

Gasthaus
renger-patzsch

Goose Menu

(Up to a maximum of 20 people, minimum one week advance booking)

starter

Goose liver and confit stomach with port wine, pear and lamb's lettuce

Chestnut foam soup, refined with chocolate and port wine and sautéed Brussels sprouts (veg.)

Main course

Breast and leg of goose with red cabbage, kale and Thuringian potato dumplings

Wholemeal fried potatoes and savoy strudel with mushroom jus (veg.)

Dessert

Iridescent curls with speculoos mousse and baked apple ice cream

47.50 pp

35.50 vegetarian

In order to ensure that your meal runs quickly and smoothly, we would like to ask you query the number of vegetarians

Gasthaus
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Classic Menu

starter

Marinated tempura vegetables on chestnut puree

Main course

Christmas sauerbraten with red cabbage and serviette dumplings

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Vegetarian: Kaspressknödel with fried mushrooms and small vegetables

Dessert

Creme brulee

or

Fruit sorbet with fresh fruits

38.50 pp

In order to ensure that your meal runs quickly and smoothly, we would like to ask you ask about the number of vegetarians and agree on a common dessert. Otherwise we ask for a pre-selection at least one week in advance.

WARTBURGSTRASSE 54 – 10823 BERLIN-SCHÖNEBERG
GEÖFFNET MO-SA AB 18:00
+49 30 78 42 059
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Gasthaus
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Festive menu

Starter

Dressed goat cheese with dried fruit chutney, fine frisée tips
and Honey Salted Caramel Hippe

or

Chestnut foam soup, refined with chocolate and port wine and sautéed Brussels sprouts

Intermediate course

Tranche of salmon with potato-orange puree and glazed kakhi

or

Vegetarian: Baked beetroot with potato and orange puree and glazed kakhi

Main course

Pink roasted duck breast with vanilla kohlrabi and almond duchess potatoes

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Wholemeal fried potato savoy strudel with mushroom jus

Dessert

Iridescent curls with speculoos mousse and baked apple ice cream

or

Alternatively: creme brulee

42.50

with intermediate course 54,-

In order to ensure that your meal runs quickly and smoothly, we would like to ask you
ask about the number of vegetarians and agree on a common starter and dessert.

Otherwise we need a pre-selection at least one week in advance.

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