*  
37€

*fillet of Irish beef  
with Barolo-sauce, sweetheart cabbage & pretzel-dumplings*  
38€

*medallion of venison with rosehip sauce & sautéed parsnip*  
36€



## *desserts*

*Matcha-Crème Brûlée with black sesame ice-cream*

*14€*

*chocolate 'Cannolo'*

*with spume of Ricotta & pears-saffron-sorbet*

*16€*

*'Gâteau Opera'*

*with white chocolate-coffee-ice-cream, almonds-Sablé  
hazelnut ice-cream & hazelnut-Fleur de Sel- crumble*

*16€*

*verveine- panna cotta*

*with milk chocolate hazelnut ice-cream*

*16€*

*New York – cheesecake mit red wine figs  
& liquorice ice-cream*

*14€*

*selection of French cheese*

*16€*