SCHREINER
hotel

Cold Starter:

Rillettes with Goose Liver (1,3,7) ***189,-***
Blackberry and onion marmalade, toasted butter brioche, fresh herbs

Soups:

Traditional Bohemian Goose Soup (Gänsekaldoun) (1,3,7) ***75,-***
Offal dumpling croutons, noodles, parsley, red onion powder

Rich Game Broth (1,3,9) ***75,-***
Bone marrow dumplings, noodles, root vegetables, parsley

Main Courses:

Pulled Duck on a Bohemian Cabbage Pancake (1,3,7,10) ***289,-***
Mashed potatoes, pickled apples with red onion, coriander

Oven-Roasted Quarter of Goose (1,3,7) ***569,-***
Bohemian potato and bread dumpling, red cabbage, cranberry and apple chutney, rich goose gravy

Rolled Goose with Šoulet (1,3,6,7) ***449,-***
Pearl barley, soybeans, smoked meat from a local farmer, garlic, pickled onions

Red Wine-Braised Beef Cheeks (1,3,7,8,9) ***289,-***
Almond croquettes, caramelised vegetables, rich meat jus

Pork Loin Schnitzel (1,3,7) ***269,-***
Mashed potatoes, cucumber, parsley, frisée lettuce, lemon

Aosta-Style Leaf Salad (1,7) ***279,-***
Fried polenta, Fior di Latte mozzarella, pepper dressing, olives, cherry tomatoes, crispy bread chips

Dessert:

Baked Apples (1,3,7,8) ***119,-***
Whipped quark cheese, candied nuts, crushed biscuits, caramel crisp