



**Quote for your party in the Kleines Jacob wine bar**

**SET MENU I**

Goose served two ways  
with marinated vegetables & bread baked in a wood-fired oven

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Cream of pumpkin soup  
with pumpkin seeds, oil & croûtons

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Fried breast & confit of leg of Cassenhof free-range goose  
with red cabbage, dumplings & marinated quinces

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Nut cake with a honey froth, vanilla ice cream & baked apple ragout

€ 48  
(€ 40 without a starter)

Wine recommendation

2016 Pinot gris dry Martin Wassmer / Baden € 30 / 0.75L

2015 Pinot noir dry Martin Wassmer / Baden € 29 / 0.75L



## **Set menu II**

Alsace-style onion tart  
with crème fraîche & preserved courgettes

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Beef bouillon  
with dumplings & root vegetables

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Braised shoulder of beef  
with onions in red wine, potatoes & carrots

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Butter stollen  
with fruits preserved in rum & damsons

€ 52  
(€ 45 without bouillon)

### Wine recommendation

2016 Pinot blanc Trimbach / Alsace € 30 / 0.75L

2015 Cuvée der Jungs Blaufränkisch / Merlot & Dornfelder Rings /  
Pfalz € 32