

# GOOSE GOOSE

bistro

## APPETIZERS

Assorted bruschetta: WITH CHICKEN PATE / WITH RICOTTA / WITH SALMON 230F	370
Spicy aubergines with cilantro 230F	390
Beetroot with goat cheese and pine tree nuts 190F	350
🍷🍷 Quinoa with roast beef and vegetables 160F	360
🍷🍷 Avocado with crab and tomatoes 230F	650
🍷🍷 Beef tartare with parmesan foam and potato chips 105F	390
🍷🍷 Salmon sevice with lime and cilantro 140F	550
🍷🍷 Mozzarella with parma ham and pomegranate 165F	570

## SALADS

«Caesar» salad with chicken 220F	390
Warm salad with chicken liver 240F	360
🍷🍷 Green salad with gorgonzola and berries 150F	570
🍷🍷 Salad with crispy vegetables and roast beef 155F	450

## SOUPS

Cream soup with cauliflower and scallops 350F	390
Chicken broth with vegetables and noodles 360F	290
🍷🍷 Minestrone with pesto 285F	320
🍷🍷 Pumpkin soup with shrimps 330F	360

## PASTA

Tagliolini with shrimps and Pernod Ricard 310F	520
Pappardelle with duck ragout 310F	490
Pasta with Neapolitan tomatoes and ricotta 380F	430
Pasta "Carbonara" 310F	450
Ravioli with aubergines and dried tomatoes 270F	560
🍷🍷 Tagliatelle with salmon 330F	530
🍷🍷 Risotto with truffle cream 400F	490

## MAIN DISHES

Chicken filet with wild mushrooms 230F	460
🍷🍷 Cotoletta alla Milanese with rucola and cherry tomatoes 250F	490
🍷🍷 Beef filet Payard 185F	690
🍷🍷 Duck confit with mashed potatoes 325F	690
🍷🍷 Salmon steak with mix salad 175F	690

## SIDE DISHES

Fried cauliflower 130F	230
Baked potato 190F	250
Basmati rice 150F	190
🍷🍷 French fries 150/30F	190
🍷🍷 Mashed potatoes 150F	170
🍷🍷 Baked vegetables 150F	180
🍷🍷 Sicilian Caponata 150F	290

## PINZA

With tomato sauce, mozzarella and basil 230/350F	320 / 380	🍷🍷 With salami picante and broccoli 270/410F	390 / 580
With ham and mushrooms 285/445F	340 / 490	With tuna, tomatoes and mangold 260/390F	390 / 680
With anchovies, capers and oregano 230/350F	340 / 460	With bresaola, taleggio and rucola 270/420F	470 / 680
🍷🍷 With grilled vegetables 330/500F	390 / 550	With salami, ham and pepperoni 275/435F	390 / 530
With artichokes, mushrooms, olives and ham 280/440F	390 / 550	🍷🍷 With taleggio, scamor, gorgonzola and mozzarella cheeses 210/400F	450 / 680

## DESSERTS

🍷🍷 Waffle rolls 115F	200
Dessert "Pavlova" with homemade ice cream 170F	390
Panna cotta 140F	320
Honey cake 160F	300
Blueberry pie with vanilla ice cream 235F	290

## HOMEMADE ICE CREAM

Chocolate   Raspberry   Estragon   Gorgonzola   Pistachio   Mango 50F	100
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🍷🍷 - new

9:00-12:00 on weekdays | **BREAKFAST** | 10:00-14:00 on weekends

## APERITIFS

Aperol Spritz	390
Sgroppino	320
Bellini	320
Kir Royal	320
Campari Spritz	550
Negroni	320

## BEER AND CIDER

### DRAFT 0.33

Gordon Five (EASY LAGER, BELGIUM) 0.25 / 0.5	230 / 390
Andechs Weissbier Hell (UNFILTERED, WHEATEN, GERMANY) 0.25 / 0.5	200 / 350

