EXTRA EDITION

"Dos Neinerlaa"

Bread and salt

(in the middle of the table)

Hollunersupp

Hot elderberry soup with toasted bread cubes and biscuits $\stackrel{\textstyle <}{_{\sim}} 7.70$

Dordrzu Harigsolat miet Äppeln

Bread and salt and pickled herring salad with apples and onions $\ensuremath{\,\,{\in}\,} 6.20$

Kleene Brotworscht un Sauerkraut dodrzu Erbsen un Linsen

Small sausage with sauerkraut, lentils and mushy peas € 8.70

Feine Ant ausn Dippl dodrzu Rotkraut miet Brot-Äppeln un griene Kließe

Roasted duck legs, served with red cabbage with baked apple slices and dumplings made with raw potatoes € 27.40

Sammelmillich





from 25.11.2024 to 10.01.2025



These dishes originate in the German and Czech cuisine in the Erzgebirge or are created from our inventive team in the kitchen

Neinerlaa complete € 52.00

Whole goose from little farm nearby from 4 persons

- please order 3 days in advance -

Welcome drink:

Christmas midnight punch

€ 61.75 per Person

Appetizer:

Homemade goose lard with apple, mugwort and fresh country bread

Main course:

Oven roasted crispy goose from the oven - carved in front of you - with classic side dishes such as red cabbage with apples, Brussels sprouts in breadcrumbs butter, potato dumplings and buttered potatoes

Whole free range duck from 2 persons

- please order 3 days in advance -

Welcome drink:

Christmas midnight punch

€ 49.50 per Person

Appetizer:

Homemade goose lard with apple, mugwort and fresh country bread





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These dishes originate in the German and Czech cuisine in the Erzgebirge or are created from our inventive team in the kitchen.

Oven roasted crispy country duck from the oven - carved in front of you - with classic side dishes such as red cabbage with apples, Brussels sprouts in breadcrumbs butter, potato dumplings and buttered potatoes



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