

# Hanse Stube

Enjoy our traditional Excelsior goose.  
Head Chef Maximilian Specht and his team prepare it for you  
with glazed chestnuts, red-cabbage, potato-dumplings and  
braised apples with raisins.



# Starters

Quail terrine		24
with variation of Topinambur and cranberries		
2011 Wehlener Sonnenuhr, Riesling late vintage	0,75l	75
Winery Markus Molitor, Mosel, Germany	0,1l	12,50
Label Rouge salmon, marinated with beetroot		25
with butternut pumpkin, orange and star anise		
Autumnal wild herbs salad		28
with saddle of hare filet and roasted porcini mushrooms		
Half dozen of Fine de Claire oysters		29
with Cheshire cheese bread, oyster vinaigrette and lemon		

*Christoph Clemens, our sommelier, recommends you  
especially for your goose dinner:*

2015 Gigondas Tradition le Grand Montmirail  
Domaine Brusset, Rhône, France

## Specialities to the goose

Lamb's lettuce with potato-bacon dressing and croutons	16 as half portion 11
Lamb's lettuce with potato-bacon dressing, croutons, goat cheese gratinée	19 as half portion 13
Lamb's lettuce with potato bacon dressing, croutons and roasted goose liver	22 as half portion 15

## Soups

Cream soup of chestnut and pear	14
Beef consommé double with slices of beef marrow	16