### BOTTLE 0.33

Belhaven Scottish Oat Stout / Craft Pilsner	320
Belhaven Speyside Blonde Oak Aged	320
Waterloo Strong Dark / Tripel Blond	390
Timmermans Kriek Lambic / Framboise Lambic	390
Braufactum Indra / Soleya	390
Braufactum Yakeros	390
Clausthaler (LAGER, N/A, GERMANY) 0.33	330
Stassen Elderflower and Lime (CIDER, ELDERBERRY AND LIME, BELGIUM) 0.33	330
Stassen Apple (APPLE CIDER, BELGIUM) 0.33	330

## HOMEMADE LEMONADE

Figs-Mango 0.3 / 1.5	320 / 780
Cucumber- Basil 0.3 / 1.5	320 / 730

## DRINKS

Pepsi, Pepsi Light, Mirinda, 7up 0.25	150
Cok Zuegg: 0.25 APPLE, CHERRY, ORANGE, PEACH, TOMATO	230
Fresh juice: 0.2 ORANGE, GRAPEFRUIT, APPLE, CARROT	250
Lemonade San Pellegrino 0.2	280
Mineral water San Pellegrino / Aqua Panna 0.5	290
Homemade fruit-drink 0.25	180
Milkshake 0.3	230

## HOT DRINKS

Espresso, Americano 0.03 / 0.1	160 / 180
Cappuccino, Latte 0.17 / 0.25	200

### ON REQUEST, WE WILL PREPARE FOR YOU ANY DECAF

Tea with fresh orange juice and ginger 0.25	230
Cranberry tea with cone jam 0.25	250
Classic mulled wine 0.25	390
Raspberry drink with herbal liqueur 0.25	390
Tea 0.4	
ASSAM, EARL GREY, HOT SICILY, BLUE SKIES, ALTAI'S HEART, JUICY BERRY	210
SENCHA, JASMINE, MILK OOLONG	230

## WINE

### SPARKLING

Prosecco. Villa Alba. (Veneto, Italia) 0.125/0.75	350/2100
Champagne Brut. Nicolas Feuillatte. (Champagne, France) 0.375	1200/3600

### WHITE WINE 0.125/0.75

Pinot Grigio Tre Fili. (Piemonte, Italia)	300/1800
Frabianco. Judeka. (Sicilia, Italia)	400/2400
Don Giovanni Vermentino. (Sardegna, Italia)	420/2520
Johnson Estate Sauvignon Blanc. (Marlborough, New Zealand)	450/2700
Riesling trocken Landwein Rhein. Baltasar Ress. (Rheingau, Germania)	550/3300
Sauvignon Blanc. Di Lenardo. (Friuli - Venezia-Giulia, Italia)	600/3600
Chardonnay Geyser Peak. (California, USA)	630/3780
Gruener Veltliner. Stadlmann. (Lower Austria, Austria)	680/4080
Gewurztraminer Signature. Rene Mure. (Alsace, Francia)	750/4500
Chablis. J.-M. Brocard. (Bourgogne, Francia)	780/4680

### RED WINE 0.125/0.75

Primasole. (Puglia, Italia)	300/1800
Segredos De Sao Miguel. (Portugalia)	360/2160
Cerasuolo. Judeka. (Sicilia, Italia)	400/2400
Nero Sardo Cannonau. (Sardegna, Italia)	420/2520
Montepulciano d'Abruzzo. Riparosso. (Abruzzo, Italia)	450/2700
Cune Crianza. CUNE. (Rioja, Spagna)	560/3360
Cabernet Sauvignon. Terrazas. (Argentina)	580/3480
Pinot Noir Family Selection Gran Reserva. (Chile)	700/4200
Shiraz. Koonunga Hill. Penfolds. (Australia)	700/4200
Chianti. Castello di Bossi. (Toscana, Italia)	780/4680

## STRONG DRINKS 0.05

Beluga Noble	320
Captain Morgan Spiced Gold	290
Espolon Blanco 100% Blue Agave	350
Samalens Bas Armagnac VSOP	580
Tullamore Dew	420
Jack Daniels	610
Johnnie Walker Red Label	400
Grand Marnier Cordon Rouge	470
Fernet Branca	450
Jagermeister	390
Becherovka	350
Limonchello	450