

CHRISTMAS GOOSE MENU

Spending quality time together and bringing the end of the year to a culinary close - this is best done with a special **goose dinner** in an architecturally impressive setting here at AXICA. Our chefs Wolfgang Keller and André Steuer have given a modern interpretation of the classic goose menu for your **Christmas party**, but do not forgo the usual wintery flavors such as **cinnamon, aniseed or clove**, which beam us into a calm and pre-festive season. In five courses we surprise you with unusual taste experiences, where each course has its own specialty. Of course, we have also created a menu for vegetarians, equally aromatic and refined to all courses, so that the festive gathering is a pleasure for everyone.

STARTER

Snacks from the homemade AXICA fermentation

INTERMEDIATE COURSE

Goose breast, sousvide cooked | beetroot | fermented blackberry jus sweet and sour apple | aniseed

INTERMEDIATE COURSE

Consommé Double of goose | goose egg yolk | bread dumpling rock mushroom

MAIN COURSE | MEAT

Confit leg of goose | Christmas spices | leek crust | orange red cabbage and potato croissant

DESSERT

Christmas stollen | lemon cream | almond | brittle roll stollen cream rum raisin ice cream

COMPONENTS

One glass of sparkling wine from our AXICA Signature line
3 course menu - vegetarian & vegan options are also available
AXICA Signature wine and non-alcoholic beverages
Juices, AXICA table water still & sparkling
Coffee and AXICA praline
Staff included

CHRISTMAS PRICE

2 Course Lunch Menu per person
72,00 € (excl. VAT)

4 Course Menu per person
98,00 € (excl. VAT)

3 Course Menu per person
85,00 € (excl. VAT)

5 Course Menu per person
110,00 € (excl. VAT)

