



## Seasonal menu - Duck & Kale

<b>Pumpkin cream soup</b> <sup>52,59,60</sup> with roasted seeds & pumpkin seed oil	<b>7.90</b>
<b>Hanoverian kale</b> <sup>2a,52,61,71</sup> ... with boiled potatoes	<b>13.50</b>
... with Bregenwurst & boiled potatoes <sup>2a,3,8,52,61,71</sup>	<b>16.50</b>
... with smoked pork & boiled potatoes <sup>2,2a,3,52,61,71</sup>	<b>16.50</b>
... with two kinds & boiled potatoes <sup>2,2a,3,8,52,61,71</sup>	<b>19.50</b>
<b>Crispy Roast Duck</b> <sup>52,54,66</sup> with marjoram jus, homemade apple red cabbage & handmade melted dumplings	<b>28.90</b>
<b>Venison goulash from local hunting</b> <sup>52,54,60,66</sup> with red wine pear & handmade butter dumplings	<b>22.90</b>
<b>Handmade pumpkin ravioli (vegan)</b> <sup>59,66,73</sup> with almond foam, fried mushrooms & pumpkin puree	<b>19.50</b>
<b>Homemade plum crumble</b> <sup>52,54,59,66,73</sup> with walnut caramel ice cream from Birne & Beere (vegan possible)	<b>8.90</b>

### Our wine recommendation

#### Cuvée Incognito - Phillip Kuhn

0.2l 8.50

0.75l 33.00

### menu

#### Lower Saxon wedding soup

with egg custard, asparagus & meatballs



#### Crispy Roast Duck

with majorna jus, homemade apple red cabbage & handmade melted dumplings



#### Two kinds of mousse from the Original Beans chocolate

with seasonal sorbet & caramelized chocolate

**44.90**