



# EVENT CATERING





# FLYING STARTERS

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Sous-vide organic egg | Frankfurt-  
style herb sauce | mustard caviar

Green potato salad | veal schnitzel |  
wild lingonberries

Seligenstadt trout | sorrel mayo |  
shaved vegetables

Please note that additional transport and setup costs may apply.

**16.90 €**





# LIVE COOKING STATIONS



Gnocchi | chanterelles | roasted tomato | sage | pumpkin seeds

Braised ox cheeks | parsnip purée | young broccoli | jus

Hay-roasted veal fillet | creamy sweet potato | red pointed cabbage | malt jus

Wheat-herb risotto | fennel | garden peas | shaved root vegetables

Whitefish | potato | cucumber | citrus velouté | hippo tops

Please note that additional transport and setup costs may apply.

29.00 €





# DESSERTS

Strawberries | raspberries | crisp  
meringue | sweet sour cream

Sweet "Handkäse" (regional cheese) |  
green apple | Abate pear | hazelnut  
crunch

Please note that additional transport and setup costs may apply.

5.50 €











# CATERING & EVENTS RADICALLY TASTY.

CONTACT

069 / 25 66 77 93

hello@goosegourmet.de

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