

**Recommendations**  
*from our chef*  
**Harry Suhl**

## **Advent and christmas season 2018**



**Augustiner**

an der

**Krämerbrücke**

**...for any occasion**

*Culinary pleasure with the Augustiner Edelstoff out of the wooden barrel*

### **.....Soups**

- **Chanterelle soup with sweet chestnuts** 4,90 €

### **...for starters or spicy delicacies for in between**

- **Potato strudel with chanterelle**  
*served with wild herb salad with apple dressing* 6,90 €

### **...traditional regional cooking as a wintrily culinary delight**

- **The best part of the goose**  
*Thuringian dumplings, red cabbage* ¼ 19,90 €
- **Farm duck**  
*Thuringian dumplings, red cabbage* ¼ 13,90 €  
½ 15,90 €

### **...something special of traditional nature during pre-christmas season**

- **Curly kale with cured pork and Pinkel** (smoked, coarse-grained sausage)  
*Parsley potatoes* 13,90 €
- **Game goulash**  
*Potato dumplings, Savoy cabbage* 15,90 €
- **Ox cheeks**  
*Mashed potatoes with bacon, Brussels sprout* 16,90 €
- **Beef roulade**  
*Thuringian dumplings, red cabbage* 16,90 €

### **...perhaps something sweet to conclude with?**

- **Parfait out of fried apples**  
*with soft fruits* 6,90 €
- **Kaiserschmarren** (cut-up and sugared pancakes with raisins)  
*Garnished with ragout out of spiced pears* 6,90 €

**A lot of joy and much pleasure your Erfurter Augustiner host Uwe Machnik and his team**