

KITCHEN & BAR AT COURTYARD BERLIN

Winter Goose Menu



Our seasonal three-course menu, served every day throughout the festive weeks — with the option of a whole roast goose to share.

PERIOD 11 Nov – 30 Dec 2026 DAILY 12:00 – 21:00

STARTERS TO SHARE

Lamb's Lettuce

WALNUTS · APPLE

Goose Terrine

LINGONBERRIES · SOURDOUGH

Beetroot Carpaccio

THYME · HONEY · GOAT CHEESE · OLIVE

Smoked Duck Breast

CHUTNEY · BRIOCHE

Roasted Pumpkin

ROSEMARY · HAZELNUTS

Chestnut Terrine

LAMB'S LETTUCE · CRANBERRIES

MAIN COURSE

Confit Goose Leg

RED CABBAGE · KALE · POTATO DUMPLINGS

DESSERTS TO SHARE

Mulled Wine Panna Cotta

CHERRIES

Baked Apple

CRUMBLE · VANILLA CREAM

Gingerbread Mousse

SPECULOOS · CASSIS

Christmas Stollen Parfait

PRE-ORDER · IDEAL FOR GROUPS

Whole Roast Goose

Apple Red Cabbage · Kale · Potato Dumplings · Orange Jus — with the starters & desserts above, to share

EUR 139 FOR 4–6 GUESTS · WINE PAIRING +EUR 20 PP

PRICES

Three-Course Menu

PER PERSON

EUR 59

With Wine Pairing, Water, Coffee or Tea

PER PERSON

EUR 79

Whole goose available on pre-order only. Duck offered as an alternative on request.

To book, please contact kitchenandbar.berlin@courtyard.com or call +49 30 800 928 6400

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