# ST. MARTIN´S GOOSE BRUNCH 15. 11. 2026





**APPETIZERS**

Goose pâté with pear jelly
Foie gras terrine with Port wine
Smoked goose breast with plum jam
Goose rillettes with gherkin relish
Light potato salad
Spinach terrine with quail eggs and carrot julienne

**SOUPS**

Traditional goose kaldoun with root vegetables, goose meat and noodles
Goose consommé with liver dumplings

**MAIN COURSES**

Potato dumpling filled with goose confit and kohlrabi cabbage
Sous-vide goose breast marinated with star anise, served with red wine reduction and traditional potato flatbreads
Roasted goose leg with caraway seeds, red cabbage and Carlsbad dumpling
Goose gizzard goulash with smashed potatoes
Panko-crusted lángos topped with pulled goose leg, red cabbage coleslaw and crispy fried onions
Hoisin-marinated goose with crisp vegetables and jasmine rice

**DESSERTS**

Selection of desserts prepared by our pastry chef

PRICE: 1,650 CZK per person, including drinks