

SPECIAL MONTHLY MENU

Martin has prepared a new seasonal menu for you.

STARTER:

Goose caldoun,
traditional goose soup with root vegetables, dumplings and goose meat
or
Martin's pate
of fresh chicken liver and thyme, supplemented with cranberries and toasts

MAIN COURSE:

Price listed in the menu, including starter and dessert.

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| menu 1 | 398,- Czk |
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| Roasted St. Martin's goose on apples and honey, bread dumplings and potato pancake, red and white cabbage | |
| menu 2 | 388,- Czk |
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| 200 g Grilled goose breast sous-vide, pumpkin puree with polenta, cranberry sauce and truffle espuma | |
| menu 3 | 378,- Czk |
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| Creamy risotto with roasted Hokaido pumpkin, sage, parmesan and mascarpone | |

DESSERT:

Baked apple pie
with vanilla ice cream and whipped cream
or
Crème brûlée,
home-made French vanilla dessert with caramel crust

***Bon Appetite!**
Yours Marthy's Kitchen*