

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 <u>three</u> starters and <u>three</u> 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



BEEF CARPACCIO

Rucola | shredded Parmesan Cheese | balsamic vinaigrette

LAMB'S LETTUCE WITH FRIED GOOSE LIVER

raspberry dressing | pear | walnuts

LAMB'S LETTUCE

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!

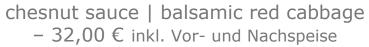
Christmas menu

Main courses



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

POTATO AND HAZELNUT STRUDEL





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!



Christmas menu

Dessert

DESSERT VARIATION

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