

St. Martin's Goose dinner at Nikolaihof

with „Staubigem“ from 2017 Im Weingebirge Grüner Veltliner Federspiel	€ 3,50
Goose greaves lard served in a glas, for 2-4 persons * onions * apple * (what is too much, can be taken home)	€ 5,--
Green salad * roasted goose liver * M, L	€ 19,--
Terrine of goose liver served in a glas, for 1-2 persons * onion rings * (what's too much, can be taken home)	€ 17,--
Goose soup * nutmeg dumpling * A, C, G, L	€ 5,50
Goose side dishes, a vegetarian autumn menu (also as an addition to the goose menu) A, C, F, G, H, L, M	€ 18,--

„Waldviertler Weidegansl“ - traditional, organic goose

from Stefan Schlegel from Eggenburg

served as buffet at the table

A, C, F, G, H, L, M

bread dumplings, potato dumplings, warm cabbage salad,
lentils with bacon, red cabbage, baked apple with “Johanni” nut

p.P. € 38,00



St. Martin's “Weinherbst” menu

served as buffet at the table

A, C, F, G, H, L, M

Plums wrapped in bacon

Goose greaves lard

Goose soup with nutmeg dumpling

„organic Waldviertler goose“ with 6 side dishes

Cheese or Dessert

min. 2 persons p.P. € 48,00