

**Saturday, 15 December 2018**

**G O O S E**

**Crispy roast goose with red and green cabbage, potato dumplings<sup>7</sup>  
and one baked Apple with lingonberry sauce 31.00**

For 4 persons (must be ordered in advance):

**One whole crispy roast goose with red and green cabbage,  
potato dumplings<sup>7</sup> and baked apple with lingonberry sauce 120.00**



**Potato soup with spicy sausage<sup>1,3,6</sup> 6.00**

**Homemade goose lard with coarse brown bread 4.90**

**Small mixed salad 4.50**

**Salad of marinated herring<sup>1</sup> with beetroot, apple, dill-sour-cream and crispy bread 8.50**



**Wiener Schnitzel (veal escalope) with potato salad and cucumber salad 20.90**

**Königsberger Klopse (meatballs) with caper sauce, potatoes and beetroot salad 14.50**

**Chicken breast with potato salad, german field salad greens and sour cream mixed with pumpkin seeds 18.50**

**Beef goulash with bread dumplings 15.50**



**Mixed salad with grilled goat cheese, toasted sunflower and sesame seeds 13.50**

**Eggs in mustard sauce and mashed potatoes vegetarian 9.50**



**Apple strudel with raisins, nuts in warm vanilla sauce 6.90**

**Chocolate cherry dessert 6.00**

This goes well with a glass of sweet wine:

**2006 Riesling Auslese „Serriger Schloss Saarsteiner“ Schloss Saarstein (VdP), Mosel, glass 5cl 5.00**

Because all our dishes are freshly prepared, there may be waiting times when the restaurant is fully booked.

All prices are in Euro.

**[www.prater-gaststaette.de](http://www.prater-gaststaette.de)**