



# 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 tavern "Zum Fegerer".

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

From the following menu, please select three 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. The dessert is the same for everyone.

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**  
cinnamon | pomegranate  
6,00 €

★ **MATINÉE SECCO**  
Winery Reiss Würzburg  
4,50 €

★ **APRICOT SPRITZER**  
Sparkling wine of Riesling |  
apricot liqueur from the Spessarthof of Aura  
6,00 €



# Christmas menu

## Starters

★ **SOUP OF THE HOKKAIDO PUMPKIN**  
slices of a medium rare haunch of veal

★ **CARROT AND GINGER SOUP**   
pine nuts

★ **BEEF CARPACCIO**  
Rucola | shredded Parmesan Cheese | balsamic vinaigrette

★ **LAMB'S LETTUCE WITH FRIED GOOSE LIVER**  
raspberry dressing | pear | walnuts

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raspberry dressing | pear | walnuts

★ **VEGETABLE COUSCOUS**  
baked sheep's cheese | sour cream of lime

★ **BLINIS WITH SMOKED SALMON**  
two dip variations (dill mustard & horseradish cream)

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

# Christmas menu



## Main courses

★ **ROCK MUSHROOM GNOCCHI**

spinach sauce | deep-fried cherry tomatoes |  
shredded Parmesan Cheese  
– 32,00 € incl. starter and dessert

★ **POTATO AND HAZELNUT STRUDEL**

chestnut sauce | balsamic red cabbage  
– 32,00 € inkl. Vor- und Nachspeise



★ **ROAST GOOSE – FROM THE OVEN –**

roast apple | balsamic red cabbage | dumplings  
– 41,00 € incl. starter and dessert

★ **PORK TENDERLOIN - FRIED IN ONE PIECE -**

apple-and-chestnut gravy | breaded and fried potatoes  
– 38,00 € incl. starter and dessert

★ **WILD BOAR FILLET – MEDIUM RARE –**

tagliatelle | nougat-and-cherry sauce | Brussels sprouts  
– 44,00 € incl. starter and dessert

★ **BEEF TENDERLOIN OF THE ANGUS CATTLE**

potato purée with truffled porcini |  
pumpkin vegetables from the oven | béarnaise sauce  
– 45,00 € incl. starter and dessert

★ **BARBECUED SALMON FILLET**

lobster cream sauce | dill tips | horseradish potato gratin  
– 40,00 € incl. starter and dessert

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



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## Dessert



### **DESSERT VARIATION**

nougat mousse | gingerbread tiramisu  
red wine plums | cinnamon ice-cream