**SPECIAL MENU**

**DUCK AND GOOSE FESTIVAL**

**COLD STARTER**

Smoked goose breast, duck foam, pickled raisins cream,

shallot jam, poppy seed brioche \*1,3,7

110g / 14,9 €

**SOUP**

Duck velouté, bread dumpling with duck liver,

duck hearts, dehydrated cabbage leave \*1,3,7

0,33l / 8,90 €

**WARM STARTER**

Grilled foie gras, fried plum dumpling,

 frozen foie gras chippings, sauce from Matyšák bio grape juice \*1,3,7

100g / 19,5 €

**MAIN COURSE**

Sous vide duck breast, duck leg croquette, pumpkin,

pear, pomegranate sauce \*1,3,7

180g / 22,90 €

Confit goose leg, caramelized cabbage with apples,

potatoe ´lokša´pancake, bread dumpling \*1,3,7

400g / 19,90 €

FOR SHARING (order min. 48h before)

Whole baked duck

2200g / 75 €

(approx. for 4 guests)

Whole baked goose

4400g / 110 €

(approx. for 5 guests)

SIDE DISHES

200g Stewed white cabbage – 4,9€

200g Glazed red cabbage – 4,9€

1pc Potatoe ´lokša´pancake \*1 – 1,9€

160g Steam dumplings \*1,3,7 – 2,9€

160g Bread dumplings \*1,3,7 – 3,7€

100g Selection of pickled vegetable – 2,9€