

# Menu for Christmas celebrations



Every year, the most beautiful and most comfortable period comes back: **Christmas time.** Take your family, friends or colleagues to pass some warm-hearted and enjoyable hours with us at the Wirtshaus "Zum Fegerer".

Experience the unique atmosphere and let us regale you with Christmas delights.

From the following menu, please select two starters and three main courses to be at choice. The prices below the main courses refer to each 3-course menu selected by your guests.

Please provide us with the definite number of persons not later than two business days prior to the event.

Please note that the number of persons you provided will be the basis for invoicing. Should there be persons not attending the event, we will charge the cheapest menu you selected.

The owner, Mr. Jens Kaiser, will be happy to help you with a wine recommendation to accompany your menu!

We look forward to welcoming and regaling you at our place!

Your team of the tavern "Zum Fegerer"





## Aperitif recommendation

Sparkling wine of Riesling with cinnamon  
and pomegranate  
5,50 €

Matinée Secco, Winery Reiss Würzburg  
4,50 €



# Christmas menu

## Starters

★ Soup of the Hokkaido pumpkin with seed oil  
and croutons

or

★ Smoked duck breast with balsamic lentils  
and quince chutney

or

★ Lamb's lettuce in a raspberry dressing with fried  
goose liver and apple wedges

or

★ Home-marinated salmon trout at couscous vegetables,  
horseradish cream and rucola

Please select **two** of the starters to be at choice!

# Christmas menu

## Main courses



☆ Pumpkin risotto with vegetable strudel  
at spinach salad and a sauce of Riesling wine and herbs  
– 29,00 € including starter and dessert –

or

☆ Roast goose – from the oven –  
with a baked apple, balsamic red cabbage and dumplings  
– 38,00 € including starter and dessert –

or

☆ Breast of guinea fowl on a peas-and-potato purée,  
tomato sugo and Romanesco broccoli  
– 34,00 € including starter and dessert –

or

☆ Wild boar fillet – medium rare –  
with a nougat-and-cherries-sauce, Brussels sprouts  
and hazelnut spaetzle  
– 37,00 € including starter and dessert –

or

☆ Rump steak from the Angus cattle with an onion-  
mustard-crackling,  
potato gratin and beans with bacon  
– 37,00 € including starter and dessert –

or

☆ Char fillet from the Hafenlohr valley  
– fried on its skin –  
on a cep mushroom risotto and pesto  
– 35,00 € including starter and dessert –

Please select **three** of the main courses to be at choice!



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## Dessert



Dessert variation with nougat mousse, cinnamon crème brûlée, glazed blueberries, peanut ice-cream and caramel sauce